

ANTIPASTI

SPICY FRIED CALAMARI 9

CAULIFLOWER FRITTERS, SPICY ANCHOVY
MAYONNAISE 9

CRUDO OF YELLOW FIN TUNA,
AVOCADO, MELON 11

MUSSELS MARINARA, GRILLED PEASANT BREAD 10

LAMB MEATBALLS, PINE NUT, CURRANTS 9

MUSSELS MARINARA, GRILLED PEASANT
BREAD 10

MIXED GREENS, CHARRED TOMATO

VINAIGRETTE, SHAVED PECORINO 9

PIZZA DEL GIORNO 9

INSALADA

13

POACHED EGG
pancetta, frisee, roasted mushrooms

CHICORY
prosciutto, figs, balsamic, bufala mozzarella

CHICKEN
Olive, avocado, "Caesar" vinaigrette

OIL CURED TUNA
Chickpea, arugula

PASTA

13

GARGANELLI CARBONARA
pancetta, fava beans

ORECHIETTE
fried cherry tomato salsa, garlic, pecorino
and fresh arugula

RAVIOLI
bufala ricotta, tomato and basil

TOMATO & SHRIMP RISOTTO

SANDWICHES

10

SLOW ROASTED SUCKLING PIG
grilled onions, fennel aioli

PRIME SIRLOIN BURGER
tomato, arugula, asiago, French fries

VEAL MEATBALL SANDWICH
aged provolone

ALBACORE TUNA,
fennel, black olive and lemon

GRILLED CHICKEN BREAST
peperonata, goat cheese

SECONDI

PAN-FRIED TROUT
speck, farro and corn 17

GRILLED SKIRT STEAK *TAGLIATA*
arugula, cherry tomato bread salad 10

FRITTATA
spinach-bufala ricotta 10

CHICKEN CACCIATORE
tomatoes, mushrooms, soft polenta 12

DOLCI

\$7

BAKED ALMOND FRANGIPANE CREPES
with sweetened mascarpone

STEAMED CHOCOLATE SPICE CAKE
Armarene cherries, olive oil gelato

BABA AU RHUM VANILLA CREAM CUSTARD

ROSEMARY SHORTCAKE
sweet tomato jam, candied lemon gelato

GELATO SANDWICH TRIO

TASTING OF HOUSEMADE GELATI
AND SORBETI

• LUNCH SPECIAL •

22

Monday - Friday

Choose 1 Antipasti, 1 Entree Salad, Pasta, or Sandwich, and 1 Dolce

SPECIALTY DRINKS

ITALIAN CHAMPAGNE COCKTAIL
Prosecco, Aperol, White Sugar Cube, Orange
Bitters

BELLINI
Prosecco and White Peach Puree

RHUBARB REALE
Prosecco and Aperol

FIORE BREZZA
Grey Goose, St. Germaine, Cranberry Juice, Fresh
Lemon Juice, Pineapple Juice

BLOOD ORANGE COSMO
Grey Goose Citron; Cointreau, Cranberry Juice,

BLOOD ORANGE PUREE
Cacciavite Grey Goose, Fresh Orange Juice, Blood
Orange Puree