

ANTIPASTI

SPICY FRIED CALAMARI 9

CAULIFLOWER FRITTERS,
ANCHOVY MAYONNAISE 9

ROASTED BEETS, PISTACHIO, GORGONZOLA
PICCANTE, PUMPKIN SEED VINAIGRETTE 9

LAMB MEATBALLS, PINE NUT,
CURRANTS, YOGURT SAUCE 9

PIZZA DEL GIORNO 9

MIXED GREEN SALAD, CHARRED
TOMATO VINAIGRETTE, SHAVED PECORINO 9

INSALATE

13

GRILLED SHRIMP PANZANELLA
chickpea, tomato, arugula

ESCAROLE
coppa ham, peas, pecorino pepe

CHICKEN
olive, avocado, "Caesar" vinaigrette

ALBACORE TUNA
potato, chicory, hard cooked egg

PASTA

13

PAPPARDELLE
ragu Bolognese, grana padano

RAVIOLI
ricotta, goat cheese, speck,
tomato, basil

FUSILLI al PESTO
Genovese basil, pecorino

CARNAROLI RISOTTO
pancetta, peas, mint

PANINI

13

PROSCIUTTO COTTO
salami, provolone, red wine vinaigrette

HAMBURGER
all-natural Angus prime beef, asiago, arugula

VEAL MEATBALL
aged provolone

ALBACORE TUNA
fennel, black olive, lemon

GRILLED CHICKEN BREAST
peperonata, goat cheese

SECONDI

MUSSELS
basil-garlic butter, grilled bread 12

HOUSE-MADE FENNEL SAUSAGE
tomato, corona beans, rapini 14

FRITTATA
herbed ham, asiago, green salad 10

GRILLED CHICKEN BREAST
summer vegetables, parmigiano, basil 12

DOLCI

8

BAKED ALMOND
FRANGIPANE CREPES
sweetened mascarpone

CHOCOLATE MARQUISE
burnt caramel creme anglaise, salted hazelnut croquant

PEACH TARTE TATIN
ginger caramel, white pepper gelato

RICOTTA PANNA COTTA
strawberry orange blossom consomme,
pistachio wafers

TASTING OF
HOUSE-MADE GELATI
AND SORBETTI

• LUNCH SPECIAL •

22

Monday - Friday

Choose one antipasti + one entree salad, pasta, or sandwich + one dolce

SPECIALTY DRINKS

BLOOD ORANGE SCREWDRIVER
Grey Goose Vodka, fresh squeezed orange
juice, blood orange puree
9

BELLINI
Prosecco, white peach puree
8

SICILIAN CHAMPAGNE COCKTAIL
Aperol, white sugar cube,
orange bitters
8

BLOODY MARY
Stolichnaya Kafya
9

BLOOD ORANGE COSMO
Grey Goose Citron, Cointreau, cranberry juice,
blood orange puree
10

MIMOSA
Prosecco, fresh squeezed orange juice
8