

APPETIZERS/ SALADS

SEASONAL SOUP	CUP 3 / BOWL 7
BURRATA CHEESE	
CHARRED ASPARAGUS, PEA LEAVES, STRAWBERRY, MEYER LEMON	12
P.E.I MUSSELS	
FAVA BEANS, RED CURRY CREAM, CILANTRO	12
CHOPPED SALAD	
CUCUMBER, TOMATO, FETA, TAGGIASCA OLIVES, GARBANZO, ONIONS	10
BOSTON LETTUCE SALAD	
CAMBOZOLA, BACON, MEEJOOOL DATES, WALNUTS VINAIGRETTE	10
YELLOWFIN TUNA CRUDO	
DICED AVOCADO, SOY-GINGER VINAIGRETTE, SLICED RADISH	15
SUNCHOKE & POTATO SOUP	
PURPLE POTATO, SUNCHOKE CHIPS, WHITE TRUFFLE OIL	8
VEAL MEATBALLS	
CHERRY TOMATO SAUCE, RICOTTA CROSTINO	11
GOAT CHEESE FRITTER	
MARINATED BEETS, BABY SALAD, SABA VINEGAR	10
FLASH FRIED CALAMARI	
SPICY TOMATO SAUCE, THAI CHILI SAUCE	12
BEEF CARPACCIO	
PARMESAN, MUSHROOMS, ARUGULA, TRUFFLE VINAIGRETTE	14
MIXED ORGANIC SALAD	
BALSAMIC LEMON VINAIGRETTE, SHAVED PARMIGIANO	8
EGGPLANT PARMESAN	
OVEN BAKED EGGPLANT, FRESH MOZZARELLA	12
CAESAR SALAD	
ROMAINE HEARTS, CROUTONS, PARMESAN CRISP	8

PIZZA

PIZZA MARGHERITA	
MOZZARELLA, TOMATO SAUCE, BASIL	10
PIZZA PRIMIVERA	
SPRING VEGETABLES, ARUGULA PESTO, GOAT CHEESE, MOZZARELLA	14
PIZZA PARMA	
PROSCIUTTO, FRESH MOZZARELLA, ARUGULA, TOMATOES	14
PIZZA SAUSAGE	
HOT CHERRY PEPPER, TOMATO SAUCE, MOZZARELLA	12
PIZZA BROCCOLI RABE	
BROCCOLI RABE, SWEET PEPPERS, RICOTTA CHEESE, MOZZARELLA	13

WINE APPRECIATION NIGHT

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18% gratuity will be added to parties of six or more

"If you have a food allergy, please speak to the manager, chef, or your server."

PASTA

RICOTTA GNOCCHI	
HAND MADE GNOCCHI, TOMATO BASIL SAUCE	14
PENNE RIGATE	
GRILLED EGGPLANT, TOMATO, BASIL, FRESH MOZZARELLA	15
STROZZAPRETTI	
PROSCIUTTO, ARTICHOKE, DRIED TOMATO, OLIVES, OREGANO	17
LEMON FETTUCCINE	
SHRIMP, BAY SCALLOPS, CHERRY TOMATOES, GREEN CHILIS	21
MEZZALUNA CHEESE RAVIOLI	
MOREL MUSHROOM CREAM, BABY PEAS	18
RUSTICHELLA RIGATONI BOLOGNESE	
CRIMINI MUSHROOMS, MEAT RAGU, RICOTTA CHEESE	18
WHOLE WHEAT SPAGHETTI	
BROCCOLI RABE PESTO, SEMI DRIED TOMATOES PIGNOLI NUTS	17
KOBE BEEF RAVIOLI	
VEAL JUS WITH MARSALA WINE, MUSHROOMS	20
LINGUINE WITH BABY CLAMS	
GARLIC, WHITE WINE OLIVE OIL, PARSLEY	20
*GLUTEN-FREE PASTA AVAILABLE / SEE SERVER OR MANAGER	

ENTRÉES

CRISPY BRANZINO	
ROASTED BEETS, FENNEL-ARUGULA SALAD, CITRON VINEGAR	24
CHICKEN MILANESE	
BABY ARUGULA AND TOMATO SALAD, FRESH MOZZARELLA	19
PARMESAN CRUSTED HALIBUT	
TOMATO "CONCASSE", CHIVES, WHITE WINE REDUCTION	32
CHICKEN "SCARPARELLO"	
CHICKEN BREAST, HOT CHERRY PEPPERS, SAUSAGE, ROSEMARY	19
GRILLED NORWEGIAN SALMON	
ASPARAGUS, SPRING PEAS, MUSHROOMS, ALMOND-RAMP GREMOLATA	24
WOOD ROASTED NATURAL CHICKEN	
SPRING VEGETABLE SALAD, SHERRY VINEGAR, BLACK TRUFFLE PUREE	23
GRILLED "BAVETTE" SIRLOIN STEAK	
FRENCH FRIES, SALSA VERDE	21
CERTIFIED ANGUS BEEF FILET MIGNON	
CHICKPEA GOAT CHEESE FRIES, MUSHROOMS, SHERRY VINEGAR	28
ALL ENTRÉE SIZE SALADS	12
WITH CHICKEN 17 WITH GRILLED SALMON 24	
WITH SHRIMP 24	

SIDES

HAND CUT FRENCH FRIES	5
SAUTÉED SPINACH	5
CHICKPEA GOAT CHEESE FRIES	5
MARINATED BEETS	5
BROCCOLI RABE	7
GRILLED ASPARAGUS	7

*Chef de Cuisine: Julio Genao
Executive Chef: Albert DeAngelis
General Manager: Eduardo Maia
Lunch 2012*