

ANTIPASTI

- Sauteed morel mushrooms-chickpeas-crispy egg-pecorino-Italian endive 14
 Chilled spring pea soup-fava beans-mint-crème fraîche-herb cracker 10
 Spring salad-shaved baby vegetables-saffron couscous-cucumber-lemon Dijon vinaigrette 13
 Burrata cheese-pistachio-phylo pastry-strawberry-rhubarb-tiny salad 14
 Flash fried calamari-spicy tomato sauce-saffron aioli-pepperoncino 14
 Lump crab salad-beets-avocado-yogurt-watercress 16
 Yellow fin tuna tartar-white soy-puffed rice-cucumber-almond ginger gazpacho 15
 Hearts of romaine-caesar dressing-focaccia croutons-parmesan crisps 11
 Grilled asparagus-hazelnuts-shaved country bread-grain mustard-greek yogurt 14
 Grilled octopus-chickpeas-Spanish chorizo-smoked paprika aioli-spicy lettuces 16
 Carpaccio of Strube Farms American Kobe Beef-arugula-parmesan-mushrooms-truffle vinaigrette 15
 Tre colore salad-baby salads-arugula-radicchio-shaved parmesan-balsamic-lemon vinaigrette 11
 Fresh tomato soup-basil-Umbrian olive oil 10

PASTA e PIZZE

- Penne rigate-plum tomato sauce-garlic-fresh basil-extra virgin olive oil 17
 Imported "rigatoni" Rustichella"-Bolognese sauce-cremini mushrooms 21
 Linguine-baby clams-garlic-white wine-red pepper flakes and parsley 23
 Fresh porcini cavatelli-asparagus-hen of the woods mushrooms-soft poached egg-prosciutto 22
 Handmade ricotta and lemon ravioli-fava beans-poppy seeds-parmesan-bacon 21
 Bucatini "alla Amatriciana"-cured pork-sweet peas-onions-tomato-pecorino-toast chile 22
 Whole wheat spaghetti-Maine lobster-spring artichokes-fava beans-arugula pesto 26
- Pizza Margherita-plum tomato sauce-mozzarella-basil 15
 Pizza crumbled sausage-tomato sauce-hot cherry peppers-mozzarella 16
 Pizza prosciutto di Parma-sliced tomatoes-baby arugula-fresh mozzarella 17
 Pizza spicy lamb sausage-artichokes-caramelized onions-smoked ricotta 17
 Pizza bianco di Primavera-asparagus-sweet peas-fava beans-arugula-chickpeas 17

SECONDI

- Grilled organic salmon-spring peas-fava beans-pancetta-pine nuts-chickpeas 32
 Crispy skin arctic char-white asparagus-hazelnuts-borlotti beans-onion beurre blanc 29
 Seared sea scallops-sweet potato-sauteed pea leaves-asparagus-golden beet vinaigrette 29
 Mangalista organic pork tenderloin-fava beans-pistachios-Italian toasted bread salad 32
 Grilled lamb chops-lamb tortelloni-roast potato puree-Italian endive-lamb jus 30
 Veal chop "Milanese"-tomato-baby arugula salad-lemon-extra virgin olive oil 38
 Parmesan crusted filet of sole-sauteed spinach-tomato concasser-chopped chives-white wine sauce 28
 Wood oven roasted Amish chicken-fingerling potato-arugula-cherry tomatoes-balsamic 26
 Certified Black Angus NY Strip-white asparagus-morel mushrooms-borlotti beans-watercress 36

SIDES \$6

- Sauteed spinach / Roasted fingerling potatoes / Italian endive
 Spring peas / Borlotti beans / Hand cut french fries