

Antipasti Verdura

Grilled Zucchini, mint, orange, pine nuts \$6

Marinated Beets, pistachio \$6

Pickled Eggplant \$6

Grilled Asparagus, Pecorino, salsa verde \$7

Fried Artichoke, Bagna Cauda sauce \$9

Verdura Mista \$18

Antipasti Salumi

Prosciutto di Parma \$8

Sopressata \$8

Coppa \$8

Speck \$8

Cacciatorini \$8

Carne Mista \$18

Primi

Whipped Sheep's Milk Ricotta \$12

red pepper flakes, grilled crostini

Fried Calamari \$13

oregano, caper aioli, tomato sauce

Octopus Calabrese \$12

fingerling potatoes, oregano

Tuna Tartare \$15

frisée, capers, lemon vinaigrette

Porchetta \$9

pickled red onion, Parmigiano Reggiano, grilled Ciabatta

Beef Carpaccio \$15

sliced raw beef, Niçoise olives, Parmigiano Reggiano, micro herbs

Two Course Prix Fixe Special

Chilled Zucchini Soup \$8

Parmigiano Reggiano, olive oil

or

Granseola e Melone \$10

fresh crab, iceberg lettuce, mustard dressing

Homemade Potato Gnocchi \$13/\$17

mushrooms, Fontina, Prosciutto di Parma

or

Roasted Salmon \$22

tomato passata, asparagus, salsa verde

\$20 per person Monday through Friday

Insalata

Baby Spinach Salad \$10

Gorgonzola, black olives, focaccia croutons, Balsamic dressing

Escarole Salad \$11

pancetta, roasted red onions, Pecorino, mustard dressing

Caesar Salad \$12

romaine lettuce, brioche croutons

Arugula Salad \$12

pesto, bocconcini mozzarella, lemon dressing

add grilled chicken to any salad \$6

add grilled shrimp or grilled salmon to any salad \$8

add grilled strip steak to any salad \$10

Executive Chef Mark Medina-Rios

Thoroughly cooked foods reduce the risk of food borne illness

Pasta

Tomato Ravioli \$14/\$19

ricotta, tomato confit, pine nuts, raisins

Pesto alla Genovese \$14/\$19

penne, string beans, fingerling potatoes

Spaghetti Carbonara \$15/\$20

pancetta, Parmigiano Reggiano, organic egg

Garganelli Bolognese \$16/\$21

meat sauce, ricotta cheese

Panini

Mozzarella Panini \$12

oven dried tomatoes, basil, balsamic vinegar, green salad

Chicken Panini \$14

roasted red peppers, caramelized onion, Fontina, green salad

Prosciutto Panini \$14

Prosciutto, Fontina, green salad

Strip Steak Panini \$16

Pecorino, caramelized onion, mushrooms, green salad

Black Angus Burger \$12

Gorgonzola or Fontina, french fries

Pesce e Carni

Stuffed Trout \$22

artichokes, almonds, chick peas

Branzino Caponata \$24

roasted peppers, eggplant, zucchini, basil

Skirt Steak \$25

red wine shallots, grilled radicchio