

# LUNCH



## ANTIPASTI & INSALATE

### MINISTRONE ... 11

#### \* BURRATA ... 21

Burrata from Puglia, caramelized walnuts, Prosciutto di Parma, Modena balsamic reduction drops

#### 🍷 VERDE ... 14

Mixed leafy greens, heirloom cherry tomatoes, red onions julienne, Modena balsamic dressing

#### 🍷 CARCIOFI ALLA ROMANA ... \$16

Hand-peeled, tender artichokes with the stem are steamed, then grilled. Served with lemon-vinaigrette dressing

#### POLPO ... 23

Grilled mediterranean octopus, arugula, cherry tomatoes, red onions

#### 🍷 MOZZARELLA IN GARROZZA ALLA PARMIGIANA ... 19

Sandwich breaded with a crispy golden crust, stuffed with fresh mozzarella, fried eggplant, basil & parmesan cheese. Served on a bed of tomato vellutata and basil with a mixed green salad on the side

#### 🍷 TRE MONTI ... 16

Tender butter lettuce, roasted walnuts, organic Fuji apple, crumbled gorgonzola D.O.P. and champagne-vinegar dressing

#### 🍷 BIETOLE E CAPRINO ... 16

Slow roasted beets, fresh mixed leaf greens, caramelized walnuts, orange balsamic vinaigrette and goat cheese

#### 🍷 PERA ... 16

Baby arugula, Bartlett pears, pistacchio di Bronte, lemon dressing and shaved Pecorino Pepato Cheese

### ADDITIONAL TOPPINGS FOR SALAD ... 11 EACH

grilled chicken, fire roasted salmon, or prawns

## PIZZA

### PIZZA MARINARA ... 17

Monte Pollino tomato sauce, oregano, garlic, fresh Basil and extra virgin olive oil

### \* PIZZA BIANCA AMATRICIANA ... 24

Fontina Cheese, Diced Italian pancetta, Red onions, roasted Yukon potatoes, Parmigiano Reggiano

### SALMONE E PISTACCHIO ... 25

Mascarpone cheese, pistachio paste, smoked Alaskan salmon, cherry tomatoes and crumbled fresh Sicilian pistachios

#### 🍷 DELL'ORTICELLO ... 24

Eggplant, zucchini, Torpedo onions, white mushrooms, fresh mozzarella, tomato sauce, basil, olive oil

### PIZZA CAPRICCIOSA ... 27

Tomato sauce, basil, black olives, white mushrooms, Italian imported Artichokes, "Gran Biscotto" Ham prosciutto and Fresh Mozzarella

#### 🍷 MARGHERITA ... 19

Tomato, basil, buffalo mozzarella, Parmigiano Reggiano  
\* Vegetarian \*

#### 🍷 PORCINI E TARTUFO NERO ... 33

Gorgonzola cheese, porcini mushrooms, fresh mozzarella and white truffle oil (imported)

### CALABRESE ... 25

Tomato, basil, buffalo mozzarella, Schiacciata piccante (salami) and olive oil

### PIZZA GENOVESE ... 26

Homemade Basil pesto, buffalo mozzarella, Italian fresh Sausage and cherry tomatoes

### PIZZA PRIMAVERA ... 28

Fresh buffalo Mozzarella, cherry tomatoes, arugula, Parma Prosciutto crudo and Shaved Grana Padano Cheese

## PANINI

Panini are served with mixed green salad and cherry tomatoes in a balsamic dressing

### MILANESE ... 17

free range chicken Milanese, fresh mozzarella, sliced tomato and lettuce

### SALMONE ... 18

Smoked Alaskan salmon, red onions (agro-dolce), baby arugula, cherry tomatoes and fresh housemade mayo

#### 🍷 VEGETARIANO ... 16

Burrata, home-made basil pesto, grilled eggplant, grilled zucchini,  
\* Vegetarian \*

Our food will be served with homemade warm bread, any additional baskets will be charged \$4 each.

A 20% gratuity may be added to tables of 6 or more.

There is a non-cash adjustment to checks paid by credit card.

## PASTA

Our pasta is made fresh daily in our kitchen with the Italian Monferrina pasta machine, world-renowned for the best quality of pasta fresca made with bronze dies. Enjoy a traditional Italian pasta meal made from grandma's recipes with imported flours.

### 🌱 SPAGHETTI PRIMAVERA ... 25

Home made Spaghetti with mixed seasonal vegetables, Basil Pesto Genovese, Zucchini mash sauce and Parmigiano Reggiano  
\* Vegetarian \*

### FREGOLA SARDA ALLO ZAFFERANO ... 27

Fregola sarda with fresh clams, calamari and prawns in a saffron sauce with fresh cherry tomatoes

### SPAGHETTI ALLA BOLOGNESE ... 26

Home made Spaghetti Pasta with slow cooked veal, and beefragù

### SPAGHETTI CON VONGOLE ... 27

Housemade spaghetti chitarra with fresh clams and cherry tomatoes with a garlic and white wine sauce.

### MEZZE MANICHE AL SALMONE ... 27

Short-Tube Pasta with smoked Alaskan Salmon in a tomato cream sauce

### CAVATELLI ALLA CALABRISSELLA ... 26

House-made fresh cavatelli pasta, pork shoulder and Calabrian sausage ragu

### 🌱 GNOCCHI AL GORGONZOLA ... 27

House-made potato dumplings in a gorgonzola DOP sauce  
\* vegetarian \*

### PAPPARDELLE ALLA BOSCAIOLA ... 25

Prosciutto di Parma, sweet Peas, white mushrooms, white wine in a rich cream Sauce  
\* can be vegetarian \*

### RISOTTO OF THE DAY ... A.Q.

## ENTRÉE

### KING SALMON ACQUAPAZZA ... 36

with cherry tomatoes, capers in a white wine sauce  
\* served with mixed seasonal vegetables \*

### RIBEYE STEAK ... A.Q.

Grilled 20 oz ribeye steak  
\* served with mixed seasonal vegetables \*

## SIDES

### ASPARAGUS & ZUCCHINI ... 11

Mix of Sautéed seasonal vegetables

### 🌱 PATATE AL FORNO ... 10

Oven roasted Yukon potatoes with herbs

\* Can be vegetarian

🌱 Vegetarian

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