

LUNCH

BRUSCHETTE AND PANINI

Cherry tomatoes, black olive, capers and red onion 7

Bresaola, arugula, gorgonzola and roasted radicchio 11

Prosciutto di Parma, Robiola cheese, pomodoro and salad 11

ESPRESSO LUNCH 19.50

ANTIPASTI

Mixed green salad
Tomato mozzarella salad
Minestrone

Cherry Tomato Bruschetta
Prosciutto Panini
Cazzoela
Pasta e Fagioli

Includes single espresso

SECONDI

ANTIPASTI

CARNE CRUDA* beef tartar with truffle paste and
lemon mustard 14

SALUMI imported cured meats 12

RABBIT PATE and prosciutto with rosemary grissini
12

CONFIT OF SHREDDED DUCK legs served with
balsamic vinegar reduction, fruit chutney and carrot
sauce 11

TUNA TARTAR served over roasted red pepper sauce
with crispy parmigiano 14

TUNA BOCCONCINI Sicilian-style (ricotta, red onion,
lemon, basil) with a small salad 14

SHRIMP TARTAR served with orange marmalade and
homemade herbed ricotta cheese 11

ROASTED RED PEPPERS and bagna cauda (garlic
and anchovy dip) 9

SELECTION OF ARTISAN CHEESES 17

STUZZICARE

SAUTEED SHRIMP served whole over lentils, onions and
homemade pancetta 9

MIXED MUSHROOMS sautéed with homemade
pancetta 9

EGGPLANT PARMIGIANA roasted eggplant, tomato and
parmigiana 12

CAZZOEULA stewed tripe, sausage, salami
and vegetables 14

PACCHERO PASTA filled with crabmeat & mascarpone cheese
served with pesto, black olives, and a tomato
confit 13

PIZZETTA:

radicchio, speck & gorgonzola 11

fresh tomatoes, oregano, garlic & arugula 9

black olives, arugula, prosciutto, cherry tomatoes
and spicy oil 11

MUSSELS sautéed mussels in marinara sauce 10

CLAMS empanada with white wine and garlic 14

iNSALATE

- RED ONION** salad with gorgonzola cheese, cherry tomatoes & fresh raspberry vinaigrette 9
- MESCLUN** salad with pears, roasted pine nuts, taggiasche olives and red pepper vinaigrette 11
- ARUGULA** tomato and pecorino cheese with balsamic dressing 10
- CUCUMBER** tomato, onion salad 9
- MOZZARELLA** di bufala, tomato and parsley 14

ZUPPE

- PASTA E FAGIOLI** white bean soup alla toscana 9
- MUSHROOM** pureé of mixed mushrooms and cream 10
- MINISTRONE** of slow braised beef tongue 11

PiZZA

- MARGHERITA** 13
- PROSCIUTTO** arugula and pecorino cheese 15
- MUSHROOMS** with vegetables 14

PRiMi PiATTi

- SQUID INK SPAGHETTI** “scoglio” with shellfish and fresh tomato 11/20
- SPAGHETTI ALLA CARBONARA** egg, pepper, pecorino, pancetta 18
- MALFATTI** (ill-shaped gnocchi) with lobster, grapefruit & cherry tomato sauce 13/23
- RISOTTO** with red radicchio, blue cheese & prosciutto 19
- PAPPARDELLE*** tuna, red pepper cream, black olives and capers 12/19
- RISOTTO DI MARE** shellfish and asparagus risotto 21
- SPAGHETTI** tomatoes, black olives and fresh basil 9/16
- ORECCHIETTE** with mushrooms, ricotta cheese, spinach, pancetta, and rabbit ragout 12/21

RISOTTO WITH DUCK and mushrooms with red wine reduction 21
MALTAGLIATI homemade chestnut pasta with chicken ragout and mushrooms 12/22
CAPUTI CLASSIC AMATRICIANA with tomato, onion, pancetta 9/16
RISOTTO ALLA PARMIGIANA 18

SECONDi

“BACCALA ALLA MERIDIONALE” salted cod in a black olive, tomatoes & garlic sauce 24
RED SNAPPER “CARTOCCIO” baked with potato, spinach, tomato, and capers in a paper pocket 27
LOIN OF LAMB “MILLEFOGLIE” layered chestnut tortilla, speck, portabella mushrooms and fontina cheese 29
GRILLED HANGER STEAK served with red onion filled with mashed potatoes and pancetta 28
BISTECCA FIORENTINA grilled 18oz porterhouse steak with roasted potato 36
CHICKEN BREAST served over grilled portabella mushrooms with herbed mascarpone cheese and crispy pancetta 25
POLLASTRELLO flattened and marinated grilled Cornish hen 21
BRAISED MARINATED WILD BOAR* over three cheese polenta 28

CONTORNi

MASHED POTATOES with onion and pancetta 6
PORCINI MUSHROOMS sautéed with garlic and parsley 9
SAUTEED SPINACH with garlic and olive oil 6
ASSORTED GRILLED VEGETABLES 6

CHEF'S SIX COURSE TASTING MENU

45

*Consuming raw or undercooked food products may increase your risk of food borne illness; We will cook menu items to your request.
A gratuity of 18% will be applied to parties of five or more.