

salumi *cured meats*

prosciutto di parma, *emiglia-romagna*
speck, *trentino-alto adige*
porchetta, *emiglia-romagna*
sweet sausage, *piemonte*
mortadella, *emiglia-romagna*
spicy sausage, *abruzzo*
bresaola, *lombardia*

(one = 7 . three = 16 . five = 25 . seven = 34)

cicchetti *snacks*

mima olives, *puglia* 4
butternut agrodolce, *sicilia* 5
marinated carciofi, *lazio* 5
sicilian caponata, *sicilia* 5
roasted red beets & red onion, *veneto* 5
white anchovy marinato, *sicilia* 7

piatti piccoli *small plates*

fritto misto 12
calamari, shrimp, zucchini, basil, lemon fennel salt

chestnut polenta 11
crispy pancetta, balsamico, ricotta salata

eggplant rollatini 11
ricotta, basil, san marzano pomodoro

polpettone 11
meatballs, san marzano tomato, parmigiano, basil oil

insalate *salads*

add: chicken \$6, shrimp \$7, salmon \$9

organic lettuce 9
pomegranate, pears, pistachios, goat cheese, pomegranate vinaigrette

arugula 10
artichoke fritti, shaved parmigiano, cherry tomatoes, citrus vinaigrette

brussel sprouts 11
celery, romaine, shaved pecorino, speck, hazelnuts, white balsamic vinaigrette

romaine 9
crostini, anchovies, traditional ceasar dressing

contorni *sides* 8

broccoli rabe
garlic, oil, chili

roasted fingerling potatoes
garlic and rosemary

potato fritti

spinach or escarole & borlotti beans
sautéed in garlic & oil

cheeses *formaggi*

fontina, *val d'aosta*
gorgonzola piccante, *lombardia*
taleggio, *lombardia*
caciota di tartufi, *umbria*
piave vecchio, *veneto*
parmigiano reggiano, *emiglia-romagna*
prima donna gouda, *netherlands*
asiago, *veneto*

handmade pasta *pasta asciutta*

19 mushroom ravioli
sundried tomato, truffle oil, parmigiano

15 cavatelli
peas, prosciutto, basil, pomodoro, sweet onion

14 penne
farm fresh egg, black pepper, onion, smoked bacon, parmigiano reggiano

16 rigatoni
veal bolognese, parmigiano reggiano

15 spaghettini
san marzano tomato, fior di latte mozzarella, basil

sandwiches *crostini*

12 toasted brioche & eggs
grilled mortadella, white truffle oil, parmigiano, hash browns

12 tuna sott'olio
pickled shallots, red peppers, capers, grape tomato, micro greens

15 skirt steak panino
grilled red onion, peppadew, fontina, potato fritti

13 prosciutto panino
fior di latte mozzarella, arugula, roasted red peppers, potato fritti

13 grilled chicken panino
organic lettuce, tomato pesto, speck, fontina, potato fritti

14 salmon burger
capers, pepperdew, mustard, toasted brioche, potato fritti

13 hamburger
toasted brioche, mozzarella or american cheese, grilled red onion, potato fritti

entree *secondi*

16 chicken paillard
sautéed mixed mushrooms, pear tomatoes, fresh herbs

23 red grouper
parsnip puree, leaf spinach, fennel tomato gremolata, lemon infused oil

21 wild salmon
lentils, ricotta salata, mostarda sugo

fall . winter lunch menu
executive chef . daniel van etten

20% gratuity will be added to parties of eight or more
please notify your server, manager or chef of any allergies