

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*
funghi marinati, *campania 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, scallops, basil,
lemon fennel salt*

bufala al forno 12
mozzarella, prosciutto, roasted peppers, tomato

eggplant polpetti 11
san marzano pomodoro

shrimp & pineapple spiedino 12
tomato cucumber salsa

insalate *salads*

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

organic lettuce 9
*pears, toasted almonds, gorgonzola cheese,
dried cherries, honey balsamic vinaigrette*

arugula 10
*roasted red beets, red onion, toasted pecans,
goat cheese. balsamic vinaigrette*

blood orange, fennel 11
*black olives, ricotta salata, red onion,
frisee, raspberry vinaigrette*

contorni *sides* 8

broccoli rabe
garlic, oil, chili

roasted fingerling potatoes
garlic and rosemary

sweet potato fritti

spinach or escarole & borlotti beans
sautéed in garlic & oil

summer . estate lunch menu
executive chef . daniel van etten

cheeses *formaggi*

robiola, *piemonte*
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*

18 sweet corn ravioli
mascarpone, shaved cacciatorini, truffle cream

14 spaghettoni
peas, prosciutto, basil, pomodoro, sweet onion

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

15 cavatelli
veal bolognese, parmigiano reggiano

17 rigatoni
san marzano tomato, fior di latte mozzarella, basil

18 fedelini
manila clams, white wine, allo scoglio

sandwiches *crostini*

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

12 eggplant polpetti panino
*san marzano tomato,
fior di latte mozzarella, sweet potato fritti*

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

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

12 grilled vegetable panino
*green zucchini, yellow squash, roasted peppers,
eggplant, sweet potato fritti*

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

13 hamburger
*mozzarella or american cheese,
grilled red onion, sweet potato fries, toasted brioche*

entree *secondi*

16 chicken paillard
arugula, cherry tomatoes, red onion, mozzarella di latte

17 wild salmon
*cherry tomato, butter beans, wilted arugula,
red onion, balsamic ginger glaze and lemon oil.*

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