

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

prosciutto wrapped stuffed peppers 11
goat cheese, red currants, pine nuts

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*

frisee & bresaola 11
*celery, pea shoots, shaved parmigiano,
lemon vinaigrette*

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

autumn . autunno 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

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

15 orecchiette
pancetta, brussel sprouts, peas, asiago

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, 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*

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

14 salmon burger
*capers, pepperdew, mustard, toasted brioche,
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