



LUNCH MENU

THREE COURSE PRIX-FIXE

\$ 24.50 ~Without dessert 20.00 \$ ~

\$ 24.50 ~With a glass of house wine instead of dessert~

ANTIPASTI

GALLETTE Chickpea fritters with prosciutto, stracciatella cheese and figs

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CALAMARI Grilled and roasted squid with mushrooms and lemon sauce

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PARMIGIANA Eggplant parmigiana with mozzarella and basil

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CAMPO Mesclun salad with roasted butternut squash, ricotta, pumpkin seeds and toasted pecans with balsamic dressing

PRIMI o SECONDI

PAPPARDELLE With short rib ragu`

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GARGANELLI With scallops, shrimps and fava beans, garnished with black garlic

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PESCATORE Risotto Carnaroli with mixed seafood and cherry tomato

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POLLO Roasted half domestic organic chicken with onions and demi-glace sauce

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SALMERINO Pan seared Artic-char with heirloom cherry tomato and caramelized shallots

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ORATA Filet of Mediterranean dorado with a thin potato crust in thyme and lemon sauce

DOLCI

CIOCCOLATO Chocolate mousse with raspberry coulis

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PANNACOTTA With vanilla and mixed wild berries sauce

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PISTACCHIO Sponge cake scented with rhum, filled and topped with pistacchio cream

LE PIZZE

MARINARA	Tomato sauce, garlic, oregano and E.V.O.	12
MARGHERITA	Tomato sauce, buffalo mozzarella and basil	14
DIAVOLA	Tomato sauce, spicy salami , buffalo mozzarella and basil	15
CAPRICCIOSA	Tomato sauce, buffalo mozzarella, mushrooms, spicy salami and sheep ricotta	16
ARUGOLA	buffalo mozzarella, cherry tomato, Prosciutto di Parma, arugola and Parmigiano	16
SALSICCIA E FRIARIELLI	Buffalo mozzarella, italian sweet sausage and broccoli rabe	16

GLI ANTIPASTI E INSALATE

CAPESANTE	roasted sea scallops with smoked prosciutto, chestnut puree ` , ricotta cheese and black truffle pearls	16
MOSCARDINI	Braised Sicilian baby octopus in plum tomato sauce with black olives	16
RUGHETTA	Arugola salad, cranberry, cucumber, goat cheese, almond lemon dressing	12
BARBABIETOLE	Beets salad with spinach, red onions, walnuts, aged ricotta and red wine vinegrette	12

I PRIMI

LASAGNA	With meatballs, green pea, mozzarella and fresh ricotta	22
SPAGHETTI	Carbonara with pancetta, onions, egg yolk, pecorino cheese, topped with stracciatella cheese and black truffle pearls	22
PAPPARDELLE	With boneless short ribs ragu `	21
ORECCHIETTE	With sweet sausage, Brussels sprouts, Nduja and fresh stracciatella cheese	21
ZUCCA	Risotto With butternut squash, shrimps and Provolone del Monaco	23

I SECONDI

SPIGOLA	Pan-seared filet of Mediterranean seabass with capers and dried apricot	30
AGNELLO	Slow cooked lamb shank	30
BISTECCA	Allen Brothers hanger steak with olive oil and fresh herbs	28

Executive Chef Giuseppe Castellano