

*Antipasti*

FRITTURA di CALAMARI	Lightly fried calamari	15
CARPACCIO di BUE	Thinly sliced beef tenderloin with fresh arugula, shaved Parmesan, grilled marinated artichokes, mushrooms, lemon, and olive oil	15
FORMAGGI e SALUMI	Selection of Italian cured meats, artisanal cheeses, toasted nuts, and fruit senapita	16
PROSCIUTTO e GRANA	Thinly sliced Parma Prosciutto and Parmesan drizzled with aged balsamic	17
FRUTTI di MARE alla GRIGLIA	Marinated grilled seafood salad	18
AUTUNNALE	Portobello mushrooms, butternut squash, grilled artichoke hearts, balsamic vinaigrette, white truffle oil, and shaved Parmesan (v)	16
CROSTINI con POMODORINI	Toasted whole wheat bread topped with red and yellow pear tomatoes	14
COZZE con LEMONCELLO	Steamed black mussels in a lemoncello broth	16
TONNO e FAGIOLI	Seared Ahi tuna served with butter beans, sundried tomatoes, and celery in a lemon olive oil dressing	18
SALSICCE e POLENTA	Italian sausage in a spicy tomato sauce, served over soft polenta	15
BRESAOLA della VALTELLINA	Dried cured beef served with arugula and shaved Parmesan	16
CAPRESE	Sliced fresh mozzarella and heirloom tomatoes topped with basil and olive oil	16

*Zuppe*

MINISTRONE alla GENOVESE	Fresh vegetable soup with a dollop of basil pesto (v)	12
ZUPPA del GIORNO	Soup of the day	M.P.
PISELLI	Chilled sweet pea soup topped with a dollop of creme fraiche (v)	12

*Insalate*

LATTUGHINE	Organic baby greens tossed in a lemon-olive oil vinaigrette (v)	11
PERE e CAPRINO	Butter lettuce, fennel and radicchio tossed in a mustard Greek yogurt dressing topped with pears and goat cheese	14
ROMANA	Hearts of Romaine in a spicy anchovy dressing with Nueske's applewood smoked pancetta and toasted garlic croutons	12
CARCIOFI	Baby arugula tossed with grilled and marinated artichokes in a lemon-olive oil vinaigrette topped with ricotta salata (v)	14
PAZZA	Spinach salad with caramelized red onions, pine nuts, golden raisins, gorgonzola dolce, and balsamic gastrique (v)	14

*Contorni* (Side plates)

POLENTA	Cornmeal blended with four cheeses (v)	10
CANNELLINI alla SALVIA	Italian white beans sauteed with fresh sage (v)	10
CARCIOFI	Grilled artichoke hearts with fresh herbs(v)	10
VEGETALI BOLLITI	An assortment of steamed seasonal vegetables (v)	10
PATATE al FORNO	Roasted potatoes with fresh herbs and garlic (v)	8

(v) indicates vegetarian dishes