



LUNCH
MENU

Antipasti

MIXED SALAD	8
Organic field greens, balsamic lemon vinaigrette, parmigiano	
CAESAR SALAD	8
Classic Caesar dressing, herbed croutons, shaved parmigiano	
BIBB SALAD	9
Crispy bacon, fava beans, croutons, champagne emulsion	
CHOPPED SALAD	9
Pear tomatoes, fresh mozzarella, artichokes, chick peas, onions	
ENDIVE SALAD	10
Romaine hearts, figs, gorgonzola, red wine emulsion	
BEEF CARPACCIO	11
Wild arugula, shaved parmigiano, truffle oil	
PANZANELLA	9
Italian bread salad with cucumber, scallion, tomato and basil	
ARANCINI	11
Rice balls filled with black truffle pecorino	
CALAMARI	12
Flash-fried calamari, spicy tomato sauce	

Pizza

MARGHERITA	10
Tomato sauce, fresh mozzarella, basil	
PICCANTE	11
Sausage, cherry peppers, tomato sauce, mozzarella	
BOSCO	11
Wild mushrooms, caramelized onions, black truffle, pecorino, mozzarella	
NEW YORK STYLE	9
Tomato sauce and mozzarella	
QUATTRO STAGIONE	11
Olives, mushrooms, artichokes and prosciutto	
CALABRESE	11
Soppresata, black olives, mozzarella, tomato sauce	

Primi

RICOTTA GNOCCHI	14
Handmade gnocchi, tomato basil sauce	
PACCHERI BOLOGNESE	15
Classic meat sauce	
SPAGHETTI CARBONARA	16
Pancetta, whole egg and grated parmigiano	
PANSOTTI	16
Filled with goat cheese, oven-dried tomato, pistachio pesto	
MACCHERONI ALLA CHITARRA	17
Slow cooked duck, roasted tomato ragu	
LINGUINI	16
Manila clams, pancetta, white wine, olive oil, dried chilies	
BUCATINI ALL'AMATRICIANA	16
Guanciale, tomato, hot pepper	
SHRIMP RAVIOLI	17
Brown butter, topped with tarragon, sorrel and chives	
GARGANELLI ALLA BUTERA	16
Sausage, peas, shallots, tomato sauce with a touch of cream	

Secondi

EGG WHITE FRITTATA	17
Mushrooms, spinach, goat cheese	
PARMIGIANO CRUSTED SOLE	22
Chopped tomato, white wine, butter and chives	
GRILLED SALMON	22
Braised potato and leek compote, red wine emulsion	
CHICKEN SCARPARELLO	18
Hot cherry peppers, sausage & rosemary	
N.Y. STRIP STEAK	25
Mushrooms and onions, sweet potato wedges	
GRILLED CHICKEN OR SHRIMP	16
with Caesar Salad	
GRILLED CHICKEN CAESAR WRAP	16

If you have a food allergy, please speak with your server

Price - Fix Lunch

Complete lunch includes the choice of one appetizer and one entrée ~ \$16

Appetizers

MIXED SALAD

Organic field greens, balsamic lemon vinaigrette, shaved parmigiano

CAESAR SALAD

Hearts of romaine, classic Caesar dressing, herbed croutons, shaved parmigiano

CHOPPED SALAD

Pear tomatoes, fresh mozzarella, artichokes, chick peas, onions

ENDIVE SALAD

Romaine hearts, figs, gorgonzola, red wine emulsion

MINESTRA

Soup of the day

ARANCINI

Rice balls filled with black truffle pecorino

CALAMARI

Flash-fried calamari, spicy tomato sauce

Entrée

PIZZA MARGHERITA

Tomato sauce, fresh mozzarella, basil

PIZZA PICCANTE

Sausage, cherry peppers, tomato sauce, mozzarella

GRILLED CHICKEN CAESAR WRAP

EGG WHITE FRITTATA

Mushrooms, spinach and goat cheese

PENNE ALLA BUTERA

Sausage, peas, tomato and a touch of cream

RICOTTA GNOCCHI

Handmade gnocchi, tomato basil sauce

LINGUINI ALLA BOLOGNESE

Classic meat sauce

PANSOTTI

Filled with goat cheese, oven-dried tomato, pistachio pesto

CHICKEN MILANESE

Chicken cutlet, arugula, pear tomatoes, fresh mozzarella

CHICKEN SCARPARELLO

Chicken, hot cherry peppers, sausage and rosemary

PESCE DEL GIORNO

Fish of the day