

# PIATTI

## LUNCH

### ANTIPASTI

<b>BARBIETOLA AL FORNO</b> Roasted Beets Baked w. Goat Cheese, Caramelized Shallots, Basil, Oregano & Bread Crumbs	9.50
<b>FRITTO MISTO</b> Fried Calamari, Shrimp, Vegetables & Spicy Aioli	12.95
<b>COZZE</b> Steamed Carlsbad Aqua Farm Mussels, Thyme, Lemon, Garlic & White Wine	11.95
<b>BRUSCHETTA</b> Grilled Ciabatta Bread w. Sautéed Mushrooms, Shallots, Oregano & Goat Cheese	7.95
<b>ANIMELLE</b> Fresh Veal Sweetbreads Sautéed w. Assorted Mushrooms, Garlic & White Wine	12.95
<b>PORTOBELLO AL SALSICCE</b> Roasted Portobello Mushroom Cap w. House-Made Italian Sausage, Caramelized Onions, Gorgonzola Dolce, Mozzarella, Thyme & Marinara Sauce	10.95
<b>CARPACCIO</b> Thinly Sliced Beef w. Arugula, Extra Virgin Olive Oil, Capers & Shaved Grana Padana	9.95

### INSALATA

<b>ROMANA</b> Grilled Hearts of Romaine Wrapped w. Parma Prosciutto & Drizzled w. Hazelnut Vinaigrette	10.95
<b>CARDONCELLO E ZUCCA</b> Baby Greens, Grilled Abalone Mushrooms, Roasted Butternut Squash, Goat Cheese, Pomegranate Seeds & Pear Vinaigrette	12.95
<b>D'INDIVIA RUCOLA</b> Endive & Arugula Salad w. Marinated Beets, Lemon Vinaigrette & Grana Padana	10.95
<b>CAESER</b> Romaine, Grana Padana Cheese, Toasted Croutons & Garlic Anchovy Dressing	8.50
<b>PRONTI</b> Chopped Salad of Romaine Lettuce, Green Olives, Salami, Artichokes, Roasted Peppers, Chickpeas Provolone, Parmesan, Crostini & Herb Vinaigrette	12.50
<b>SPINACI CON MELA</b> Organic Spinach w. Fuji Apple, Crispy Pancetta, Grilled Radicchio, Maytag Blue Cheese & Balsamic Shallot Vinaigrette	12.95
<b>CAPRICCIOSA</b> Grilled Chicken Breast, Romaine Lettuce, Pancetta, Celery, Red Onion, Gorgonzola, Tomatoes, Black Olives & Lemon Vinaigrette	13.95
<b>INSALATA PESCE</b> Grilled Fresh Fish of the Day, Lentil Salad, Garden Lettuces, Tomatoes & Lemon Aioli	15.95

### PIZZA

<b>MARGHERITA</b> Tomato Sauce, Mozzarella Cheese & Basil	12.50
<b>SALSICCE CON PATATE</b> Tomato Sauce, House-Made Italian Sausage, Mozzarella, Sliced Fingerling Potatoes, Peperonata & Oregano	13.95
<b>FICO CON PANCETTA</b> Black Mission Figs, Pancetta, Fontina, Mozzarella & Basil	13.50
<b>PORTOBELLO CON AGLIO ARROSTO</b> Roasted Garlic, Portobello Mushrooms, Rosemary, Mozzarella & Goat Cheese	13.25

### PANINI

<b>POLLO</b> Grilled Chicken Breast, Avocado & Pancetta	13.50
<b>AGNELLO</b> Roasted Leg of Lamb, Pesto & Arugula	14.25
<b>MELANZANE</b> Grilled Eggplant w. Goat Cheese	12.50
<b>FUNGHI</b> Grilled Portobello Mushroom & Smoked Mozzarella	12.50

### PASTA

<b>CAVATAPPI CON SALSICCE</b> House-Made Italian Sausage, Spinach, Mushrooms, Roasted Tomato Sauce & Parmesan Cheese	15.95
<b>LINGUINE ALLA PESCATORA</b> Mussels, Clams, Shrimp, Calamari, Fresh Fish, Garlic, Parsley, Chili Flakes & White Wine Tomato Sauce	19.95
<b>RIGATONI</b> Braised Veal & Pork Meatballs in a Light Tomato Sauce w. Sautéed Mushrooms, Grana & Goat cheese	16.95
<b>RAVIOLI AL LIMONE</b> House-Made Ricotta & Basil Ravioli Served w. Lemon Cream or Tomato Sauce	16.25
<b>PAPPARDELLE</b> Saffron Pasta Ribbons, Shrimp, Tomatoes, Garlic, Chili Flakes, Arugula, Lemon, White Wine & Butter	19.95
<b>ROTOLO</b> Rolled Pasta Filled w. Wild Mushrooms, Ricotta, Spinach & Porcini Mushroom Cream Sauce	15.50
<b>LASAGNE</b> Layers of Pasta w. Rich Meat Ragu, Mozzarella, Parmesan & Tomato Sauce	16.50
<b>ORECCHIETTE</b> Shell Shaped Pasta, Grilled Chicken, Sun-Dried Tomatoes, Asparagus & Creamy Gorgonzola Sauce	16.95
<b>PENNE AL BRASSATO D'AGNELLO</b> Penne Pasta, Braised Lamb, Red Wine, Tomato Sauce, Grana Padana & Fresh Mint	17.95
<b>RAVIOLI DI ZUCCA</b> Sage Ravioli Filled w. Roasted Butternut Squash, Ricotta, Grana Padana & Toasted Walnut Sage Cream Sauce	16.75

### SECONDI

<b>POLLO ARROSTO</b> Oven-Roasted Lemon Herb Chicken, Garlic Mashed Potatoes, Spinach & Herb Roasting Juices	16.95
<b>PETTO DI POLLO</b> Lemon Marinated Chicken Breast Grilled "al Mattone" w. Sautéed Black Italian Kale, Mustard Greens, Toasted Garlic, Shallots & House-Made Cannellini Beans	16.95
<b>BISTECCA</b> Grilled Peppered Rib-Eye Steak w. Garlic Mashed Potatoes & Roasted Brussels Sprouts	27.95
<b>POLPETTONE</b> Mushroom Meatloaf w. Mashed Potatoes, Sautéed Green Beans & Mushroom Gravy	16.95
<b>PICCATA</b> Veal Sautéed w. Lemon, Capers & White Wine, Sautéed Spinach & Mushroom Risotto Cakes	22.95

Executive Chef - Pepe Ccapatinta