

# PIATTI

## THREE COURSE LUNCH \$20

Choice of Small Mista, Caesar or Cup of Soup

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Any Small Pasta, Margherita Pizza, or Pollo Parmigiana

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Tiramisu or Gelato

Add One Glass of House Wine for \$2

### ANTIPASTI

#### BRUSCHETTA

Wood-Roasted Cherry Tomatoes, Garlic, Basil,  
Extra Virgin Olive Oil & Herb Flat Bread 6.5

#### CARPACCIO

Thin Sliced Beef, Capers, Parmesan, Arugula,  
Crispy Potatoes & Mustard Sauce 10.5

#### CALAMARI

Semolina Fried Calamari, Lemon & Calabria Aioli 10.5

#### POMODORO FRITTI

Fried Green Tomato, Fresh Mozzarella  
& Thinly Sliced Prosciutto 8.5

#### POLENTA

Creamy Polenta, Wild Mushroom, Spicy Sausage  
& Parmesan 6.5

#### BARBABIETOLA

Roasted Organic Beets, Arugula, Herb Goat Cheese  
& Lemon Olive Oil 7.5

#### POLENTA FRITTI

Spiced Polenta Fries with Calabria Aioli 4.5

### INSALATA

#### CAESAR

Romaine, Grana Padano, Toasted Crostini,  
Garlic Anchovy Dressing 8

#### MISTA

Garden Lettuces, Cucumbers, Cherry Tomatoes, Red  
Onions, Goat Cheese Crostini & Red Wine Vinaigrette 7.5

#### PRONTI

Chopped Salad: Romaine, Salami, Chickpeas,  
Olives, Roasted Peppers, Artichokes, Provolone,  
Parmesan & Herb Vinaigrette 9

#### FORMAGGIO

Butter Lettuce, Radicchio, Seasonal Pears, Gorgonzola  
& Candied Walnuts 9

#### CAPRICCIOSA

Piatti "Cobb" Smoked Bacon, Grilled Chicken,  
Avocado, Gorgonzola, Oven-Dried Tomato,  
Chopped Eggs, Artichokes & Gorgonzola Dressing 14

#### INSALATA DI SPINACI

Warm Spinach, Grilled Chicken, Roasted Peppers,  
Crispy Onions, Balsamic & Mustard Vinaigrette 11

#### SALMONE

Grilled Salmon, Arugula, Fava Beans, Cherry Tomatoes,  
Shaved Red Onion, Lemon & Olive Oil 16

### PANINI

Served with Shepherds Farms Lettuce, Cup of Soup or Polenta Fries

#### TACCHINO

Roasted Turkey Breast, Bacon, Provolone, Arugula,  
Basil Aioli 12

#### POLLO

Grilled Chicken, Watercress, Roasted Peppers,  
Caper Aioli 10.5

#### VERDURE

Grilled Eggplant, Portobello Mushrooms, Tomatoes,  
Roasted Peppers, Pesto, Goat Cheese 11.5

#### AGNELLO

Roasted Leg of Lamb, Bell Peppers, Onions, Goat  
Cheese, Arugula, Au Jus 12

### PIZZA

#### SALSICCE

Spiced Pork Sausage, Broccolini, Garlic,  
& Pecorino Romano 13

#### MARGHERITA

Fresh Mozzarella, Parmesan, Crushed Tomato Sauce  
& Basil 10.5

#### BIANCA

Mozzarella Cheese, Red Onions, Rosemary,  
Prosciutto & Arugula 13.5

#### FUNGHI

Roasted Wild Mushrooms, Fontina, Parsley  
& Garlic 11.5

#### SALMONE AFFUMICATO

Smoked Salmon, Shaved Red Onion, Mascarpone  
Cheese & Chives 13.5

### ZUPPA

#### DEL GIORNO

Seasonal Soup of the Day 4.5/6.5

#### ZUPPA DI PATATE

Sweet Potato Soup with Winter Vegetables 4.5/6.5

### PASTA

#### RAVIOLI

House-Made Spinach & Ricotta Ravioli, Lemon  
Cream & Citrus Gremolata 10/16.5

#### GNOCCHI

Spinach-Potato Gnocchi, Roasted Wild Mushrooms,  
Pancetta & White Truffle Cream 9.5/16

#### STROZZAPRETTI

"Twisted Rope" Pasta, Chicken & Prosciutto  
Meatballs, Mushroom, Tomato & Sage Soffritto 10.5/17

#### CEPPO

Cigarette Shaped Pasta, Prosciutto, Fava Beans,  
Pecorino & Tomato Cream Sauce 9.5/16

#### PAPPARDELLE

Sautéed Shrimp, Saffron Brodo, Tomatoes, Arugula  
& Calabria Chili 11/19

#### TAGLIATELLE

Tagliatelle with Classic Bolognese Sauce 9.5/16

#### CODA DI MANZO

Housemade Ravioli with Oxtail, Roasted Kabocha  
Squash, Pecorino & Red Wine Tomato Braise 10.5/17

#### LASAGNA

Layered Pasta with Beef Ragù, Béchamel & Chard 10.5/17

### SECONDI

#### POLLO PARMIGIANA

Parmesan Breaded Chicken Cutlet, Marinara Sauce,  
Arugula & Cherry Tomato Salad 15

#### MELANZANE ALLA PARMIGIANA

Parmesan Breaded Eggplant Baked with Fresh  
Mozzarella, Marinara Sauce & Spinach 16

#### PESCE DEL GIORNO

Seasonal Fish of the Day AQ

Seasonal Menu Subject to Change  
Call 805-969-7520 for More Information