

PIATTI

LUNCH

ANTIPASTI

MOZZARELLA

House-Made Mozzarella, Red Beet Puree, Roasted Candy Beets, Sicilian Fior di Sale, Aged Balsamic Reduction & Mint Oil 13

TONNO

Pistachio Crusted Seared Ahi Tuna, Apple Caponata, Hydroponic Watercress & Organic Sicilian E.V.O.O. 14.5

BURRATA E PROSCIUTTO

Burrata Cheese, 18 mo. Aged Prosciutto di Parma, Vanilla Poached Pears, Sicilian Fior di Sale, Saba & E.V.O.O. 14

BRUSCHETTA TOSCANA

Grilled Pugliese Bread w. Slow Braised Niman Ranch Pulled Pork, Roasted Bell Peppers & Smoked Mozzarella 11.5

CALAMARI E VERDURE

Semolina Fried Calamari, Zucchini & Carrots w. Mediterranean Sauce 11.5

INSALATE E ZUPPA

ZUPPA DEL GIORNO

Seasonal Soup of the Day 4.5/6.5

RADICCHIO

Red Beets, Radicchio di Treviso, Frisee, Caciottone di Capra, E.V.O.O. & Aged Balsamic 9

MISTA

Organic Baby Mixed Greens, Candied Walnuts, Shaved Red Onion, Grana Padano Cheese & White Balsamic Vinaigrette 7.5

CAESAR

Romaine Hearts, Toasted Crostini, Grana Padano Cheese & Garlic Anchovy Dressing 7.5

CON POLLO

w. Grilled Chicken Breast 12

CAPRICCIOSA

Piatti "Cobb": Grilled Chicken, Eggs, Smoked Bacon, Gorgonzola Cheese, Oven-Dried Tomatoes, Avocado, Artichokes & Gorgonzola Dressing 13.5

PRONTI

Chopped Salad: Grilled Chicken, Salami, Artichokes, Chickpeas, Roasted Red Peppers, Provolone, Green Olives, Crostini, Herb Vinaigrette & Grana Padano 13

PANINI

Served w. Organic Baby Mixed Greens or Spiced Polenta Fries

VERDURE

Grilled Marinated Bell Peppers, Oven-Roasted Tomatoes, Arugula, Smoked Mozzarella & Pesto on Ciabatta Bread 11

AGNELLO

Oven-Roasted Niman Ranch Lamb, Sun-Dried Tomato Sauce, Arugula & Green Olive Pate on Pugliese Bread 13

POLLO

Spicy Grilled Chicken, Frisée, Provolone & Romesco Sauce on Ciabatta Bread 12.5

DI MARE

Seared Yellowtail Tuna, Kalamata Olive Pate, Butter Lettuce, Shaved Red Onion & Tomato on Multigrain Bread 14.5

PIZZA

MARGHERITA

House-Made Mozzarella, Imported DOP San Marzano Crushed Tomatoes, E.V.O.O. & Basil 11.5

PORCHETTA

House-Made Mozzarella, Imported DOP San Marzano Crushed Tomatoes, Radicchio di Treviso, Gorgonzola Cheese & House-Made Porchetta 13

SALSICCIA

House-Made Mozzarella, Imported DOP San Marzano Crushed Tomatoes, Spicy Rapini, House-Made Fennel Sausage, Pecorino Romano Cheese & Leccino Olives (w. pits) 13

FUNGHI

Stracciatella Cheese, Chanterelle Mushrooms, Tartufat Sauce, Trugole Cheese, Fingerling Potatoes & Parsley 14

PASTA

RAVIOLI

House-Made Spinach & Ricotta Ravioli, Lemon Cream, Citrus Gremolata & Grana Padano Cheese 15.5

PANSOTI

House-Made Pansoti Pasta Filled w. Braised Short Ribs & Porcini Mushrooms, Butternut Squash Sauce & Toasted Pistachios 17.5

GNOCCHI

House-Made Potato Gnocchi, Broccoli Sauce, Clams, Prawns, Toasted Almonds & Gray Mullet Bottarga 19

BOLOGNESE

Imported Organic Spaghetti Pasta w. Niman Ranch Pork & Beef Bolognese Sauce & Grana Padano Cheese 17.5

NUVOLE

Imported Nuvole Pasta, House-Made Niman Ranch Fennel Sausage, Garlic, Onions, Rapini, Imported DOP San Marzano Tomatoes & Grana Padano Cheese 17.5

RISOTTO

Imported Carnaroli Rice Simmered w. Red Beets, Three Cheese Mousse & Chives 16.5

TAGLIATELLE

House-Made Squid Ink Tagliatelle Pasta, Stewed Baby Octopus & Parsley 17.5

LASAGNETTE

House-Made Lasagnette Pasta, Maple Leaf Duck Ragu, Grana Padano Cheese & Parsley 18

SECONDI

ANATRA

Orange Marinated Grilled Maple Leaf Duck Breast, Stewed Organic Lentils w. House-Made Bacon & Radicchio di Treviso 24

SALMONE

Grilled Alaskan King Salmon, Red Beet Puree, Sautéed Organic Farro, Butternut Squash & Leeks 25

PESCE

Seared Yellowtail Tuna Steak, Sautéed Black Venere Rice, Eggplant, Capers, Sun-Dried Tomatoes, Basil, Sunflower Sprouts & Organic Sicilian E.V.O.O. 24

BISTECCA

Grilled Niman Ranch Hanger Steak & Vegetable Skewers w. Radicchio di Treviso, Frisee, Aged Balsamic & E.V.O.O. 20