



Starters

Today's Soup	8
Organic baby lettuce, apples, pine nuts, goat cheese, golden raisins	8
Baby arugula Caesar, white anchovy, garlic crouton, parmegiano	9
Beef carpaccio, garlic aioli, shaved parmesan, local radish	10

Paninis

Served with baby lettuce salad	
Panini and soup of the day special	12
Vegi-panini, zucchini, roasted pepper, arugula, fontina, pesto	8
Cold Italian, prosciutto, sopressata, coppa, roasted peppers	8
Sicilian tuna melt, aioli, tomato, black olive tapenade, mozzarella	9

Mains

Bucatini, mussels, sausage, turnip greens, pecorino romano	10
Spaghetti amatriciana, spicy tomato and pancetta sauce	9
Hand crafted pappardelle, Bolognese, herbed ricotta	12
Panzanella, tomato, cucumber and bread salad with grilled chicken	12
with grilled salmon	13

Desserts

Chocolate budino, pistachio gelato, cocoa nib brittle	7
Lemon semifreddo, huckleberry compote, butter toffee	7
Tiramisu, espresso soaked sponge cake, mascarpone and marsala mousse filling	7
Pine nut olive oil cake, strawberry gelato, zabaglione	7

Drinks

Limonata, Italian lemon soda	3
Aranciata, Italian orange soda	3
Chinotto, bitter Italian soda	3

Wines

Half glasses offered at lunch

White

08 soave classico superiore, pieropan – veneto, italy	5/10
08 arneis, ceretto lange blange – piemonte, italy	6/12
08 chardonnay, mazzolino camara – lombardia, italy	5/10
08 Chardonnay, Massolino Langhe, Piedmont, Italy	6.5/13

Red

07 Chianti, Il Cortile del Costello Di Poppiano, Tuscany, Italy	5/10
07 Super Toscan Monte Antico, Tuscany, Italy	6.50/13
07 Primitivo, D&N, Puglia, Italy	5/10
07 Barbera D'Asti, Vietti, Piedmont, Italy	6.50/13

Robert DeCoste
Executive Chef

“Consuming raw or undercooked foods may increase your risk of food borne illness”