



STARTERS	Chic pea, pasta and parsley soup extra virgin olive oil	7
	Organic Baby lettuce, apples, toasted pine nuts, goat cheese, golden raisins	8
	Baby Arugula Caesar, white anchovy, garlic croutons, parmegiano	9
	Beef Carpaccio, garlic, aioli, shaved parmesan, local radish	10
PANINIS	<i>Served with Baby lettuce salad or French fries</i>	
	Panini Special with a Soup of the day	12
	Vegi-Panini, Roasted bell pepper, arugula and fontina cheese with pesto	8
	Classic Cold Italian, prosciutto, sopresata, coppa, arugula, olives, onions, roasted peppers, oil and vinegar	8
	Fresh Ground Veal, Braised rapini, provolone cheese	9
MAINS	Bucatini with clams and sausage, turnips green, pecorino romano	10
	Spaghetti amatriciana, spicy tomato and pancetta sauce	9
	Hand Crafted pappardelle, Bolognese with fresh herbed ricotta	12
	Panzanella, tomato, cucumber and bread salad with grilled chicken	12
	With grilled salmon	13
DESSERTS	Bittersweet chocolate semi-freddo pistachio brittle, caramel sauce	7
	Lemon ricotta cheesecake fig confitura	7
	Prosecco poached pear hazelnut torta, zabaglione	7
	Pumpkin budino dried fruitmarmezetta, pumpkin gelato	7
SOFT DRINKS	Limonata, our own special Italian lemon soda	3
	Aranciata, Italian orange soda	3
	Chinotto, Bitter Italian soda	3
	Iced tea(s)	

NOW, HALF GLASSES OF WINE AT LUNCH!

WHITES	06 Malvasia Trebbiano, Bigi! Est, est, est, umbria, Italy	4.50/9
	07 Pinot Grigio, Borgo M, Veneto, Italy	5/10
	07 Sauvignon Blanc, seven terraces, New Zealand	5.50/11
	07 Chardonnay Lagaria, Volano, Italy	6/12
	Sangiovese rose, Poggerissi, Tuscany, Italy	4.50/9

Notti Bianche. White Nights.

For special occasions and receptions at NOTTI BIANCHE please contact our special events director at catering@thecirclehotel.com

Consuming raw or undercooked foods may increase your risk of food borne illness. With parties of 6 or more an 18% gratuity will be added to the bill.

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REDS

06 Chianti, fossi, Tuscany, Italy	5.50/11
07 Montepulciano D'abruzzo, Casale vecchio, abruzzo, Italy	6.50/13
07 Primitivo, D&N, Puglia, Italy	5/10
06 Pinot Noir, Hunterdon, Santa Lucia highlands, California	6/12
05 Cabernet Sauvignon, Montebelvedere, Veneto, Italy	6.50/13
06 Remole, Super Tuscan, Marchesi de Frescobaldi, Italy	4.50/9

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