



Starters	Chic pea, pasta and parsley soup, extra virgin olive oil	7
	Organic baby lettuce, apples, pine nuts, goat cheese, golden raisin	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 or French fries	
	Panini and soup of the day special	12
	Vegi-panini, roasted pepper, arugula, fontina cheese, pesto	8
	Cold Italian, prosciutto, sopressata, coppa, roasted peppers	8
	Veal meatball, braised rapini, provolone cheese	9
Mains	Bucatini, clams, 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 chicken	12
	with salmon	13
Desserts	Pumpkin ricotta cheesecake, fruit compote, pumpkin seed brittle	7
	Panettone budino, zabaglione, caramel sauce, candied orange	7
	Torta di cioccolata, nutella gelato, candied hazelnut	7
	Profiteroles, honey vanilla gelato, chestnut confitura	7
Drinks	Limonata, our own special Italian lemon soda	3
	Aranciata, Italian orange soda	3
	Chinotto, bitter Italian soda	3
Wines	Half glasses offered at lunch	
White	08 Malvasia Trebbiano, Bigi est! est! est!, Umbria, Italy	4.50/9
	08 Pinot Grigio, Borgo M, Veneto, Italy	5/10
	08 Sauvignon Blanc, Seven Terraces, Blenheim, New Zealand	5.50/11
	08 Chardonnay, Lagaria, Volano, Italy	6/12
	06 Riesling, Box, Qualitatswein, Germany	4/8
Red	07 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 Cabernet Sauvignon, Montebelvedere, Veneto, Italy	6.50/13

Robert Decoste
Executive Chef

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