

# lunch

## CAFFÈ

Espresso. . . . .	4/5	Macchiato.....	4	Marocchino .....	5
<i>single or double</i>		<i>espresso with steamed</i>		<i>espresso with steamed organic</i>	
		<i>organic milk</i>		<i>milk cream and cocoa powder</i>	
		Cappuccino.....	6	Caffè speciale. ....	7
				<i>espresso with amaretto</i>	
				<i>liqueur and fresh cream</i>	
		Americano.....	4	Caffè corretto. ....	8
		<i>espresso with hot water</i>		<i>espresso "corrected" with</i>	
				<i>grappa, sambuca or brandy</i>	



## TEA

Harney & Sons tea.....	5
<i>earl grey, english breakfast, green, chamomile, peppermint</i>	
Iced tea .....	5

## SUCCHI

Freshly squeezed orange juice.....	7
Rosso.....	11
<i>cold-pressed beet, orange, pineapple, strawberry</i>	
Verde.....	11
<i>cold-pressed apple, cucumber, kale, ginger, lemon, mint</i>	

## ANTIPASTI E INSALATE

### Barbabietole

organic roasted and  
marinated beets,  
toasted goat cheese,  
pistachios  
.....17

### Cavolfiore Palma

cauliflower, pine  
nuts, caramelized  
onion, currants and  
breadcrumbs  
.....15

### Arancini

crispy risotto bites  
.....15

## FOCACCIA

### Vegetariana

smoked italian scamorza  
cheese, grilled locally  
grown market vegetables,  
and pesto  
.....19

*\*all focaccias are served warm;  
the bread is handmade using our  
own mother starter.*

### Tartare di Tonno

yellowfin tuna, capers  
and avocado  
.....20

### Fritto Misto

fried calamari, rock  
shrimp and zucchini  
with lemon and mint  
.....20

### Polpettine

meatballs with roasted  
tomato sauce and basil  
.....17

### Prosciutto

buffalo mozzarella,  
prosciutto di parma,  
market tomatoes and  
fresh basil  
.....19

### Salmone

smoked salmon, tangy  
creamy mascarpone, red  
onion and caperberries  
.....19

## PRIMI

### Gnocchetti al Pesto

handmade potato gnocchetti  
with a traditional pesto  
sauce  
.....21

### Agnolotti ricotta e spinaci

homemade pasta with spinach  
buffalo ricotta, served with  
basil and tomato sauce  
.....24

*\*our gluten free menu items  
are made using dedicated  
tools; however, they are  
prepared in the same kitchen  
as the rest of our dishes.*

## SECONDI

### Costolette di Agnello

crispy colorado lamb chops  
in breadcrumbs, with fresh  
garden greens  
.....33

### Branzino

whole oven roasted,  
mediterranean sea bass with  
asparagus and heirloom  
cherry tomatoes  
.....35

### Ravioli Cacio e Pepe

homemade gluten free  
pasta with imported  
pecorino romano,  
finished with vermont  
butter and freshly  
cracked pepper  
.....24

### Fettuccine ai Funghi

homemade gluten free  
pasta with wild mushrooms  
and black truffle pate  
.....25

### Tagliata di Manzo

grilled, sliced new york  
strip with arugula and  
salsa verde  
.....35

*\*consuming raw or  
undercooked meats,  
poultry, seafood,  
shellfish or eggs may  
increase your risk of  
foodborne illness.*

