

lunch

CAFFÈ

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

Summer Salad

watermelon, cucumber,
rainbow radish, extra
virgin olive oil,
primosale
.....15

Avocado Toast

whipped buffalo
ricotta, fresh
cucumber, apple,
southern italian evoo
and watercress on
crispy multiseed
toast
.....18

Cavolfiore Palma

cauliflower, pine
nuts, caramelized
onion, currants and
breadcrumbs
.....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
.....17

Fritto Misto

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

Arancini

crispy risotto bites
.....15

Polpettine

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

Prosciutto e Melone

24 months aged prosciutto
di parma with locally grown
cantaloupe.....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

Orecchiette alla Checca

handmade orecchiette
with local heirloom
tomato, buffalo
mozzarella, fresh basil*
.....23

**this is a no-cook heirloom
sauce; it is served room
temperature to let the
flavours shine. The pasta
contains buffalo ricotta.*

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

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

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.*