

APPETIZERS

CHEESE PLATE 18

IMPORTED CHEESES SERVED WITH OLIVES, FRUIT AND TAPENADE

SAMPLER PLATE 24

HOUSE-MADE ITALIAN SAUSAGE, A SELECTION OF IMPORTED CHEESES & CHARCUTERIE

SOUPS

GAZPACHO 8 / 14

RED AND GREEN BELL PEPPERS, YELLOW ONION, CUCUMBER, BALSAMIC, RED PEPPER SOFRITO

CHILLED CAULIFLOWER 8 / 14

CREAM, GARLIC, CRISPY BACON

SALADS

ORANGE AND FENNEL SALAD 11

OLIVES, RED ONION, WHITE WINE VINAIGRETTE, ARUGULA

PANZANELLA 10

HOUSE CROUTONS, HEIRLOOM TOMATOES, CUCUMBER, RED ONIONS,
KALAMATA OLIVES, EXTRA VIRGIN OLIVE OIL

TUSCAN BEAN SALAD 12

RED ONION, SAGE AND PANCETTA, LEMON VINAIGRETTE, ARUGULA

BURRATA 15

ROASTED PEACHES, PANCETTA, ARUGULA, BALSAMIC REDUCTION

CHILLED CRAB SALAD 16

SERRANO PEPPERS, CHARRED CORN, GRAPE TOMATOES, GARLIC VINAIGRETTE

NICOISE 18

AHI TUNA, HARICOT VERTS, RED POTATOES, EGG, TOMATO, DIJON VINAIGRETTE



VEGETARIAN

VEGETABLE PLATE 14

FRESH SEASONAL VEGETABLES

ROASTED CAULIFLOWER 8

SPICED NUTS, RADICCHIO, CACIO E PEPE AIOLI

PASTAS

TRE FORMAGGI RAVIOLI 9 / 17

GOAT CHEESE, MASCARPONE, RICOTTA, OREGANO, WALNUTS, BROWN BUTTER

SPICY ARUGULA PESTO SPAGHETTI 8 / 14

WALNUTS, ROASTED GARLIC, CALABRIAN CHILIES, PECORINO

SPAGHETTI ALLA PUTTANESCA 9 / 17

TOMATOES, CAPERS, OLIVES AND ANCHOVIES

SPAGHETTI ALL'AMATRICIANA 9 / 17

TOMATO, PANCETTA, BASIL AND SPICE, PARMESAN

ARTICHOKE LINGUINI 9 / 17

KALAMATA OLIVES, LEMON ZEST, PECORINO

SPAGHETTI CHORIZO BOLOGNESE 11 / 18

HOUSE MADE CHORIZO SAUSAGE WITH CARROTS, ONIONS AND PURÉED TOMATOES, PARMESAN

SPAGHETTI WITH WILD MUSHROOMS 12 / 19

IN A LIGHT CREAM SAUCE WITH PARMESAN

BEEF STROGANOFF 19

BEEF TENDERLOIN, CRIMINI MUSHROOMS, SOUR CREAM, LINGUINI

SEAFOOD PASTA 20

SALMON, SHRIMP, HALIBUT, SCALLIONS, SWEET PEPPERS, YELLOW ONIONS, CAPERS, GARLIC & GINGER
IN A CREAM SAUCE

