

Lunch special

Paste

Penne in salsa rosa

Imported Setaro penne, prosciutto, English peas, tomato-vodka crema

Spaghetti alla gricia

House made spaghetti, guanciale, pecorino Romano

Rigatoni alla norma

Imported durum wheat rigatoni, tomato sauce, crispy eggplant, ricotta salata

Pappardelle al ragú di agnello

House made ribbon pasta, braised lamb shank, tomato sauce, fresh ricotta

Main

Filetto di tilapia

Tilapia filet, tomato sauce, black olives, capers, potatoes

Pollo alla milanese

Chicken milanese, baby arugula, grape tomatoes, red onion

Panini

Vegetariano

Grilled eggplant and zucchini, house made mozzarella, pesto aioli, seven grain ciabatta

Burger

Pat laFrieda 8 oz. burger, fontina, tomato, house made aioli, brioche bun

Porchetta e broccoli

Slow roasted pork shoulder, sautéed broccoli rabe, rosemary focaccia

Pollo e pancetta

Grilled chicken breast, crispy bacon, romaine, tomato, basil aioli, ciabatta

Tonno e pomodoro

Italian tuna, avocado, tomatoes, mayonnaise, whole wheat bread

Prosciutto e peperoni

Prosciutto, house made mozzarella, fire roasted peppers, ciabatta



Prix-fixe three course \$17

Choice of soup or small salad, dessert and one of the above items

Executive chef - James Corona

Please let us know of any dietary restriction

Our menu changes seasonally

Large salad

Insalata di tonno 14

Olive oil Poached tuna, mixed greens, grape tomatoes, hard boiled egg, red onion, citrus vinaigrette

Insalata con gamberi 15

Marinated grilled shrimp, baby arugula, chickpeas, shaved parmigiano, lemon-olive oil dressing

Insalata di pollo 15

Baby arugula, sliced grilled chicken breast, tomatoes, avocado, EVOO

Antipasti

Zuppa del giorno 9

Soup of the day

Polpettine della nonna 12

Veal meatballs, tomato sauce, grated parmigiano

Timballino di melanzane alla parmigiana 12

Oven baked eggplant timbale, house made mozzarella, tomato sauce

Caprese di mozzarella fatta in casa 13

House made mozzarella, fire roasted marinated peppers, basil olive oil

Insalata di rucola e radicchio 10

Baby arugula, radicchio, pistachio, ricotta salata

Primi

Tonnarelli cacio e pepe 16

House made pasta served table side, pecorino Romano, coarse black pepper

Pennoni alla amatriciana 16

Imported durum wheat penne, tomato braised pancetta, pecorino Romano

Linguine ai gamberi 16

House made linguine, shrimp, aromatic breadcrumbs, chili flakes

Fusilli alla norcina 16

Imported durum wheat twisted tubes pasta, sweet sausage, touch of cream, smoked buffalo mozzarella

Ravioli di caprino e barbabietole 16

House made red beet and goat cheese ravioli, fennel pollen, orange zest, brown butter

Strozzapreti con anduja 16

House made strozzapreti, nduja sausage (spreadable and spicy), tomato comfit, garlic & olive oil

Secondi

Porchetta alla romana 19

Slow roasted pork shoulder "porchetta", broccoli rabe, rosemary potatoes

Trancio di salmone 22

Pan seared Skuna bay salmon, Brussels sprouts, cauliflower puree

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Gluten free pasta is available- please ask your server