



## LUNCH

### STARTERS

<b>CAPRESE</b> fresh tomato & mozzarella with basil	14
<b>CHARCUTERIE &amp; CHEESE PLATE</b> chef's selections of cured meats & cheeses	18
<b>POLENTA CON FUNGHI</b> soft polenta, wild mushtoom mix, truffle oil drizzle	12
<b>TUNA TARTARE *</b> avocado salad & fresh wasabi mayo drizzle	18
<b>FRITTO DI CARCIOFINI</b> sauteed baby artichokes & basil pesto	14
<b>FRITTO MISTO</b> fried calamari, shrimp & zucchini, two sauces	18
<b>ARANCINI</b> mushroom rice balls with truffle aioli	12
<b>CLAMS WITH PANCETTA/GARLIC</b> half dozen	14
<b>PIADINA (FLATBREAD)</b> goat cheese, asparagus, leeks, mushrooms, pancetta	12
<b>BURRATA</b> heirloom tomatoes & krispy kale	16

### SALADS

<b>ARUGULA</b> cherry tomatoes & citrus vinaigrette with parmigiano or goat cheese +3	12
<b>INSALATA CON ROBIOLA</b> bibb, farro, zucchini, beets & robiola cheese	15
<b>COBB SALAD</b> baby spinach, baby carrots, egg, avocado, tomato, ham & grilled chicken	14
<b>INSALATA CON TONNO *</b> seared yellow fin tuna, radicchio, bib lettuce, avocado, ginger/mango vinaigrette	18
<b>CAESAR</b> shaved parmigiano & homemade croutons	12
<b>INSALATA AMALFITANA</b> watermelon radish, fennel, cucumber, orange, onion & white anchovies	14

*add to any salad*

*Chicken 6*

*Shrimp 8*

*Salmon 10*

### MEATS

**POLLO ALLA PARMIGIANA** 19  
spaghetti pomodoro

**POLLO ALLA FRANCESE** 18  
jasmin rice & haricot vert

**1/2 BELL & EVANS CHICKEN OVEN ROASTED** 28  
roasted potatoes, lemon/rosemary sauce, french string beans

**GRILLED SIRLOIN BURGER \*** 19  
swiss, tomato, sautéed onion, arugula, herbed fries

**DOUBLE CUT PORK CHOP** 38  
cipolline, tuscan potatoes, artichokes, truffle oil

**all cuts served with herbed shoestring fries**

**10oz. FLAT IRON STEAK** 32

**16oz. SIRLOIN STEAK** 46

**10oz. FILET MIGNON** 44

**18oz RIB EYE STEAK** 50

all cuts served with a trio of:  
salsa verde, truffle butter or peppercorn sauce

### PASTAS

<b>GNOCCHI</b> san marzano sauce, eggplant & shaved parmigiano	16
<b>BUCATINI BOLOGNESE</b> nonna alba's bolognese sauce	19
<b>SPAGHETTI VONGOLE E PANCETTA</b> pancetta, clams, roasted garlic, habanero chile	20
<b>LINGUINE NERI CON GAMBERI</b> black linguine, spicy san Marzano tomato sauce & tiger shrimp	22
<b>RISOTTO CON FUNGHI</b> arborio rice, mix mushrooms, black truffle butter & parmigiano	19
<b>FARROTTO</b> artichokes, asparagus, leeks, sweet pea & mint	18

### FISH

<b>OYSTERS *</b> half dozen	18
<b>SHRIMP COCKTAIL</b> half dozen	16
<b>LITTLE NECK CLAMS *</b> half dozen	14
<b>SALMONE</b> farro salad, salsa verde & haricot vert	28
<b>BRANZINO</b> lemon caper sauce, jasmine rice & french string beans	30
<b>SHRIMP &amp; ARTICHOKEs</b> basil pesto, jasmine rice & french string beans	25

### SIDES

SAUTEED SPINACH

ASPARAGUS

HARICOT VERT

8

ROSEMARY ROASTED POTATOES

HERBED FRENCH FRIES

SWEET POTATO FRIES

FARRO SALAD

7

ROASTED CIPOLLINI

MUSHROOM TRIFOLATI

8

*\* This menu item can be cooked to order. Consuming raw or undercooked meats, fish, shellfish,  
or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.  
Before placing your order, please inform your server if a person in your party has a food allergy or any dietary restriction.*