

LUNCH

ANTIPASTI

BURRATA DI BARI	10
<i>fresh creamy mozzarella, heirloom tomatoes, roasted red pepper</i>	
BRUSCHETTA	8
<i>tomatoes, basil, red onion</i>	
CARPACCIO DI MANZO	10
<i>thinly sliced beef, wild arugola, parmigiano reggiano</i>	
POLPO ALLA GRIGLIA	9
<i>grilled octopus, sherry vinegar, celery, black olives, cherry tomatoes</i>	
VONGOLE OREGANATA	9
<i>traditional baked clams</i>	
TIMBALLO DI MELENZANE	9
<i>"Parmigiana" lightly battered and fried eggplant, tomato sauce, fresh mozzarella</i>	
ZUPPA DEL GIORNO	8
<i>soup of the day</i>	
INSALATE	
<i>*Grilled Chicken or Shrimp Add 6</i>	
CESARE	7
<i>traditional ceasar salad</i>	
BIANCA	8
<i>endive, artichokes, white mushroom, italian vinaigrette</i>	
RUCOLA SELVAGGIA E GORGONZOLA	8
<i>wild arugola, cherry tomatoes, gorgonzola, balsamic vinaigrette</i>	
INSALATA DI BARBIETOLE	8
<i>golden and red beets, asparagus, ricotta salata</i>	
PANINI	
CAPRESE	9
<i>fresh mozzarella, heirloom tomato, basil, prosciutto di parma</i>	
RUSTICO	9
<i>assorted grilled vegetables, fresh mozzarella</i>	
POLLO	9
<i>grilled chicken breast, pesto, roasted pepper, fresh mozzarella</i>	
BISTECCA	10
<i>sliced NY "Prime" strip steak, gorgonzola, arugola</i>	
PRANZO	
GNOCCHI DI ZUCCA	14
<i>potato and butternut squash dumplings, butter, sage, crispy pancetta, pesto dipping</i>	
ORECCHIETTE BARESE	14
<i>ear shaped pasta, broccoli rabe, sweet italian sausage, garlic and oil</i>	
CAVATELLI DELLA NONNA	16
<i>hand crafted pasta, fresh plum tomato, ricotta, pancetta, radicchio</i>	
STROZZAPRETI A MODO MIO	15
<i>twisted handcrafted pasta, zucchini, shrimp, cherry tomatoes</i>	
RAVIOLI POMODORO	14
<i>cheese filled ravioli, fresh plum tomato sauce</i>	
POLLO CONTADINA	17
<i>chicken tenderloins, sausage, peppers, potatoes, onions</i>	
VITELLO SALTIMBOCCA	20
<i>veal, spinach, prosciutto, sage</i>	
SALMONE MOSTARDA	19
<i>salmon filet, dijon mustard sauce, topped with crispy fennel</i>	

*A service charge of 18% will be added to parties of 5 or more