

## Antipasti · Insalate · Zuppa

ANTIPASTI MISTI *Salame · Mortadella · Peppers · Olives · Provolone · Grilled Garlic Toast*  
Small 12 Medium 16 Large 20

ZUPPA *del GIORNO* 9

BRUSCHETTA *del GIORNO* A.Q.

VONGOLE FRITTE *Fried Surf Clams · Peppers* 12

CARPACCIO *Thinly Sliced Filet of Beef · Capers · Arugula · Parmigiano · Breadstick* 15

OLIVE FRITTE *Fried Spanish Olives · Marcona Almonds* 10

FRITTO MISTO *Calamari · Rock Shrimp · Fennel · Onions · Green Beans · Spicy Aioli* 15

INVOLTINI *al FORNO* *Grilled eggplant · Goat Cheese · Arugula · Sundried Tomato* 9

CAPRESE *Heirloom Tomatoes · Basil · Mozzarella di Buffala · Primo Extra Virgin Olive Oil* 14

CAESAR SALAD *Parmesan Tuile* 10

ROASTED BEET and HARICOTS VERTS SALAD *Fennel · Avocado · Roquefort Vinaigrette* 11

STONE FRUIT SALAD *Mixed Greens · Goat Cheese · Marcona Almonds · Moscatel Vinaigrette* 10

## Pizze

BLT *Bacon · Heirloom Tomatoes · Arugula · Mozzarella di Buffala* 17

MARGHERITA *Tomato · Basil · Mozzarella Fior di Latte* 14

QUATTRO FORMAGGI *Prosciutto San Daniele* 20

HOT ITALIAN SAUSAGE *Roasted Peppers · Olives · Oregano · Fontina* 15

BAMBINI *Tomato · Mozzarella · Fries · No "Green Stuff"* 14

BIANCA *Figs · Gorgonzola Dolce · Caramelized Onion · Rucola · Aged Balsamic* 20

## Primi

RISOTTO *del GIORNO* A.Q.

BUCATINI AMATRICIANA *Bacon · Tomato · Onion · Chilies · Pecorino Romano* 17

RICCIA *con BOLOGNESE* *Classic Meat Ragu · Aged Provolone Cheese · Fried Sage* 20

LASAGNA *con POLPETTINE* *Meatballs · Tomato · Basil · Ricotta · Parmigiano* 20

FETTUCCHINE *alla LINA* *Porcini and Pork Sugo · Reggiano* 18

ZITI *alla SORENTINA* *Roasted Eggplant · Tomato · Basil · Mozzarella di Buffala* 18

SILK HANDKERCHIEFS *Thin Sheets of House made Pasta · Pesto · Pecorino* 17

RAVIOLI *Bellwether Ricotta · Pesto · Lemon Cream or Tomato Sauce* 18

PAPPARDELLE FANTASIA *Prawns · Cherry Tomato · Wild Arugula* 24

BIS or TRIS *Pasta tasting share by the whole table 2 Pastas for 20 – 3 for 24 (Per Person)*

## Secondi

PESCE *del GIORNO* *Fish of Day · Seasonal Contorni* A.Q.

GRILLED DUCK CONFIT and SAUSAGE *Tuscan Bean Ragu · Aged Balsamic* 32

SEARED SALMON FILET *Potato Puree · Tomato · Chive Butter Sauce* 28

CHIMAY BRAISED SHORTRIBS *Romano Beans · Onions · Tomato · Sage · Pearl Couscous* 29

POLLO ARROSTO *Pan Roasted Chicken · Corn · Chanterelles · Leeks · Lemon Thyme Jus* 24

BISTECCA *con FUNGHI* *Grilled Grassfed Ribeye Steak · Wild Mushrooms* 39

## Contorni 7 (each)

MARINATED OLIVES \* ROMANO BEANS *Tomato · Sage* \* GRILLED CORN ON THE COBB *Red Pepper Butter*

TUSCAN BEANS \* SPINACH *Garlic · Lemon* \* MASHED POTATOES \* FRENCH FRIES

PASTA *per BAMBINI* *Spaghetti · Macaroni or Whole Wheat* **Sauce Choice** · *Parmesan Cream Sauce or Tomato and Cheese*

