

Gluten Free ^{GF}

Vegetarian ^V

Vegan ^{VV}

Grazing

ARANCINI ^V - 14

Crisp risotto balls with melted provolone cheese centre, tomato-basil dipping sauce

POLENTA ^{V GF} - 12

Polenta fries, roasted garlic aioli dipping sauce

CECI ^{V GF} - 12

Lemon-parsley chickpea dip with crudités vegetables

GNOCCO FRITTO - 19

Golden fried dough pillows, truffle oil, honey, thin-sliced smoked prosciutto

POLPETTE - 16

Veal and pork meatballs in tomato sauce, grilled Italian bread

Salad

SCAPECE ^V - 18

Grilled zucchini, artichoke, mint, bread crumbs, ricotta salata, extra virgin olive oil, 12-year-old balsamic

BARBABIETOLE ^{V GF} - 18

Red and yellow beets, organic baby arugula, toasted walnuts, whipped goat cheese

CAPRESE ^{V GF} - 22

Burrata, heirloom tomatoes, fresh basil, extra-virgin olive oil, 12-year-old balsamic

FINOCCHIO ^{VV GF} - 18

Shaved fennel, orange segments, oven-dried black olives, mint, citrus dressing

CESARE - 18

Romaine hearts, house-made crostini, crisped pancetta, anchovy-garlic Caesar dressing

MISTA ^{VV GF} - 14

Red and green leaf lettuce, radicchio, endive, organic baby arugula, extra virgin olive oil, 12-year-old balsamic

NIZZARDA ^{GF} - 24

Romaine, marinated flaked tuna, hard-boiled egg, green beans, tomato, bell pepper, black olives, capers, white anchovies, extra-virgin olive oil

OPTIONAL ACCOMPANIMENT

Grilled boneless chicken breast 4 oz + 9

Pan-seared Atlantic salmon filet 4 oz + 13

Grilled black-tiger shrimp 4 oz + 19

Grilled veal chop 8 oz + 29

Grilled New York Angus Steak 8 oz + 29

Panini

PANELLE ^V - 14

Toasted ciabatta bun, chickpea fritters, organic baby arugula, lemon-olive oil dressing

VERDURE ^V - 16

Toasted ciabatta bun, roasted peppers, grilled eggplant, organic baby arugula, fior-di-latte mozzarella, basil pesto

BISTECCA - 18

Toasted ciabatta bun, grilled flank steak, caramelized onions, crumbled Gorgonzola, arugula

FUNGHI ^V - 16

Toasted ciabatta bun, crisped oyster mushrooms, rapini, melted provolone, truffle oil

Crostone

AVOCADO ^V - 16

Avocado mash, heirloom tomatoes, extra virgin olive oil, balsamic glaze, grilled-multi-grain bread

Poached egg - +3 ea. / 2 for +5

CIPOLLA ^V - 14

Caramalized onions, fig spread, chives, balsamic glaze, grilled multi-grain bread

CARCIOFO ^V - 15

Whipped ricotta cheese, grilled artichoke hearts, sautéed spinach, roasted garlic, grilled multi-grain bread

SALMONE - 19

Smoked salmon, mascarpone cream cheese, capers, dill, grilled multi-grain bread

Poached egg - +3 ea. / 2 for +5

Pasta

POMODORO ^V - 19

Ricotta gnocchi, tomato-basil sauce, grated parmigiano

CARBONARA - 20

Spaghetti, egg yolk, grated pecorino cheese, crisped guanciale, black pepper

GF +3

PANNA ^V - 22

Tagliatelle pasta, mixed mushrooms, cream, grated parmigiano

GF +3

BOLOGNESE - 22

Rigatoni, slow braised veal and pork ragu, parmigiano

GF +3