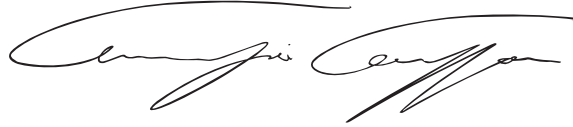


MENU DEL PRANZO

Created by Executive Chef Maurizio Mazzon



ANTIPASTI

INDIVIDUAL APPETIZERS AMPLE ENOUGH TO SHARE

BRUSCHETTINE CASARECCIE 9.29

Assorted bruschetta: chopped tomatoes; grilled eggplant with pesto and goat cheese; caponata with shaved ricotta salata

GAMBERI CON CAPONATA 12.99

Grilled shrimp topped with balsamic reduction served with caponata and focaccia croutons

CALAMARETTI FRITTI 13.59

Baby squid, lightly floured and deep fried, served with spicy marinara

CARPACCIO* 11.99

Thinly sliced raw beef, shaved Grana Padano, capers and wild arugula, drizzled with lemon-olive oil

BURRATA CON PRIMIZIE 11.99

Burrata cheese served with grilled zucchini and eggplant, drizzled with basil olive oil

ANTIPASTO DELLA CASA 15.99 per person

A sampling of authentic Italian antipasti including:

Prosciutto di Parma, spicy Italian salame, caponata, caprese, bruschetta al pomodoro, grilled artichoke, Grana Padano cheese, green and black olives

MINESTRE E INSALATE

SOUPS AND DRESSINGS ARE MADE ON SITE

MINISTRONE DI VERDURE 4.59/6.59 *vegan*

Seasonal vegetable soup made with vegetable stock

INSALATA AL BALSAMICO 7.99

Organic baby lettuces; balsamic vinaigrette

INSALATA DEL FORNAIO 8.99

Mixed greens, garlic croutons and shaved Parmigiano; house vinaigrette

CAPRESE 11.99

Vine-ripened sliced tomatoes, fresh mozzarella and basil; drizzled with basil-infused extra-virgin olive oil

INSALATA DI BIETOLE 10.99

Organic red and gold beets with red wine vinegar, wild arugula, toasted walnuts and Asiago cheese; lemon-olive oil dressing

INSALATA CESARINA 10.99

Romaine lettuce, Parmigiano, hardboiled egg and focaccia croutons; housemade Caesar dressing

INSALATA CON FOGLIE DI CAVOLO TOSCANO 9.99

Kale salad with farro, carrots and garbanzo beans; tossed with lemon olive oil

INSALATA DELLA CASA 10.99

Chopped salad of romaine, radicchio, cannellini beans, avocado, tomato and cucumber; gorgonzola dressing

INSALATA DI SPINACI 11.79

Organic baby spinach salad with aged ricotta, red onions, applewood-smoked bacon, tomatoes, champignon mushrooms and toasted walnuts; warm vinaigrette

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PIATTI UNICI

"UNIQUE DISHES" COMBINING THE BEST OF THE GRILL AND PANTRY ON ONE PLATE

POLLO TOSCANO 17.99

Free-range rotisserie chicken seasoned with rosemary; served with roasted Yukon Gold potatoes and Tuscan salad

SALMONE CON SPINACI* 18.99

Grilled salmon over organic baby spinach salad with red onions, mushrooms, toasted walnuts and warm vinaigrette

BURRATA CON FOGLIE DI CAVOLO TOSCANO 14.99

Burrata cheese served with kale, farro, carrot and garbanzo bean salad and multigrain toast

INSALATA DI TONNO* 17.99

Seared sushi-grade ahi tuna served with a couscous, arugula, tomato, raisin, onion, caper, lemon and extra-virgin olive oil salad

INSALATA CON TAGLIATA DI MANZO* 18.99

Grilled and sliced certified Black Angus Denver steak cooked medium rare, served over a couscous, arugula, tomato, raisin, onion, caper, lemon and extra-virgin olive oil salad; topped with avocado and shaved Grana Padano and drizzled with extra-virgin olive oil

INSALATA DI POLLO DAL GIRARROSTO 14.99

Mixed greens, shredded free-range rotisserie chicken breast, applewood-smoked bacon, shaved Grana Padano cheese, tomatoes, focaccia croutons and house vinaigrette

INSALATA DI TACCHINO 14.79

Organic mixed greens salad with house roasted free-range turkey, hardboiled egg, avocado, cannellini beans, cherry tomatoes, cucumber, Parmigiano and balsamic vinaigrette

PIATTO SMERALDA 19.99

Mixed grill of marinated scallops, calamari and shrimp with garlic and red chili flakes, braised tomatoes, wilted wild arugula, sautéed organic spinach and cannellini beans; grilled ciabatta rubbed with garlic and extra-virgin olive oil

PETTO DI POLLO AL PEPERONCINO 18.99

Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard and lemon; served with spicy peperoncino sauce and Tuscan salad

PASTA FRESCA E SECCA

DRY ARTISAN PASTA FROM ITALY; FRESH PASTA MADE ON SITE. GLUTEN-FREE PASTA AVAILABLE

CAPELLINI AL POMODORO 15.99

Angel hair pasta, chopped tomatoes, garlic, marinara sauce and fresh basil

SPAGHETTINI ALLA BOLOGNESE 17.99

Imported thin spaghetti, meat ragu and Parmigiano

CALAMARATA MELANZANE E PESTO 16.59

Large ring pasta tossed with diced eggplant, tomatoes and pesto; topped with Greek yogurt

PENNONI ALLA VODKA 16.99

Large pasta tubes with applewood-smoked bacon, vodka-cream-tomato sauce and Parmigiano

CONCHIGLIE AL POLLO 18.79

Shell pasta, chicken breast, broccoli, sun-dried tomatoes, pecorino cheese, roasted garlic and Trebbiano wine

FETTUCCINE ALLA FRIULANA 17.59

Fettuccine pasta with Italian sausage, mushrooms, onions, tomato, thyme and cream sauce

RAVIOLI DI MAGRO AI CARCIOFI 18.59

Housemade ravioli filled with rainbow chard, kale, onions, pine nuts and pecorino cheese, tossed with sautéed sliced artichokes, Trebbiano wine, tomatoes and parsley

SPECIALITA' DELLA CASA

LASAGNA FERRARESE 18.99

Fresh pasta sheets layered with meat ragu, porcini mushrooms, Parmigiano and béchamel; baked in the oven

CANNELLONI AL FORNO 18.99

Large fresh pasta tubes filled with free-range rotisserie chicken, sun-dried tomatoes, ricotta, pecorino, smoked mozzarella and organic spinach; topped with béchamel, marinara and mushrooms

LINGUINE MARE CHIARO 23.99

Thin flat pasta with clams, mussels, prawns and scallops; seasoned with tomatoes, crushed red pepper, garlic and Trebbiano wine