

PRANZO

Lunch: Monday - Friday: 11:30am - 2:30pm

ANTIPASTI

Antipasti Misti p.a.

*Imported Italian Cured Meats, Grilled &
Roasted Vegetables, Grains, Parmesan*

Mozzarella Di Bufala 14

*Imported Mozzarella di Bufala, Pappa al
Pomodoro, Arugula*

Guazzetto di Cozze 12

*Steamed PEI Mussels, Tomato,
Peperoncino, Croutons*

Calamari Fritti 12

*Crispy Fried Squid, Zucchini, Fennel,
Lemon, Oregano, Cherry Tomato Sauce*

Carpaccio Di Manzo 14

*Sliced Beef Tenderloin, Capers, Olives,
Arugula, Parmesan, Mustard Aioli*

INSALATE

Insalatina 7

*Assorted Seasonal Greens, Cucumber,
Radish, Grape Tomatoes, Red Wine
Vinaigrette*

Carciofini 9

*Shaved Baby Artichokes, Arugula, Lemon
Oil, Parmesan*

Trevisana e Pere 11

*Radicchio Trevisano, Endive, Pears,
Walnuts, Gorgonzola*

Barbabietole 9

*Pickled Beets, Baby Greens,
Caramelized Sicilian Almonds, Pecorino,
Green Apple Vinaigrette*

Minestra 8

Soup of the Day

PIZZE/PANINI {Wood Burning Oven}

Margherita 16

Mozzarella, Tomato, Basil

Calzone 16

*Tomato, Mozzarella, Mushrooms,
Pancetta*

Diavola 16

*Tomato, Basil, Mozzarella, Spicy Italian
Salami, Peperoncino Oil*

Panino al Salmone 16

*Wood Baked Homemade Bread, Smoked Faroe
Island Salmon, Frisee, Cucumber, Chive-
Caper Aioli*

PASTE

Gnocchetti 15

Housemade Potato Gnocchetti, Asiago
Fondue, Zucchini

Agnolotti ai Funghi 16

Handmade Bufala Ricotta Mushroom
Filled, Herbed Brown Butter, Pancetta

Penne all' Arrabbiata 15

Spicy Cherry Tomato Sauce, "Arrabbiata"
Style

Caratelli alle Cozze 16

Housemade Caratelli, PEI Mussels,
Cannellini, Saffron Sauce

Tagliolini Neri 17

Housemade Squid Ink Noodles,
Shrimp, Asparagus, Peperoncino

Pappardelle Cinghiale 17

Housemade Kamut Pappardelle,
Tuscan Style Wild Boar Ragù

Tordelli Lucchesi 16

Housemade Tuscan Meat Filled
Ravioli, "Lucchese" Style Sauce

Rigatoni Alla Buttera 16

Housemade Fennel Sausage, Sweet Peas,
Tomato, Parmesan, Cream

Linguine Alle Vongole 18

Linguine With Clams, Mollichella Bread Crumbs

PIETANZE

Verdure al Cartoccio 18

Market Vegetables, Herbs,
Cooked in Parchment Paper

Frittata del Giorno 15

Italian Omelet Of The Day

Melanzane Parmigiana 17

Baked Eggplant, Parmigiana Style

Polipo al Forno 19

Wood Roasted Octopus, Sauteed Zucchini,
Tuscan spelt, Creamy N'Duja

Salmone Arrosto 19

Roasted Leek Wrapped Faroe Island
Salmon, Roasted Butternut Squash

Pollo alla Milanese 17

Crispy Breaded Chicken Breast, Arugula,
Cherry Tomatoes, Parmesan