

Liquids

- Mimosa. 6.
- OJ half liter. 5.
- Lemonade / Arnold. 5.

Colazione (Breakfast)

- Tortino of Smelts, potatoes, eggs. 6.
- Italian Sausage patties with poached Eggs hollandaise sauce. 8.
- Crespelle with fresh Berries, caramel sauce, yogurt. 8.
- Pappa al Pomodoro with fried egg. 7.
- black cream Truffle Scrambled Eggs, house made toast. 12.
- Strawberry Sponge Cake, whipped cream. 9.
- Ham Frittata sandwiches, parmigiano cheese, spinach. 10.
- Arucola, Bacon, fried eggs, open face sandwiches. 11.
- Beef Brisket “panino” with sweet onion, braised tomatoes and grape mustard. 10.
- Focaccia bread sandwich, with sliced Roast Pork and Italian cole slaw. 9
- Homemade roasted Ham “Focaccia” with Gruviere cheese. 9
- Grilled Chicken “Panino” with lemon caper aioli and baby spinach leaves. 10.

Insalate e Zuppe (Salad & Soup)

- Carciofo steamed and grilled artichokes with garlic hollandaise sauce. 13.
- Fava beans tossed with toasted walnuts and Tuscan Pecorino. 8.
- Rape Rosse roasted and sliced with celery, sweet “tropea” onion, greens, red wine vinaigrette. 10.
- Cuore di Romana lettuce, with Parmesan cheese “Frico” and Caesar dressing. 12.
- Finocchi e Arancie, julienne on oak leaf lettuce and pomegranate juice dressing. 12.
- Cipollata, red onions soup, with crispy Phillo dough and gruviere. 8.
- Cacciucco of garbanzo beans. 5.

Piatti / Pizza

- Chitarra Carbonara sautéed with Italian pancetta, tossed with whipped eggs and Parmigiano. 18.
- Basil “Tagliolini” in a lemon mascarpone cream sauce. 14.
- Fettuccine sautéed with fresh manila clams and zucchini 13.
- Ravioli filled with “burrata” in a basil tomato filet 12.
- Tegame di Pollo cast iron pan roasted half chicken with fingerling potatoes. 13.
- Pesce Milanese pan fried filet of sole with a lemon wedge. 13.
- Pizza Rustica, tomato, mozzarella, Italian sausage, mushroom. 10.
- Pizza topped with tomatoes, Burrata cheese and fresh oregano. 10.
- Pizza Bianca, with mozzarella, arucola & prosciutto. 10.
- Gamberi Fritti, with a lemon wedge. 12.
- Calamari crispy fried with tartar sauce. 10.
- Arancini traditional crispy rice croquette filled with braised beef, green peas and mozzarella cheese. 7.
- Polipo marinated octopus on baked potatoes and fava beans. 10
- Pomodori seasonal tomato and shaved red onion salad. 8.

Vegetali (Vegetables) 7

- Melanzane olive oil, garlic and parsley marinated eggplant with chunks of fresh tomatoes.
- Peperonata the Italian mixed bell pepper stew.
- Sun Chokes, sautéed with garlic and currants.
- Patate e Fagiolini roasted fingerling potatoes tossed with steamed green beans and pecorino Romano.
- Rape e Barbietole roasted turnips and beets.
- Polenta on the grill.
- Finocchi steam or gratin.
- Cavolfiore sautéed, with pine nuts.