

Antipasti e Insalate

INSALATA RADICCHIO BIETE E NOCI	
Roasted organic beets, walnuts, radicchio, montasio cheese & “guanciale”	8
FRITTO DI GAMBERETTI E SEDANO RAPA	
Crispy organic celery roots, rock shrimp & spicy parsley sauce	10
INSALATA DI SPINACI E ARANCE	
Organic savoy baby spinach, blood oranges, pickled onion & ricotta salata	8
CALAMARETTI E FAGIOLI	
Fresh Monterey Bay calamari with “bianchi di Spagna” beans & mache lettuce	9
MOZZARELLA DI BUFALA	
Imported Mozzarella di bufala, roasted organic tomatoes & wild arugula	11
INSALATA POLLO	
Marinated grilled chicken breast, Tuscan beans, cherry tomatoes, spring onion & arugula	10
INSALATA GAMBERI	
Grilled prawns with mache salad, grilled organic tomatoes & zucchini	11
PROSCIUTTO E GIARDINIERA	
18 month aged prosciutto; housemade pickled summer vegetables, & tortino of Grana Padano	11

Paste Fatte in Casa e Risotti

AGNOLOTTI DEL PLIN	
Housemade small ravioli “del plin” of three meats; sausage, veal, tomato & onion sauce	13
RAVIOLONI DI MELANZANE E PESTO	
Housemade roasted rosa bianca eggplant & scamorza ravioli, organic grape tomatoes & pesto	13
FOIADE DI FUNGHI	
Organic buckwheat pasta, mixed wild mushrooms, garlic, parsley & Grana Padano	12
SPAGHETTI NERI	
Squid ink pasta, fresh grape tomatoes, lacopi farm peas, rock shrimp	14
TAGLIATELLE PREZZEMOLATE CON MAIALE E FAGIOLI	
Housemade parsley tagliatelle with roasted Berkshire pork sugo, fresh borlotti beans & sweet onion	14
RISOTTO E CODA	
Carnaroli risotto parmigiana, braised Niman Ranch oxtail, Sangiovese	15
RISOTTO CAPESANTE, CALAMARI E ZAFFERANO	
Carnaroli rice, nova scallop, Monterey Bay calamari, saffron, asparagus & tomato basil	16

Pizza dal Forno a Legna

PIZZA MARGHERITA	
Tomato, basil, oregano & fresh mozzarella cheese	11
SCHIACCIATA PESTO E SALAME	
Organic pesto “salame felino”& mozzarella cheese	12
PIZZA MARINARA	
Tomato, roasted garlic, capers, olives, & anchovies	11
PIZZA SALSICCIA E CIPOLLE	
Homemade spicy sausage, medley of onions, tomato & fresh mozzarella	13

La Carne e Pesce

ORATA ALLA PANTESCA	
Mediterranean Dorad Royal sautéed with heirloom tomato juice ; Warm potatoes, green beans & capers salad	19
BRANZINO E ZUCCHINE	
Grilled Mediterranean seabass filet or whole with zucchini “trifolate” Garlic thyme sauce ;black “venere” rice	25
POLLO ARROSTO IN TECIA	
Terra cotta roasted natural free range Rocky Jr. chicken, Yukon potatoes, Bosane olives & oregano	16
COSTOLETTA DI MAIALE	
Grilled Stone Valley Berkshire pork porterhouse, “peperonata” & aceto balsamico	20

Panini

PANINO PUGLIESE CON POLLO	
Pugliese bread with marinated chicken, asparagus & montasio cheese	9
FOCACCIA DI MANZO	
Grilled Angus beef flank steak with sweet onions & provolone	10
PIADINA EMILIANA	
Traditional Emilia Romagna grilled flat bread with tomato and mozzarella	8

Contorni

CAVOLETTI	
Organic brussel sprout, “guanciale” & shallots	4
PEPERONI ITALIANI	
Organic bell peppers, onion, tomato & Grana Padano	4

Buon appetito & grazie mille!