

STARTERS

BATTUTA	\$15.75	INSALATA DI BURRATA	\$10.75
Hand cut certified Piedmontese ribeye dry aged beef tartare, carasau bread, parmigiano reggiano, micro arugula, aged balsamic, truffle caviar, quail egg yolk		Organic heirloom tomatoes , organic mixed leaves, Italian burrata, crostini, aceto balsamico	
BELOTTI	\$13 / \$16 / \$19	LATTUGA	\$8.95
ANTIPASTO		Living butter lettuce, lemon dressing, grana padano, roasted pinenuts	
Mixed antipasto platter, imported Prosciutto crudo, salamino calabrese, salame toscano, two milk Robiola, Gorgonzola, fruits, honey, crostini, nuts			

UOVA AND MORE...

ITALIAN BENEDICT	\$12	FRITTATA DI VERDURE	\$12
Toasted ciabatta bread, italian porchetta, arugula, roasted tomato, two poached eggs, house made hollandaise sauce		Italian style vegetable frittata, roasted potatoes and choice of mixed greens, fruit salad, or bacon	
ROCKRIDGE BIANCA	\$12	PIADA SPESSA DI PARMA	\$9.5
Scrambled egg white, zucchini, tomatoes, basil, served with turkey bacon, choice of mixed greens or fruit salad		Original imported Piadina romagnola, arugula, prosciutto di Parma, mozzarella di bufala d.o.p.	
AVOCADO TOAST	\$10		
Whole grain bread, Avocado, two sunny side up eggs, sprinkled with bacon			

PASTAS

AGNOLOTTI DI LIDIA	\$14.95	TAGLIATELLE	\$16.75
Traditional Piedmontese style stuffed pasta with beef shank, flat iron, pork loin, sausage, escarole, spinach, parmigiano, beef reduction		Long narrow pasta, grappa/sangiovese marinated wild boar sugo, pecorino toscano, black pepper	
CASONCELLI	\$15.75	GNOCCHI ALLA BOLOGNESE	\$15.95
My Mom's lombardian-style stuffed pasta with beef, prosciutto, pork shoulder, imported smoked pancetta ,sage brown butter		Potato gnocchi, traditional bolognese sauce, Parmigiano Reggiano	
PAPPARDELLE	\$16.95	TORTELLI DI POLENTA	\$16.75
Long wide pasta, organic hen of woods mushrooms, beef reduction. parsley, grana padano		Egg pasta stuffed with polenta taragna, rabbit sugo, thyme, Grana Padano	
SPAGHETTI (v)	\$14.95	FAGOTTINI D'ASPARAGO (v)	\$18.75
Spaghettoni mancini, imported San Marzano D.O.P. tomato sauce, Italian burrata, basil, monocultivar Taggiasca extra virgin olive oil		Asparagus Pasta filled with asparagus, Grana Padano D.O.P., poached quail egg, brown butter, black truffle pearl	

SIDES

mixed salad	\$3.5	fruit salad	\$3.5
bacon	\$4	roasted potatoes	\$3.5

MORNING ELIXIR

Mimosa	\$12	Iced tea	\$4
Bellini	\$12	Espresso single	\$3
Bloodymary	\$12	Espresso double	\$4
Aperol Spritz	\$12	Americano	\$3
Orange juice	\$5		