

MENU DEL PRANZO

ANTIPASTI

INDIVIDUAL APPETIZERS AMPLE ENOUGH TO SHARE

BRUSCHETTA CALDA 10.25

Grilled ciabatta rubbed with garlic & topped with warm chopped tomatoes, basil & kalamata olives

RUSTICHELLA 14.95

Housemade flat bread topped with goat cheese, mozzarella, tomatoes, red onion, kalamata olives, basil & oregano; baked in the oven

CALAMARETTI FRITTI 16.25

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

POLPETTINE DUETTO 11.25

Housemade meatballs on soft polenta prepared two different ways: with truffle accented mushrooms & with tomato sauce & Grana Padano

CARPACCIO* 15.95

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

ANTIPASTO DI PESCE* 19.50

Seafood platter with seared ahi tuna, spicy grilled calamari, scallop & shrimp

ANTIPASTO DELLA CASA 18.25

A sampling of authentic Italian antipasti including: Prosciutto di Parma, Italian salame, caprese, bruschetta, grilled artichoke, zucchini & eggplant, roasted bell pepper, Grana Padano, green & kalamata olives

MINESTRE E INSALATE

SOUPS & DRESSINGS ARE MADE ON SITE

MINISTRONE DI VERDURE 6.95/8.95 vegan

Seasonal vegetable soup made with vegetable stock

INSALATA DEL FORNAIO 11.25

Mixed greens, garlic croutons & shaved Grana Padano; house vinaigrette

CAPRESE CALDA 15.25

Grilled Rosso Bruno tomatoes, fresh mozzarella & basil,
drizzled with extra-virgin olive oil

INSALATA DI BIETOLE 12.95

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

INSALATA CESARINA 11.95

Romaine lettuce, Grana Padano, hardboiled egg &
focaccia croutons; housemade Caesar dressing

INSALATA REGINA 13.25

Wild arugula salad with couscous, avocado, tomatoes, red onions,
capers, raisins, lemon & extra-virgin olive oil

Add: Ahi Tuna* 9.25 • Salmon 9.25 • Shrimp 9.25 • Chicken 7.25 • Carpaccio* 7.50
Burrata 7.50 • Grilled Vegetables 6.95

PIZZA

THIN-CRUST PIZZA USING HOUSEMADE DOUGH & MOZZARELLA

MARGHERITA 17.50

Mozzarella, tomato sauce, oregano & fresh basil

VEGETARIANA 18.50

Mozzarella, tomato sauce, sliced artichokes, zucchini,
eggplant, sliced tomatoes, mushrooms & fresh basil

FRADIAVOLA 18.75

Mozzarella, tomato sauce, Italian sausage, mushrooms,
bell peppers, red onions & spicy peperoncino oil

CRISTINA 20.50

Fresh mozzarella, prosciutto, shaved Grana Padano,
mushrooms & wild arugula; drizzled with white truffle oil

CAPRICCIOSA 18.50

Mozzarella, ham, artichokes, mushrooms, kalamata olives, oregano & tomato sauce

ANDUJA BURRATA 19.95

Mozzarella, basil, tomato sauce, Grana Padano, oregano &
burrata topped with spicy Anduja pork sauce

PIATTI UNICI

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

FOCACCETTA CON POLLO 16.25

Chicken breast sandwich on rosemary focaccetta with smoked mozzarella, avocado,
tomatoes, mushrooms, zucchini & Caesar dressing; served with french fries

SALMONE CON SPINACI* 21.95

Grilled salmon over organic baby spinach salad with red onions,
mushrooms, toasted walnuts & red wine vinaigrette

INSALATA DI TONNO* 21.95

Seared sushi-grade ahi tuna served with wild arugula salad with couscous,
tomatoes, red onions, capers, raisins & lemon-olive oil dressing;
served with peperoncino & Caesar dressing in egg white halves

INSALATA DI POLLO DAL GIRARROSTO 17.95

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

PIATTO SMERALDA 22.95

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

PETTO DI POLLO AL PEPERONCINO 20.25

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

PASTA FRESCA E SECCA

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

CAPELLINI AL POMODORO 18.25

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

TAGLIATELLE ALLA BOLOGNESE 18.95

Pasta ribbons with traditional meat ragu & Grana Padano

PENNONI ALLA VODKA 20.50

Large pasta tubes with bacon, vodka-cream-tomato sauce & Grana Padano

CONCHIGLIE AL POLLO 19.50

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

CAPPELLACCI DI ZUCCA 19.75

Butternut squash pasta filled with butternut squash & walnuts served with tomato sauce, brown butter, Grana Padano & crispy sage

SPAGHETTI CON POLPETTINE 18.50

Spaghetti with housemade meatballs, tomato sauce, mushrooms, peas, parsley & Grana Padano; topped with pecorino pepato

RAVIOLI ALLA LUCANA 20.25

Organic spinach ravioli filled with Italian sausage, ricotta, Grana Padano & fennel; topped with fresh tomatoes, spicy tomato sauce with imported peperoncino, pecorino pepato cheese & fresh basil

LINGUINE MARE CHIARO 25.50

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

*Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.