

I nostri Chef oggi preparano:

**Antipasti**

**Polipetti e Ceci 12**  
Warm baby octopus and garbanzo beans

**Calamari Grigliati 12**  
Marinated and grilled calamari

**Carpaccio di Vitello 12**  
Veal carpaccio with arugola salad  
\*Hormones and antibiotics free-humane raised veal

**Antipasto misto 13**  
Mixed appetizer platter to chef's whim (serves two)

**Tagliere di Prosciutto 11**  
Premium imported San Daniele prosciutto plate

**Tartara di tonno allo Zenzero 11**  
Tuna tartare with ginger mélange

**Calamari Saltati 10**  
Sautéed calamari with lemon, capers and garlic

**Torre di Mozzarella e Pomodori 9**  
Fresh mozzarella, tomatoes, basil and extra-virgin olive oil from chianti

**Frutti di mare 12**  
Manila clams and penn cove mussels in arneis wine broth

**Pasta**

**Fettuccine al coniglio 16**  
House made pasta with braised organic rabbit ragu

**Spaghettini a Vongole 13.5**  
Spaghetti with clams, e-v olive oil, garlic and chardonnay

**Gnocchi al Fagiano 16**  
House made gnocchi with pheasant ragu

**Spaghetti con Gamberoni e Arugola 14**  
Pasta with wild florida coast 'red royal prawns' and arugola

**Tagliatelle alle Olive Nere con Funghi 16**  
Homemade black olive-infused pasta with wild Washington chanterelle mushrooms and grape tomatoes

**Ravioli 13.5**  
House made, daily selection

**Spaghettini al Filetto di Sanmarzano 11.5**  
Spaghettini with sanmarzano tomatoes, basil, garlic, e-v olive oil and mozzarella

**Spaghetti al Granchio 16**  
Spaghetti with fresh dungeness crab meat and organic grape tomatoes

**Rigatoni al Sugo di Carne 13**  
Rigatoni with ground filet and veal sauce

**Risotto ai funghi con Salsiccia d'agnello 15**  
House made lamb sausage over wild mushroom risotto  
\*Risotto is cooked 'al dente' only

**Sandwiches**

**With Fries or Salad**

**Panino Vegetariano 10.5**  
Grilled eggplant, roasted peppers, goat cheese, basil pesto

**Carne Piatta di Bufalo Organico 10.5**  
Organic buffalo burger with mozzarella and pesto

**Soups and salads**

**Pasta e Fagioli 4/7**  
House made Pasta e fagioli soup

**Farro e Lenticchie 4/7**  
House made spelt and pantelleria lentil soup with spinach

**Insalatina Verde 5**  
Starter mixed green salad

**Insalata di Pomodori Organici 7**  
Vine-ripened beefsteak tomatoes and gorgonzola dolce

**Romana Grigliata 5/8**  
Grilled romaine with caesar dressing

**Warm Calamari Salad 12**  
Fennel, rucola, reggiano, warm calamari

**Barolo Salad 13**  
Mixed greens, grilled mushrooms, robiola cheese, hazelnuts

**Pesce e Carne**

**Meat and fish**

**Organic Hanger Steak 15**  
Barbera wine sauce

**Branzino con Verdure e Patate 18**  
Chilean sea bass with braised greens and potatoes

**Mahi all'aqua pazza 16**  
Mahi mahi with spicy organic cherry tomatoes

**Cesare con Pesce 15**  
Ahi tuna fillet with grilled Caesar salad

**Capasante al puré di porcini 16**  
Pan-seared wild cape cod scallops with porcini mushroom purée

**Vitello al Limone e Tartufo 16**  
100 % natural, hormones free veal scaloppine with black truffle and lemon

**Maiale al vino siciliano e gorgonzola 14**  
Pork tenderloin with sicilian wine and gorgonzola dolce

**Filetto di Manzo 38**  
100 % natural, hormone-free, 21 days aged beef filet. Barolo wine sauce

**Costolette di Agnello 36**  
New Zealand rack of lamb. Amarone sauce

**Duetto 13**

**Choose two items**

Organic hanger steak  
Ravioli  
Mahi Mahi  
Grilled Caesar salad  
Lentil, spelt, and spinach soup  
Seared scallops