



## SALUMI

Salame Rosa *(Berkeley, CA)* 12

Prosciutto *(Emilia-Romagna, IT)* 19

Both 27

## FORMAGGI

Cacio Re *(Lazio, IT)* 9

Ricotta Scorza Nera *(Abruzzo, IT)* 9

Mozzarella di Bufala *(Campania, IT)* 17

All Three 29

## APERITIVI

Marinated Olives 7

Fava Bean Falafel 15

Lamb Arrosticini 14

Chicken Brodo & Marsala 9

## ANTIPASTI

Big Green Salad with Cheese 23

Zuppa Etrusca with Kale & Green Farro 21

Citrus Salad, Walnuts, Dates & Piave Vecchio 25

Carpaccio di Funghi Trifolati 19

Carpaccio di Tonno, Capers & Crispy Shallots 28

Frittura di Paranza 29

*Crisp seppia, shrimp & mkt fish*

## PRIMI

Bucatini all'Amatriciana 29

Linguine alle Vongole *bianco or 'macchiato'* 29

Ricotta Cavatelli, Sausage & Market Greens 28

Lemon Tagliolini with Sea Beans 26

Pumpkin Ravioli 'Ris e Coi' 29

Pappardelle & Duck Ragù 34

*gluten free garganelli +3*



## SECONDI

### PANINI

Rapini Melt *fontina, agrodolce onions & shatta* 19

Yellowfin Tuna Salad *green olives & dill on multi-grain* 16

La Bianca Rosa *focaccia, salame rosa & mozzarella di bufala* 19

Chicken Club Americano *bacon, tomato relish & avocado* 24

Grand-mère Lucie's Burger *with egyptian fries* 29

### LUNCH MAINS

Chicken Paillard Salad *with olives & pecorino* 28

Skate Wing Meunière *brown butter, capers & mkt cauliflower* 29

Market Fish Filet al Leon 35

Lamb Kofta, Tahina & Pilaf 28

Bavette Steak 35

*Escarole & anchovy salad or egyptian fries & gorgonzola butter*

## CONTORNI

Lemon Potatoes 14

Beans Alexandria 15

Market Greens Strascinati 14

Rice Pilaf al Hakim 12

Garlic-Chili Shatta 3



Please make our team aware of any allergies or dietary restrictions. Consuming raw or undercooked meat, poultry, seafood, and shellfish may increase your risk of food borne illness. Thank you for joining us!