

Express Lunch

Enjoy a choice of appetizer, entree, and dessert
\$37.95

Antipasti

POLPETTE

Beef Meatballs, Polenta, Tomato Sauce

ARANCINI

Fried Risotto Balls Stuffed with Mozzarella,
Mushrooms, and Truffle Oil; Served with a
Tomato-Cream Sauce (V)

PERA IN CAMICIA

Poached Pear, Radicchio, Toasted Walnuts,
Goat Cheese, Balsamic Dressing (V, GF)

ARUGULA CON PARMIGIANA

Lemon Zest, Cherry Tomatoes, Shaved
Parmesan & Olive Oil (V, GF)

SOUP OF THE DAY

(Seasonal Soup)

Piatto Principale

RIGATONI ALLA PANNA

Pork, Cream & Rapini Ragu with Truffle Oil

PAPPARDELLE BOLOGNESE

Beef and Pork Ragu

POLLO PARMIGIANA

Served with Linguine Pomodoro

IL PIATTO SALAD

Marinated Smoked Salmon,
Espelette Pepper, Shaved Fennel, Arugula,
Orange Segments, Citrus Dressing

SHORT RIB RAVIOLI

Walnuts, Pesto Cream Sauce &
Shaved Parmesan

LINGUINE POMODORO

San Marzano Tomato Sauce (V, Vegan)

MELANZANE PARMIGIANA

Eggplant Parmesan, Linguine Pomodoro (V)

RAVIOLI DI SPINACI

Stuffed w/ Spinach & Ricotta,
in Tomato Cream Sauce (V)

POLLO MILANESE

Breaded Chicken Breast with Arugula Salad

POLLO PICCATA

Mixed Green Salad, Balsamic Vinaigrette,
Shaved Pecorino

Dessert

VANILLA PANNA COTTA

Egg-Free Custard, Orange Segment
Raspberry Jelly, , Mint

CHOCOLATE MOUSSE TART

Tart Shell, Maraschino Cherry,
Whipped Cream

ICE CREAM or SORBET

V- Vegetarian | GF- Gluten Free | Vegan

A 20% service charge will be added to your bill. This charge goes entirely to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness