

ANTIPASTI E INSALATE

Add chicken 5.00 – shrimp 6.00 – anchovies 3.00 -
avocado 2.00 – mozzarella 2.00

OLIVE DI CERIGNOLA (v)	7.00
BRUSCHETTE TRADIZIONALI (v)	8.00
TONNO SCOTTATO Sesame seed coated sushi grade tuna in a soy lemon dressing, with avocado, tomato and seaweed salad	16.00
POLPO ALLA GRIGLIA Grilled octopus with fresh orange, mix green salad and salmoriglio dressing	16.00
BURRATA (v) Cream-filled fresh mozzarella, seasoned cherry tomatoes and arugula salad	15.00
TORTINO DI CARCIOFI (v) Artichoke cake with raisins and almonds, served with saffron aioli sauce	14.00
CARPACCIO DI MANZO Angus beef carpaccio, arugula salad, heart of palm and shaved parmigiano	15.00
INSALATA MEDITERRANEA (v) Mesclun greens with carrot, celery, olives and tomato	9.00
INSALATA DI BARBABIETOLE (v) Oven roasted red beets, arugula salad, goat cheese, with white balsamic vinaigrette and fresh mint	11.50
RUCOLA E GRANA PADANO (v) Arugula salad, tomato and shaved Grana Padano	11.00
INSALATA DI CESARE Classic Caesar : romaine hearts, seasoned croutons, shaved parmigiano with homemade Caesar dressing	12.00

CONTORNI

PENNE AL POMODORO	8.00
ROASTED BABY POTATOES	6.00
SAUTEED OR STEAMED SEASONAL VEGETABLES	6.00
MIX GREEN SALAD	6.00

BAMBINI

KID PENNE EVVO OR TOMATO SAUCE	8.00
KID CHICKEN AND POTATOES	10.00

PASTE

Add chicken 5.00 – shrimp 6.00
whole wheat penne sup. 2.00 – gluten free sup. 2.00

SPAGHETTI AL POMODORO (v) Organic Italian spaghetti, Italian hill grape tomato and fresh basil sauce	13.00
PAPPARDELLE AL RAGU DI SALSICCIA Homemade pappardelle, sweet and spicy Italian sausage ragu (contains fennel seeds)	16.00
CAVATELLI PUGLIESI ALLE COZZE Apulian cavatelli with fresh mussels, grape tomato sauce and arugula	17.00
RAVIOLI DI RICOTTA AL POMODORO E CARCIOFI (v) Homemade cow milk ricotta ravioli with fresh tomato filets, basil, shallots and fried artichoke	16.00
RAVIOLI DI VITELLO AL BURRO E SALVIA Homemade veal ravioli with butter, fresh sage and shaved Grana Padano	16.00
TRENETTE AL PESTO (v) Italian Trenette with homemade basil pesto (basil, Evoo, pine nuts, garlic and parmigiano) with cherry tomatoes, string beans and potato	15.50
PENNE AL BRONZO Italian Penne with Evoo, shallots, fresh cherry tomatoes, asparagus, topped with shaved salted ricotta	15.00

SECONDI

FILETTO DI SALMONE Crispy skin salmon filet with butter-lemon sauce, served with cauliflower puree and baked endive	23.00
POLLO ALLA MILANESE Breaded chicken breast, served with arugula and cherry tomatoes salad	22.00
CONTROFILETTO DI ANGUS ALLA GRIGLIA 12oz grilled Angus rib-eye with aromatic butter, served with roasted baby potatoes and grilled Portobello mushroom	27.00
BATTUTA DI POLLO Grilled pounded chicken breast with salmoriglio dressing, served with seasonal sautéed vegetables	21.00
BRACIOLA DI MAIALE ALLE ALBICOCHE Pan seared pork chop with apricot preserves, served with roasted baby potatoes and caramelized shallots	23.00

In our restaurant we use pine nuts, walnuts, hazelnuts and almonds. Please inform our staff about any allergies or intolerances

(v) : Vegetarian