

ANTIPASTI

MIXED FOCACCIA GREENS	\$7
CAESAR SALAD	\$7
BABY ARUGULA SALAD parmesan shavings and lemon vinaigrette	\$7
BUFFALO MOZZARELLA tomato, fresh basil and balsamic	\$9.5
FRIED CALAMARI roasted tomato aioli	\$8.5
FRIED BABY ARTICHOKEs with lemon	\$8
FRIED ZUCCHINI	\$7
OVEN ROASTED MUSSELS sundried tomato and saffron	\$8
PAPPA AL POMODORO tomato soup with tuscan bread	\$6

PANINI

PROSCIUTTO PANINI fontina cheese	\$12
CHICKEN PANINI fresh mozzarella, roasted plum tomato, arugula and herbed oil on Ciabatta	\$12
ROASTED BUTTERNUT SQUASH PANINI manchego and balsamic-onions	\$12
SAUSAGE PANINI bell peppers, toasted almonds and raisins	\$12
BRAISED SHORT RIB PANINI gruyere cheese and horseradish slaw	\$12
GRILLED SKIRT STEAK PANINI peppers and corn mayonnaise	\$14

PASTA

PENNE grilled eggplant, fresh tomato and diced caccio cheese	\$12
RIGATONI kalamata olives, capers and pignoli nuts in a roasted plum tomato sauce with ricotta salata shavings	\$12
FUSILLI spinach-nut pesto and grape tomatoes	\$12
LINGUINI white clam sauce	\$14
TAGLIATELLE BOLOGNESE	\$12
CAPELLINI shrimp, plum tomato and garlic	\$14
GNOCCHI tre fungi and arugula drizzle	\$12
WHOLE WHEAT LINGUINI broccoli rabe, chicken and chilis	\$12

MARE E MONTI

GRILLED SHRIMP SALAD over baby greens, asparagus, avocado and apples	\$16
GRILLED BREAST OF CHICKEN over broccoli rabe and sausages	\$14
PARMESAN CRUSTED CHICKEN served with baby arugula and a lemon vinaigrette	\$14
ASPARAGUS RISOTTO seared sea scallops	\$16
PAN SEARED SALMON lentils, vegetables and balsamic glaze	\$16
STRIPED BASS clams, plum tomato and fresh basil	\$16
SKIRT STEAK mushrooms and red wine sauce	\$18
VEAL MILANESE chopped arugula, plum tomatoes, red onions and diced mozzarella	\$18