

Antipasti

Antipasto Sapore	\$16
<i>Loyster and asparagus salad with blood orange vinaigrette</i>	
Calamari	12
<i>Fried calamari with mixed vegetables and light spicy tomato sauce</i>	
Gamberi	14
<i>Sautéed shrimp with orzo, prosciutto and mustard seeds sauce</i>	
Tonno	14
<i>Tuna tartar with avocado puree</i>	
Polipetti	15
<i>Grilled octopus with shaved celery, cannelloni beans, chopped tomatoes and lemon aioli</i>	
Asparagi	14
<i>Grilled asparagus with roasted eggplant and aged goat cheese</i>	
Prosciutto	15
<i>Parma "black label" with melon</i>	
Cozze alla Tarantina	12
<i>Mussels sautéed with tomato, garlic and white wine</i>	
Carpaccio	12
<i>Thinly sliced filet mignon with arugula and parmigiano</i>	
Mozzarella	16
<i>Buffalo mozzarella with yellow and red tomatoes</i>	

Insalate & Zuppe

Mista	10
<i>Organic mesclun salad with seasonal vegetables</i>	
Spinaci	12
<i>Baby spinach with mushrooms, tomatoes and lemon vinaigrette</i>	
Insalata di pollo	14
<i>Grilled breast of warm chicken with mixed green salad and balsamic vinaigrette</i>	
Belga	12
<i>Endive, pears, walnuts and gorgonzola cheese with balsamic reduction</i>	
Zuppa del di	12
<i>Soup of the day</i>	

Pizza "from our wood burning oven"

Margherita	16
<i>Tomato, basil and mozzarella</i>	
Pizza al diavoleto	16
<i>Tomato, mozzarella and spicy sausage</i>	
Funghi	16
<i>Tomato, mozzarella and mushroom</i>	
Pollo	16
<i>Tomato, mozzarella pesto an chicken</i>	
Mare	16
<i>Mozzarella, shrimp, salmon and baby arugula</i>	
Tartufata	16
<i>Mozzarella, mushroom and truffle oil</i>	
Focaccia	16
<i>Mozzarella, fontina, arugula and prosciutto</i>	

Pasta

Agnolotti	\$15
<i>Filled with veal and tossed in a light truffle puree and green peas</i>	
Papardelle	18
<i>With chanterelle mushroom sauce and melted pecorino cheese</i>	
Penne	14
<i>With veal ragu and chopped spinach</i>	
Rigatoni	14
<i>With sausage, green peas and pink sauce</i>	
Fettuccine	16
<i>With artichokes and sun dried tomatoes</i>	
Tagliolini	16
<i>Black tagliolini with shrimp and cherry tomato</i>	
Lasagne	14
<i>With veal ragu "Bolognese style"</i>	
Orecchiette	14
<i>With pesto, string beans and potatoes</i>	
Fusilli	14
<i>With eggplant, tomato sauce and aged goat cheese</i>	
Spaghetti	14
<i>With squid and spicy tomato sauce</i>	

Secondi Piatti / Entree

Salmone	19
<i>Sautéed filet of king salmon with light tomatoes and mussels</i>	
Branzino	24
<i>Sautéed Mediterranean sea bass with thyme and potato leeks</i>	
Stracotto	19
<i>Braised short ribs with Pinot Noir reduction</i>	
Manzo	23
<i>Prime black angus sirloin steak with roasted potatoes</i>	
Parmigiana	16
<i>Organic breast of chicken "parmigiana style"</i>	
Galletto	18
<i>Roasted chicken with lemon caper sauce</i>	

*Executive chef Francesca Bergamini
Chef Edilberto Soriano*