



SPECIAL LUNCH \$ 15 : A + B

A

ANTIPASTI (APPETIZERS)

INSALATA D' ESTATE -12- : baby kale salad, summer vegetables, lemon oil

CAESAR SALAD -11- : romaine hearts, shaved parmesan, bread crouton, caesar dressing

FRITTURA DI CALAMARI -13- : golden fried calamari with tomato coulis

VITELLO TONNATO -15- : thinly sliced veal, tuna sauce and capers (S.L. add \$ 2)

PROSCIUTTO E MELONE -14- : cantaloupe melon with Prosciutto di Parma (S.L. add \$ 2)

BURRATA POMODORINI E RUCOLA -13- : burrata cheese, cherry tomatoes, arugula / ADD PROSCIUTTO DI PARMA add \$ 4 /

B

PIATTO PRINCIPALE (MAIN COURSE)

GNOCCO BURRO E SALVIA oppure AL POMODORO -13- : homemade long pasta choice butter and sage or tomatoes and basil

MEZZO PACCHERO con CALAMARI E LIMONE -16- : dry pasta with calamari and lemon zest in white wine sauce (S.L. add \$ 2)

ORECCHIETTE AL RAGU' DI VERDURE -14- : orecchiette pasta with vegetables ragu and basil

TROFIA AL PESTO -15- : trofia pasta with pesto sauce (S.L. add \$ 2)

PESCATO DEL GIORNO -18 - : grilled fish of the day with seasonal vegetables (S.L. add \$ 4)

PETTO DI POLLO "ALLA CACCIATORA" -15- : pan seared chicken w/ tomatoes sauce, potatoes, black olive and basil

FETTINA DI MANZO CON RUCOLA POMODORINI E GRANA PADANO -16- : beef pailard with arugula, cherry tomatoes and padano cheese (S.L. add \$ 3)

A

CONTORNI (SIDE) -6-

SPINACI SALTATI (sauteed spinach) / **FUNGHI SALTATI** (sauteed mushrooms) / **VERDURE GRIGLIATE** (grilled vegetables) / **PATATINE FRITTE** (french fries)

B

PANINI (SANDWICHES)

CLASSIC with ciabatta bread -12- : mozzarella, pomodoro, rucola, verdure grigliate, pesto (mozzarella cheese, tomatoes, arugula, grilled vegetables, pesto sauce)

STRACCIATELLA with ciabatta bread -11- : stracciatella, pomodoro e rucola (arugula, stracciatella cheese and tomatoes)

SPECK with ciabatta bread -14- : speck, stracchino, cavolo riccio (speck, stracchino cheese and baby kale) (S.L. add \$ 2)

DOLCI (DESSERT) -9-

SORBETTO AL LIMONE (lemon sorbet)

TIRAMISU (traditional piedmontese tiramisu: savoyardi cookies, caffe' Lavazza, mascarpone cream)

CARPACCIO DI ANANAS E GELATO DI VANIGLIA: pineapple carpaccio with star anise syrup and vanilla ice cream