

INSALATA

INSALATA DI FUNGHI roasted, shaved and pickled mushroom, baby spinach, reggiano parmesan, pinenuts, vinaigrette	16.00	INSALATA VERDE market greens, balsamic onion vinaigerette	12.00
INSALATA DI RAVIZZONE kale, shaved fennel, orange wedges, marcona almonds, citronette	14.00	INSALATA DI POLLO grilled chicken, cannellini beans, watercress, sundried tomato dressing	20.00

ANTIPASTI

ZUPPA DI CAVOLFIORE white couliflower, lemon zest, fresh thyme	16.00	raw fillet mignon, celery, castelmagno cheese hazelnut, celery leaves	22.00
TARTARE DI SALMONE scottish salmon, fried capers pickled radishes ,croutons	20.00	PARMIGIANA DI MELANZANE baked eggplant, buffalo mozzarella, tomato sauce, fresh basil	16.00

PANINI

ALL PANINI'S SERVED WITH HOMEMADE FRIES, MIXED GREENS AND PICKLES

CAPRESE tomato, buffalo mozzarella, fresh basil, extra virgin olive oil on ciabatta bread	16.00	TONNO tuna in olive oil, lettuce, sundried tomatoes	18.00
PARMA parma prosciutto, mascarpone, taggiasca olives	18.00	PRINCIPE HAMBURGER principe blend of beef, asiago cheese, tomato, carmalized onion	21.00

PORTATE PRINCIPALE

SPAGHETTI leeks, Castelmagno cheese, black pepper	18.00
LINGUINE garlic emulsion, manilla clams, bread crumbs	22.00
FUSILLI DI FARRO housemade farro fusilli, broccoli rabe, lamb ragout	22.00
LASAGNE ALLA BOLOGNESE homemade green lasagna, veal and beef ragout	22.00
PASTA POMODORO penne, fresh tomatos, fresh basil	16.00
BISTECCA hanger steak, friend polenta, arugula, shaved parmesan	24.00
POLLETTO ARROSTITO roasted organic chicken, baby vegetables, spiced chanti wine reduction	26.00
SALMONE SCOZZESE scottish salmon, dijon mustard crust, broccoli rabe, sweet potatoes	24.00
POLPETTINE DI VITELLO veal meatballs in tomato sauce	18.00

CONTORNI

BABY SPINACH, ALMONDS, RAISINS

BAKED MARBLE POTATOS, ONIONS

BROCCOLI RABE, GARLIC, PEPERONCINO

BRUSSELS SPROUTS, CACIO E PEPE