

## 30 minutes to italy

a quick Italian lunch in one course

starting at **\$25**  
per person

### piatti choose one

**RAVIOLI DI RICOTTA E SPINACI AL POMODORO**  
Spinach And Ricotta Ravioli, Mutti Tomato, Basil

**SPAGHETTI AGLIO E OLIO**  
Housemade Spaghetti, Garlic-Oil Emulsion, Herbs-Bread Crumble, Peperoncino Powder

**GNOCCHI ALLA SORRENTINA**  
Housemade Gnocchi, Mutti Tomato, Housemade Mozzarella, Agriform Grana Padano DOP, Basil

**MALTAGLIATI ALLA NORCINA +10**  
Housemade Spinach Maltagliati, Sausage, Porcini Mushroom Ragù, Black Truffle Butter, Agriform Grana Padano DOP

**MINESTRA CONTADINA**  
Vegetable Soup, Orzo Pasta, Agriform Grana Padano DOP, Olitalia Extra Vergine Olive Oil

**INSALATA DI CAVOLO NERO**  
Tuscan Kale, Shaved Brussels Sprouts, Golden Raisins, Pecorino Dressing, Garlic Breadcrumbs

**INSALATA CESARE\***  
Gem Lettuce, Pecorino Vinaigrette, Garlic Breadcrumbs

**BARBABIETOLE**  
Little Gem Salad, Roasted Beets, Sicilian Pistachio Pesto, Orange

**+ salads add-ons** Mozzarella v +8  
Burrata v +10 | Grilled Chicken +9  
Grilled Steak\* +15 | Poached Shrimp +12

### contorni choose one

**PATATA FRITTA**  
Fried Hand-Torn Russet Potatoes, Mediterranean Sauce, Fresh Herbs, Sea Salt v

**CAPONATA ALLA SICILIANA**  
Sicilian Eggplant Caponata, Ricotta Salata, Toasted Bread

**CIPOLLA GRATINATA**  
Gratinated Slow-Cooked White Onions, Agriform Grana Padano DOP, Balsamic Reduction, Marjoram

## want to indulge?

### speciali di pesce

**LINGUINE ALLO SCOGLIO** 36  
Afeltra Linguine, PEI Mussels, Manila Clams, Wild Gulf Shrimp, Mutti Tomato, Chili Flakes, Extra Virgin Olive Oil

**SALMONE ALLA PIASTRA\*** 36  
Pan-Seared Norwegian Salmon, Mixed Lettuce, Watermelon Radish, Carrots, Herbs, White Balsamic Vinaigrette GF

### dolce

**MINI TIRAMISÙ di E A T A L Y** 6  
Layers of Espresso-Soaked Ladyfingers and Mascarpone Cream, Topped with Cocoa Powder

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V vegetarian   VG vegan   GF gluten-friendly

*\*May be served or contain raw or undercooked ingredients. Please inform your server of any allergies or dietary restrictions. Some cheeses may contain animal rennet. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

2026.01.26

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