

del Giorno

HOUSE-LINK SAUSAGE, 5
truffle mustard, red onion agrodolce

TAVOLA, 12
bresaola, Parmesan cheese, house-made bread,
accoutrements

RISOTTO, 10
Calabrese sausage, red onion, sage, cream

Frittate

served with your choice of contorni

BABY SPINACH, 7
basil, fresh mozzarella cheese

ROSEMARY HAM, 9
green bell pepper, Pecorino Romano cheese

Tramezzini

served with your choice of contorni

GRILLED ASPARAGUS, 11
served open face on ciabatta, cremini mushrooms,
caramelized onions, fresh mozzarella cheese,
lemon aioli

EGG SALAD, 9
served open face on ciabatta, sweet bell peppers,
red onion, sundried tomato pesto, arugula

SMOKED TURKEY, 9
roasted walnuts, Gorgonzola cheese, honey
balsamic reduction

Contorni, 3

- potato fritelle, smoked tomato
- buttered celery with golden raisins
- carrots with honey & thyme

Zuppe

MINISTRONE , 6
CHILLED POTATO & GOLDEN TOMATO, 6

Insalate

ROMAINE, 8
red onion, Kalamata olives, warm focaccia croutons,
lemon garlic oil

BIBB, 9
strawberries, goat cheese, smoked pistachios,
strawberry vinaigrette

FIELD GREENS, 6
grated Parmigiano Reggiano, herb vinaigrette

Paste

FETTUCCINNE, 9
fingerling potatoes, broccoli raab, roasted garlic
butter, parsley

ORECCHIETTE, 8
peppered baby spinach, roasted garlic &
Parmesan cream

SPAGHETTI, 8
classic marinara, basil pesto, parsley

sulla Griglia o dalla Padella

on the grill or from the pan
king salmon, fennel pollen, lemon butter, 8
chicken breast with sage & parsley, 5
pork liver, caramelized onion, 5

PRANZO MENÙ DEL GIORNO
TUESDAY, JUNE 19, 2012

dal Forno from the oven

TOMATO PIZZA, 11
golden & hothouse tomatoes, simple tomato sauce,
basil, Parmesan & mozzarella cheeses

WHITE PIZZA, 11
roasted garlic cloves, ricotta & mozzarella cheeses,
flat leaf parsley, extra virgin olive oil

RED PIZZA, 12
pepperoni, fennel sausage, mozzarella cheese,
tomato sauce

Formaggi choice of three, 13

Robiola Due Latti PIEMONTE cow & ewe milk, soft,
mild, buttery smooth texture, sweet finish
Trugole, D.O.P. PIEMONTE cow milk, semi-soft, creamy
Piave D.O.P. VENETO cow milk, semi-firm, sweet, mild
Pecorino Toscano Stagionato D.O.P. TOSCANO
ewe milk, firm, nutty with a hint of saltiness
Blu di Moncenisio PIEMONTE cow milk, firm, pungent &
peppery
Blu di Bufala LOMBARDIA buffalo milk, semi-firm, aged, full body
blue
Gorgonzola Dolce LOMBARDIA cow milk, soft, blue