

Insalata e Zuppa

Zuppa di Pesce ~ spicy tomato, roasted pepper and oregano broth with local seafood side 7, lunch 10

Minestrone di Verdure ~ short pasta, rich vegetable broth, summer vegetables parmesan crisp side 5, lunch 8

Cesare ~ grilled romaine with a lemon, anchovy and roasted garlic vinaigrette, asiago crouton side 6, lunch 9

Tricolore ~ endive, radicchio, field lettuce, shaved green apple, pancetta, spiced walnuts, gorgonzola cream dressing side 7, lunch 10

Alla Casa ~ organic greens, shaved vegetables with a lemon and olive oil vinaigrette side 5, lunch 7

Caprese ~ vine ripened tomatoes, arugula, fresh mozzarella, pesto vinaigrette side 6, lunch 9

Barbabietola ~ heirloom beets, arugula, shaved fennel, pink grapefruit, goat cheese and chive dressing 10

Add to any salad:

wood fired chicken ~ 7, grilled prawns ~ 8, grilled scallops ~ 10

Primi

Calamari ~ marinated and flash fried, spiced pomodoro and warm olives 10

Cozze ~ steamed Indian Point mussels, roasted tomato and pinot grigio broth, Riviera herb butter, grilled focaccia 11

Agnello ~ charbroiled lamb riblettes, risotto with bacon, parmesan and leeks, balsamico reduction 14

Asparago ~ Parma ham wrapped asparagus with fried organic egg, frisee lettuce, crema alla parmigiana 11

Add side salad to any primi:

cesare ~ 6, tricolore ~ 7, alla casa ~ 5

Pizza

Margherita ~ basil, pomodoro, fresh mozzarella 14

Carne ~ mortadella, pepperoni, sausage, caramelized onion, fontina 17

Funghi ~ forest mushrooms, carbonara sauce, asiago 15

Napolitina ~ pomodoro, anchovies, olives, chiles, mozzarella 15

Quattro Formaggio ~ carbonara sauce, gorgonzola, pecorino, fontina, smoked mozzarella 16

Siciliano ~ roasted eggplant, zucchini and artichoke hearts, grilled sweet peppers and purple onion, smoked mozzarella 15

Calabrese ~ grilled chicken, caramelized onion, mozzarella, sundried tomato pesto 16

Piatto Principale

Tramezzino di Bistecca ~ marinated, grilled striploin on focaccia with fried mushrooms and fontina cheese, alla casa insalata or frittata 17

Fettuccine Pollo Asiago ~ wood fired chicken, fresh asparagus and wild mushrooms in a light asiago and roasted garlic crema 15

Gnocchi ~ homemade potato pasta with pomodoro, fresh ricotta, basil 15

Ziti di Genovese ~ crunchy green beans, pancetta, pine nuts, basil pesto crema, grana padano 16

Rigatoni all'Ortolana ~ roasted sweet peppers, market vegetables, spinach, smoked mozzarella and tomato crema 17

Spaghettoni Aglio e Olio ~ garlic, chiles, toasted bread crumbs, olive oil, parmesan 10

Spaghettoni Bolognese ~ spicy veal meatballs and tomato sauce, broccoli rabe 17

Linguini Pescatore ~ mussels, shrimp, halibut and salmon in a charred leek and pinot grigio crema 26

Fettuccine all'Amatriciano ~ grilled scallops, bacon and onion, blistered grape tomatoes, pesto drizzle 25

Add to any pasta:

wood fired chicken ~ 7, grilled prawns ~ 8, grilled scallops ~ 10

Contorni

- Warm spiced olives 5
- Broccoli Rabe, extra virgin olive oil 8
- Mushrooms, grappa flambée 7
- Frittata e aioli 6
- Linguini Arrabiata 7
- Fettuccine Carbonara 9

Buon Appetito !