

## Speciale

### “Insalata di Fichi e Pomodori”

Heirloom Tomatoes ♦ Napa Cabbage ♦ Mixed Greens ♦ Black Mission Figs  
Gorgonzola ♦ Bacon ♦ Pickled Shallots ♦ Gorgonzola Dressing  
9.5 / 17

### “Pizza dei Fichi e del Pancetta”

Fresh Black Mission Figs, Pancetta, Roasted Garlic, Fresh Basil,  
Mozzarella, Gorgonzola and Arugula  
(Thin Crust, No Sauce)  
17 (Pers) 22 (Sm) 26 (Med) 32 (Lg)

### “Pizza con Gambero ed i Capperi”

Shrimp, Avocado, Capers, Red Onions,  
Corn, Garlic, Chili Flakes, Oregano,  
Mozzarella and Tomato Sauce  
(Thin Crust)  
17 (Pers) 22 (Sm) 26 (Med) 32 (Lg)

### “Ravioli di Carciofi e Spinaci”

Spinach and Artichoke Ravioli  
Sage Butternut Squash Cream Sauce  
Mascarpone Cheese ♦ Pine Nuts  
23

### “Pesce Spada Milanese”

Baked Panko Crusted Swordfish  
Lemon Wine Sauce  
Roasted Yam Medallion  
Broccoli Rabe  
29

### “Vitello con Carciofi”

Sautéed Veal Scaloppine  
Artichoke Hearts ♦ Sun Dried Tomatoes ♦ Capers ♦ Arugula  
Mashed Red Potatoes  
29



## Dolci

### “Torta di Carota”

Cinnamon Pecan Carrot Cake  
Cream Cheese Icing  
Grilled Pineapple ♦ Raspberry Sauce  
9.95

*We are committed to supporting and serving organic or non-sprayed produce,  
and meats that are free of growth hormones or antibiotics as much as availability allows.*

Methods of Payment: *Cash*, VISA, MasterCard, American Express  
20% Service Charge on Parties of 7 or More