

Speciale

“Insalata di Indivia”

Belgian Endive ♦ Radicchio ♦ Romaine
Blood Orange ♦ Bosc Pears ♦ Gorgonzola
Walnuts ♦ Sherry Vinaigrette
9.5 / 17

“Pizza di Pancetta e Indivia”

Pancetta ♦ Shiitake Mushrooms ♦ Belgian Endive
Rosemary ♦ Gorgonzola ♦ Mozzarella
(Thin Crust, No Sauce)
17 (Pers) 22 (Sm) 26 (Med) 32 (Lg)

“Pizza di Febbraio”

Radicchio ♦ Roasted Garlic ♦ Red Onions ♦ Arugula ♦ Walnuts
Goat Cheese ♦ Mozzarella ♦ Butternut Squash Alfredo Sauce
17 (Pers) 22 (Sm) 26 (Med) 32 (Lg)

“Tortelloni con Zucca”

Wild Mushroom Tortelloni
Fava Beans ♦ Arugula
Butternut Squash Cream Sauce
23

“Spigola”

Braised New Zealand Sea Bass
Belgian Endive ♦ Red Potatoes ♦ Arugula
Asparagus
29

“Picata del Vitello”

Veal Picata
Creamy Saffron Orzo
Asparagus
29



Dolci

“Torta di Cioccolato della Fragola”

Chocolate Strawberry Shortcake
Fresh Strawberries ♦ Chocolate Shortbread
Grand Marnier Cream
9.5

*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