

## Speciale

### “Insalata di Bistecca”

Chilled Seared New York Steak ♦ Grilled Asparagus  
Butter Lettuce ♦ Tomato ♦ Pickled Shallots ♦ Anaheim Chili  
Horseradish Dijon Vinaigrette

9 / 17

### “Pizza di Pollo e Pistacchio”

Grilled Chicken ♦ Pistachio Pesto Sauce  
Goat Cheese ♦ Buratta ♦ Arugula  
(Thin Crust, No Tomato Sauce)

17 (Pers) 22 (Sm) 25 (Med) 31 (Lg) 35 (X-Lg)

### “La Pizza di Funghi e Cipolle”

Shiitake Mushrooms ♦ Caramelized Onions ♦ Pecans  
Dried Cranberries ♦ Gorgonzola ♦ Fontina ♦ Mozzarella ♦ Green Onions  
(Thin Crust, No Tomato Sauce)

17 (Pers) 22 (Sm) 25 (Med) 31 (Lg) 35 (X-Lg)

### “Fettuccine con Pancetta e Fave”

Mussels ♦ Pancetta ♦ Fava Beans ♦ Roasted Garlic Cloves  
Red Onions ♦ Grappa ♦ Oregano ♦ Olive Oil

22

### “Spigola Stile Asiatico”

Orange and Soy Bluenose Bass  
Curry Sweet Potato Salad ♦ Arugula

28

### “Gallina Gioco alla Griglia”

Grilled Cornish Game Hen  
Applewood Bacon, Pine Nut and Arugula Stuffing  
Asparagus ♦ Balsamic Glaze

28



## Dolci

### “Cannoli”

Vanilla Scented Ricotta  
Pistachios ♦ Chocolate Sauce ♦ Fresh Berries

8.5

*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

18% Service Charge on Parties of 7 or More