

Speciale

“Insalata d'Autunno”

Radicchio ♦ Belgium Endive ♦ Romaine
Bosc Pear ♦ Grapefruit ♦ Radish ♦ Gorgonzola
Blueberries ♦ Walnuts ♦ Sherry Vinaigrette
8 / 14.5

“Insalata di Pesci”

Mahi Mahi or Salmon
Artisan Lettuce ♦ Sliced Tomatoes ♦ Cucumbers
Avocado ♦ Kalamata Olives ♦ Caper Berries ♦ Champagne Vinaigrette
17

“Pizza con Gorgonzola”

Bacon ♦ Tomatoes ♦ Raddichio ♦ Arugula
Roasted Garlic ♦ Pine Nuts ♦ Gorgonzola ♦ Mozzarella
(No Tomato Sauce)
17 (Pers) 22 (Sm) 26 (Med) 32 (Lg)

“Pizza con Verdure”

Zucchini ♦ Eggplant ♦ Spinach
Rosemary ♦ Garlic ♦ Fontina ♦ Mozzarella
Roasted Red Bell Pepper Sauce
17 (Pers) 22 (Sm) 26 (Med) 32 (Lg)

“Pappardelle di Grano Saraceno”

Organic Buckwheat Pappardelle
Grilled Chicken ♦ Pancetta ♦ Shiitake Mushrooms
Radicchio ♦ Red Onions ♦ Sage ♦ Garlic ♦ Extra Virgin Olive Oil
16

“Pesce”

Mahi Mahi
Orange Prosecco Sauce
Braised Dandelion Greens & Red Bell Peppers
Creamy Saffron Risotto
23

“Gallina Gioco alla Griglia”

Grilled Cornish Game Hen
Polenta Stuffing ♦ Grilled Belgium Endive
Balsamic Glaze
23



Dolci

“Crema Pasticcera con Mirtilli”

Rum Custard
Blueberry Compote ♦ Grilled Pineapple
Italian Wafer Cookie
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