

## Speciale

### “Insalata di Burrata”

Burrata ♦ Honeydew Melon  
Spinach ♦ Radicchio ♦ Romaine  
Toasted Hazelnuts ♦ Dried Cranberries  
Balsamic Dressing  
8 / 14.5

### “Insalata di Pesci”

Swordfish or Salmon  
Artisan Lettuce ♦ Sliced Tomatoes ♦ Cucumbers  
Avocado ♦ Kalamata Olives ♦ Capers ♦ Champagne Vinaigrette  
17

### “Pizza con Pollo e Pistacchio”

Grilled Chicken ♦ Ground Pistachio Sauce  
Mozzarella ♦ Goat Cheese ♦ Arugula  
(Thin Crust ♦ No Tomato Sauce)  
17 (Pers) 22 (Sm) 26 (Med) 32 (Lg)

### “Pizza Caprese”

Burrata ♦ Sliced Tomatoes ♦ Green Onions  
Basil ♦ Garlic ♦ Mozzarella  
(Thin Crust, No Sauce)  
17 (Pers) 22 (Sm) 26 (Med) 32 (Lg)

### “Fettuccine con Astice e Cozze”

Lobster ♦ Mussels  
Tomatoes ♦ Ginger ♦ Garlic ♦ Basil  
Lemon Pepper Fettuccine 16

### “Pesce”

Swordfish  
Roasted Red Pepper Coulis  
Polenta Cakes ♦ Roasted Brussels Sprouts  
23

### “Gallina Gioco alla Griglia”

Grilled Cornish Game Hen  
Pancetta Braised Red Cabbage  
Spicy Yam Fries  
23



## Dolci

### “Torta di Cioccolato della Fragola”

Chocolate Strawberry Shortcake  
Fresh Strawberries ♦ Chocolate Shortbread  
Grand Marnier Cream  
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