

Speciale

“Omelet di Cavallo Nero”

Tomatoes ♦ Kale ♦ Red Onions ♦ Fontina
Served with Potatoes ♦ Toast ♦ Fruit

13

“Insalata di Caesar del Becco di Bruxelles”

Brussels Sprout Chicken Caesar Salad
Grilled Chicken Breast ♦ Slivered Brussels Sprouts ♦ Shredded Kale ♦ Arugula
Caesar Dressing ♦ Crispy Polenta Croutons ♦ Shaved Parmesan

8 / 14.5

“Insalata dei Pesci”

Petrale Sole or Salmon
Artisan Lettuce ♦ Sliced Tomatoes ♦ Cucumbers
Avocado ♦ Kalamata Olives ♦ Caper Berries ♦ Champagne Vinaigrette

17

“Panino di Vitello”

Veal Parmesan Sandwich
Marinara ♦ Mozzarella
Ciabatta Bread ♦ Choice of Mixed Green Salad or Fries

14

“Pizza al Pollo e Pancetta”

Grilled Chicken ♦ Pancetta ♦ Leeks ♦ Corn
Garlic ♦ Oregano ♦ Mozzarella ♦ Alfredo Sauce
17 (Pers) 22 (Sm) 26 (Med) 32 (Lg)

“Margarita della Pizza con le Acciughe”

Sliced Tomatoes ♦ Anchovies, ♦ Burrata,
Fresh Basil Leaves ♦ Black Pepper
(Thin Crust, No Sauce)

17 (Pers) 22 (Sm) 26 (Med) 32 (Lg)

“Ravioli di Aragosta”

Lobster Ravioli
Lemon Vodka Cream Sauce
Fresh Basil

16

“Petrale Rivestito della Mandorla”

Almond Coated Petrale Sole
Lemon Garlic Sherry Sauce
Saffron Rice ♦ Braised Kale

23

“Vitello Milanese”

Veal Scallopini Melanese
Creamy Chianti Fettuccine
Roasted Brussels Sprouts

23

*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.*