

## Speciale

### “Insalata di Indivia”

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

8 / 14.5

### “Insalata dei Pesci”

New Zealand Sea Bass or Salmon  
Artisan Lettuce ♦ Sliced Tomatoes ♦ Cucumbers  
Avocado ♦ Kalamata Olives ♦ Caper Berries ♦ Champagne Vinaigrette

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

16

### “Spigola”

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

23

### “Picata del Vitello”

Veal Picata  
Creamy Saffron Orzo  
Asparagus

23



## 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