

Speciale

“Insalata del Ravanello e del Pisello”

Pea & Radish Salad

Peas ♦ Sugar Snap Peas ♦ Edamame ♦ Radishes ♦ Goat Cheese
Arugula ♦ Romaine ♦ Walnut Dijon Vinaigrette

8 / 14.5

“Insalata dei Pesci”

Grouper or Salmon

Artisan Lettuce ♦ Sliced Tomatoes ♦ Cucumbers
Avocado ♦ Kalamata Olives ♦ Caper Berries ♦ Champagne Vinaigrette

17

“Pizza con Copa Piccante”

Copa Salami ♦ Red Bell Peppers ♦ Red Onions
Fontina ♦ Rosemary ♦ Mozzarella

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

“Pizza Il Sol”

Sun Dried Tomato ♦ Portabella Mushroom

Caramelized Red Onion ♦ Roasted Garlic

Pesto ♦ Mozzarella ♦ Fresh Basil

(No Tomato 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”

Baked Dijon Panko Breaded Grouper

Creamy Sun Dried Tomato Risotto

Asparagus ♦ Lemon Caper Aioli

23

“Bistecca Speziata”

Grilled Spicy Marinated Hanger Steak

Sweet Potato Fries ♦ Snap Peas

23



Dolci

“Torta della Crema di Boston”

Butter Sponge Cake ♦ Rum Custard

Chocolate Glaze ♦ Strawberries

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