

## ANTIPASTI

<b>Soup of the day</b> .....	8
<i>(ask your server for daily preparation)</i>	
<b>Arancini</b> .....	8
<i>Arborio risotto croquette with Meyer lemon, marjoram &amp; parmesan cheese</i>	
<b>Burrata &amp; Prosciutto</b> .....	16
<i>Creamy pulled cow's milk cheese, 18 months prosciutto di Parma &amp; pan con tomate</i>	
<b>Fritto Misto</b> .....	15
<i>Flash fried calamari, shrimp &amp; seasonal vegetable with parmesan-anchovy mayonnaise</i>	
<b>Polipo</b> .....	15
<i>Barbequed charred octopus, hazelnut Romesco, onion &amp; potato salad, salsa verde</i>	

## INSALATE

<b>Insalata di Campo con Pollo</b> .....	17
<i>Organic baby green, &amp; shaved vegetable salad with grilled chicken breast, avocado, parmesan &amp; lemon oil vinaigrette</i>	
<b>Cavolo Nero</b> .....	13
<i>Local Tuscan kale &amp; shaved Brussels sprout salad with Tahini dressing, pistachio &amp; pecorino cheese</i>	
<b>Zucca &amp; Castagne</b> .....	14
<i>Organic squash, pomegranate, roasted chestnuts &amp; Feta cheese</i>	
<b>Cicoria &amp; Uva</b> .....	13
<i>Trevisano radicchio &amp; winter green salad with grapes almonds &amp; Blu di Bufala</i>	

## PRIMI

All our Fresh pasta are made on site with Italian semolina flour

<b>Paccheri</b> .....	18
<i>Home made pasta with tomatoes, eggplant, &amp; buffalo mozzarella, pine nut, basil &amp; arugula pesto</i>	
<b>Bucatini Cacio &amp; Pepe</b> .....	16
<i>Home made hollow spaghetti with cracked black pepper, Cacio Romano, aged goat ricotta</i>	
<b>Reginette Funghi &amp; Aglio Nero</b> .....	24
<i>Home made curly pasta with Chanterelle &amp; Lobster mushrooms, black garlic &amp; Grana Padano D.O.P.</i>	
<b>Spaghetti al Nero</b> .....	22
<i>Home made squid ink spaghetti, sea urchin, tomato confit &amp; Calabrian peppers</i>	
<b>Rigatoni al Ragú</b> .....	18
<i>Home made egg pasta with traditional pork, veal &amp; beef ragú, Grana Padano</i>	

## SECONDI

<b>Fish of the Day</b> .....	MP
<i>Ask your server for daily preparation</i>	
<b>Tagliata di Manzo</b> .....	24
<i>Creekstone farm steak bavette with pickled &amp; roasted mushrooms, smashed potatoes, Tuscan kale &amp; parmesan</i>	
<b>Hamburger</b> .....	15
<i>8 oz. house-made Black Angus, tomato, lettuce, red onions &amp; hand-cut fries, for fontina cheese, bacon, avocado, mushrooms add \$2 each</i>	

## Ciabattino

(served with field greens)

- Smoked salmon, burrata & smashed avocado 12*
- Grilled chicken breast, bacon & tomato 12*
- Prosciutto, di Parma, mozzarella & arugula 12*

# MENU DEL GIORNO

PRIX FIXE \$25

## ANTIPASTI

CHOICE OF

### **Soup of the Day**

*(ask your server for daily preparation)*

### **Fritto Misto**

*Flash fried calamari, shrimp & seasonal vegetables  
parmesan-anchovy mayonnaise*

### **Cavolo Nero**

*Local Tuscan kale & shaved Brussels sprout salad with  
Tahini dressing, pistachio & pecorino cheese*

Choice of

### **Bucatini Cacio & Pepe**

*Home made hollow spaghetti  
with cracked black pepper,  
Cacio Romano, aged goat ricotta*

### **Paccheri**

*Home made pasta  
with tomatoes, eggplants,  
mozzarella, pine nut, basil &  
arugula pesto*

### **Rigatoni al Ragú**

*Home made egg pasta with  
traditional pork, veal & pork  
ragú, parmesan cheese*

Choice of

### **Affogato**

*Cocoa & hazelnut praline  
Mascarpone gelato  
drowned in a shot of espresso*

### **Pannacotta**

*Yogurt pannacotta with  
caramelized rhubarb, Vincotto*

### **Tiramisu**

*Traditional Mascarpone &  
espresso layer cake*