

Appetizers

“Flying Meatballs ®”

Blended beef and veal with Grana Padano meatballs in traditional pomodoro, drizzled with basil pesto

10

Insalata di Pesce Misto

Poached calamari, shrimp, scallops, octopus and crabmeat with marinated artichokes and mushrooms in tarragon emulsion

18

Salad

Insalatina Di Campo

Blend of Trevisano, endive, upland cress, roquette, mache and micro greens in a honey truffle balsamic dressing with shavings of Parmigiano Cheese

13

Roasted Beets & Caprino

Extra virgin olive oil and raspberry vinaigrette with goat cheese

13

Pasta

Orecchiette, Salsiccia Calabrese, Cime di Rape

Fresh orecchiette pasta with calabrian spicy sausage, broccoli rabe

26

Tagliatelle Bolognese

Long egg noodle in a creamy bolognese sauce and green peas

26

Trofie con Ragù di Coniglio al Vino Rosso

Trofie pasta quills in rabbit ragout in red wine sauce

26

Penne con Passato di Pomodoro e Pesto

Penne with tomato pure' and pesto

26

Main Courses

Veal Milanese

Thinly pounded loin of veal, breaded, topped with roquette, tomato, red onion and Parmigiano cheese shavings

42

Supreme di Pollo alla Parmiggiana

Breast of organic chicken alla parmiggiana

28

Melenzane alla Parmiggiana

Eggplant alla parmiggiana

25

Costata di Manzo Piemontese

Piemontese New York strip loin steak, all natural, hormone antibiotic free. roasted with sautéed dandelion

48

Beef Short Rib “Stracotto”

Slow cooked boneless grass-fed Piemontese short ribs with Fregula Sarda

38

Spigola con Cannellini e Cime di Rape

Chilean sea bass over sautéed broccoli rabe, cannellini beans

39

Filetto di Branzino alla Livornese

Filet of european sea bass with capers and black olives and fresh tomato

42

Filetto di Sogliola all’ Oregano

Filet of sole, in lemon wine sauce with wild oregano bread crumbs

36

Salmone Croccante al Rosmarino

Seared Wild Salmon in rosemary sauce

35

Contorni

12

Sautéed Spinach

Sautéed Dandelion Greens

Sautéed Mixed Seasonal Mushrooms

Sautéed Mixed Vegetables