

## *Zuppe*

Pappa al Pomodoro  
Tuscan Tomato Soup 9

Ribollita  
Tuscan style vegetables, vert, olive oil 9

## *Antipasti*

Calamari Fritti  
Crispy Calamari, saffron aioli, marinara 14

Cozze e Vongole  
Spanish black mussels, manila clams, spicy tomato broth, garlic, parsley, extra virgin olive oil 14

Burrata e Prosciutto  
Burrata, Parma prosciutto, sliced heirloom tomato, basil, extra virgin olive oil 16

Tartara di Tonno  
Sashimi grade Hawaiian ahi tuna w/ avocado, red onion, extra virgin olive oil 17

Carpaccio e Rucola  
Raw beef fillet thinly sliced w/ shaved parmesan, wild baby arugula, lemon, extra virgin olive oil 13

## *Insalate*

La Nonna  
Mixed Greens, heirloom tomatoes, garbanzo, haricot vert, balsamic vinaigrette 11

Preferita della Nonna  
Wild baby arugula, radicchio, candied pecans, shaved parmesan, balsamic vinaigrette 12

Caprese  
Sliced heirloom tomatoes, burrata, basil, extra virgin olive oil 12

Carciofini  
Organic baby artichokes, thinly sliced red onion, parsley, lemon vinaigrette 14

Tre Colore  
Arugula, radicchio, endive w/ shaved parmesan, balsamic vinaigrette 10

Grigliata di Verdura  
Grilled seasonal vegetables, burrata, basil, oil, white balsamic vinaigrette 15

Capo  
Wild baby arugula, watercress, ruby beets, avocado, red onion, burrata, balsamic vinaigrette 14

Rucola con Formaggio di Capra  
Wild baby arugula, asian pears, warm Sonoma goat cheese, candied walnuts  
black pepper sherry vinaigrette 14

Cobb  
Organic Boston & romaine lettuce, chicken, bacon, tomatoes, avocado, hard cooked eggs, bleu cheese,  
green goddess dressing 15

Pollo alla Griglia  
Organic Boston lettuce, croutons, shaved parmesan, grilled chicken breast 15

Tonno Rosso  
Seared ahi tuna, wild baby arugula, mixed greens, sweet 100 tomatoes, english cucumbers, avocado 17

Frutti di Mare  
Steamed shrimp, calamari, clams, black mussels 16

Salmone  
Grilled organic Scottish salmon, wood oven roasted artichokes, fennel, beets, potatoes, baby frisee, baby  
lettuce black pepper sherry vinaigrette 22

Tagliata di Manzo Robespierre  
Prime New York Steak, thinly sliced and charbroiled with arugula and roasted potatoes 23

## *Pizze*

- Margherita  
Tomato, mozzarella, basil 12
- Spinaci con Pollo  
Grilled chicken breast, spinach, garlic and ricotta 14
- Pera e Prosciutto  
Prosciutto, mozzarella, and asian pear 16
- Quattro Formaggi  
Asiago, Mozzarella, Gorgonzola, Goat cheese with arugula and kalamata olives 16
- Funghi e Salsiccia  
Tomato, mozzarella, champignon mushrooms, Italian sausage 15
- Verdure con Pesto  
Grilled vegetables, mozzarella and spinach pesto 15
- Americana  
Tomato, mozzarella, pepperoni 13

*Special Panini served daily with choice of soup or salad.*

## *Pasta*

- Fettucini Primavera  
Fettucini, farmer's market vegetables, baby spinach, parmesan 15
- Aglio e Olio  
Spaghetti, sauteed garlic, extra virgin olive oil, parsley, crushed red pepper 14
- Arrabiata o Pomodoro  
Penne pasta, spicy tomato sauce, garlic, crushed red pepper, parsley OR tomato, basil 14
- Rigatone Napolitana  
Rigatone, chicken and shitake mushroom, herbes de Provence, parmesan 15
- Orecchiette con Salsiccia  
Orecchiette pasta, spicy Italian sausage, roasted red bell pepper 14
- Ravioli di Ricotta e Spinaci  
Spinach and ricotta ravioli, butter, sage, parmesan 16
- Spaghetti Vongole Saltate  
Spaghetti, sauteed manila clams, garlic, chopped cherry tomato, parsley, white wine 17
- Spaghetti Aragosta  
Spaghetti, half Maine lobster, arrabiata or pomodoro sauce 20
- Risotto Nero  
Arborio rice, calamari, shrimp, squid ink sauce 22

## *Secondi*

- Pollo o Vitello alla Milanese  
Organic chicken breast pounded or Veal, breaded and sauteed, gold whipped potato, sauteed spinach 18/34
- Pollo o Vitello Picatta  
Organic chicken breast pounded or Veal, white wine, lemon capers, gold whipped potato, sauteed spinach 18/34
- Petto di Pollo Arrosto  
Pan roasted organic chicken breast, white wine, shallots, herbes de Provence, gold whipped potato, sauteed spinach 20
- Branzino alla Griglia  
Grilled filet of Mediterranean Sea Bass, roasted potatoes & broccolini  
white wine, Meyer lemon butter sauce 23
- Pesce Spada alla Checca  
Grilled Swordfish, checca sauce, extra virgin olive oil, roasted potatoes, broccolini 32
- Bistecca New York al Forno  
14 oz Prime New York steak from wood oven, roasted potatoes, grilled asparagus 33

**"Your favorites - if we can, we will, just ask" MP**