



Lunch

12 NOON TILL 6 PM

ANTIPASTI

Insalata di rucola ●●	55
Arugula salad, sundried tomatoes, parmesan, balsamic dressing	
Insalata mista ●●●	76
Heirloom tomatoes, artichokes, walnuts and fresh goat cheese	
Salmone organico ●●	88
Citrus cured organic salmon, sweet mustard dressing and micro greens	
Burrata ●●●	90
Burrata, artichoke puree, caramelized pear, toasted almonds and honey tomatoes	
Fritto misto ●●●●	98
Crispy fried mixed fish and seafood, lemon and saffron aioli	
Arancini ●●●	55
Sicilian rice balls with meat sauce filling	
Parmigiana ●●●●●	58
Baked eggplant parmigiana	
Vitello tonnato ●●	76
Roasted veal, tuna sauce, arugula and capers	
Carpaccio di pomodori ●	58
Heirloom tomato carpaccio, basil, sicilian olive oil	
Antipasti misti ●●●●●	95
Mix antipasti platter	

ZUPPE

Pappa di pomodoro ●●●	45
Chunky tomato soup, pesto, crostini	
Frutti di mare ●●●●	78
Hearty seafood soup, sardinian fregola, garlic bread	

PRIMI PIATTI

Bucatini alla norma ●●●●	72
Tomato, aubergine, salted ricotta, basil	
Gnocchi al ragu d'anatra ●●●●●	82
Potato gnocchi, duck ragout and mushrooms	
Tagliatelle ai gamberi ●●●●●	120
Sautéed prawns, cherry tomatoes, herbs	
Pappardelle al ragu d'agnello ●●●●●	86
Braised lamb shank and rosemary	
Maccheroncini amatriciana ●●	88
Pancetta, chili, tomato	
Risotto ai funghi ●●	108
Wild forest mushrooms, thyme and parmesan	
Risotto alla milanese ●●	96
Saffron risotto	
Linguine vongole ●●●●	98
Clams, white wine, pepper flakes, parsley	
Ravioli di ricotta ●●	76
Ricotta ravioli, butter, sage	
Spaghetti scoglio ●●●●●	116
Clams, mussels, prawns, squid, parsley	

PIZZE

Margherita ●●●●	68
Tomato, mozzarella, basil	
Vegetariana ●●●●	72
Grilled mixed vegetables	
Contadino ●●	74
House made fennel sausage, cream, mushrooms, potatoes	
Valtellina ●●	74
Bresaola, rucola, parmesan	
Frutti di mare ●●●	98
Shrimp, calamari, lump crab, clams	
Diavola ●●	88
Hot beef salami, onions, fresh chili	
Funghi ●●	82
Porcini mushroom, smoked tomato, stracciatella	