

Lunch Menu

Appetizers and Salads

Burrata with Roasted Beets	Stracciatella Cheese wrapped with Mozzarella Cheese, served with Roasted Red and Gold Beets, Candied Walnuts, Olive Oil Dressed Arugula and Baked Crostini 15. (vegetarian)
Caprese	Alternating Layers of Heirloom Tomatoes and Fior di Latte Fresh Mozzarella, topped with Fresh Basil, Oregano, Sea Salt, Olive Oil 15. (gluten free, vegetarian)
Prosciutto and Burrata	Burrata Cheese and Prosciutto Served over Arugula, topped with Olive Oil Drizzle and Sea Salt, served with Crostini (gluten free) 16.
Suppli al Telefono	A large breaded ball of House Made Risotto stuffed with Smoked Mozzarella and Tomato Sauce served over Tomato Sauce with Sea Salt, Parmesan and Fresh Basil 11. (vegetarian)
Calamari Fritti	Lightly floured Calamari Tentacles and Rings served with Citrus Aioli and Tomato Sauce 15.
Bruschetta alla Romana	A mixture of Cherry Tomatoes, Fresh Basil, Capers, Castelvetrano Olives and Olive Oil served over Toasted Garlic Rubbed Bread with a drizzle of Balsamic 12. (vegetarian)
Bruschetta Stracciatella	Toasted Sourdough Bread topped with Stracciatella Cheese (made from cow's milk), Truffle Paste and Honey (vegetarian) 12.
Gorgonzola Salad	Spring Mix Lettuce tossed in a Balsamic Vinaigrette topped with Candied Walnuts, Gorgonzola, and Pears 12. (gluten free, vegetarian)
House Salad	Radicchio, Mixed Greens, Cherry Tomatoes tossed in a Golden Raisin White Balsamic Vinaigrette and topped Watermelon Radish, Fresh Beets and Parmesan 12. (gluten free, vegetarian)

Entrees

Carbonara	Imported Mezzi Rigatoni Pasta and Guanciale tossed in a creamy sauce of Egg Yolks, Pecorino Romano, Starchy Pasta Water, and Coarse Black Pepper 21.
Amatriciana	Imported Bucatini Pasta and Crispy Guanciale tossed with a Tomato Sauce prepared with San Marzano Tomatoes, Onions, Calabrian Spice and White Wine, topped with Pecorino Romano 21. (spicy)
Pasta con la Cicoria	Braised Chicory with a House Made Italian Basil and Pine Nut Pesto tossed with Trofie Pasta, Olive Oil, Black Pepper, White Wine, and Pecorino Romano, topped with Toasted Pine Nuts (vegetarian) 17.
Spaghetti al Limone	Spaghetti alla Chitarra Pasta tossed with Red Peppers, Pecorino Romano, Lemon, Butter, and Olive Oil 17. (vegetarian) Add Shrimp \$8.
Puttanesca	Bucatini tossed with Capers, Cherry Tomatoes, House Made Tomato Sauce, Kalamata Olives, and Garlic (vegetarian) 18. Roman Style ask for anchovies \$4
Paccherri Pasta alla Gallipoli	Shrimp, Calamari Rings, Scallops, Red Peppers and Cherry Tomatoes tossed in a Saffron and Tomato Seafood Base with Large Paccherri Pasta 23.
Seared Ling Cod	Served over Chickpea Puree and topped with Lemon Agrumato 22.
Chicken Saltimbocca	Lightly Floured Medallions of Chicken Breast layered with Prosciutto and Sage sauteed in a sauce of Olive Oil, Butter, and White Wine (we add capers and lemon to this dish as we love the combination), served over Creamy Mashed Potatoes 23.