

## ANTIPASTI

- Mista**/*Mixed green salad with tomatoes, cucumber, radish and balsamic dressing* **8**
- Bietole rosse**/*Roasted beets, mescoline, pear, crumbled goat cheese and caramelized walnuts* **11**
- Lattuga alla Trentina**/*Green apple, Boston lettuce, walnuts and pecorino cheese* **11**
- Insalata di arugula**/*Arugula, endive, fennel, mango dried cranberry and toasted almonds* **10**
- Insalata Estiva**/*String beans, fresh fava, green salad, pecorino cheese and crispy bacon* **10**
- Mozzarella e pomodoro**/*Bufala mozzarella, tomato and roasted pepper* **13**
- Polipo**/*Grilled octopus with mescoline, garbanzo, string beans and cherry tomato* **15**
- Cozze**/*Sautéed mussels with light tomato sauce* **12**
- Calamari fritti**/*Fried calamari* **13**
- Parmigiana di melanzane**/*Pan fried breaded eggplant with mozzarella and tomato sauce* **12**
- Carpaccio di manzo**/*Thin sliced filet mignon served with arugula salad and shaved Parmigiano* **13**
- Cheese plate**/*Pear, gorgonzola, taleggio, fontina, Parmigiano mousse, walnuts and honey* **12**

## PIZZE

- Margherita**/*Tomato sauce, mozzarella and fresh basil* **11**
- Pizza ortolana**/*Margherita with peppers and sausage* **14**
- Pizza bianca**/*Mozzarella, ricotta, sausage, mushroom and spicy Sicilian olive oil* **14**
- Quattro stagioni**/*Margherita with mushrooms, eggplant, black olives and artichokes* **13**
- Quattro formaggi**/*Mozzarella, gorgonzola, Parmigiano and goat cheese* **13**
- Capricciosa**/*Tomato sauce, mozzarella, artichokes, ham and olives* **13**
- Vegetariana**/*Tomato sauce, mozzarella, zucchini, eggplant and pepper* **12**
- Prosciutto e funghi**/*Tomato sauce, mozzarella, mushrooms and ham* **13**
- Baci&abbracci**/*Smoked mozzarella, pancetta and caramelized onion* **14**
- Peperoncino**/*Tomato sauce, mozzarella and spicy salami* **14**
- Bufala e pomodorini**/*Bufala mozzarella, cherry tomatoes and arugula* **15**
- Salsiccia e rapini**/*Mozzarella, sausage and broccoli rabe* **13**
- Parma**/*Mozzarella, prosciutto di Parma and wild arugula* **15**
- Pizza al pesto**/*Mozzarella, tomato sauce, eggplant, sun dried tomato and pesto* **14**
- Calzone**/*Salame, tomato sauce, ricotta and mozzarella* **14**
- Focaccia tartufata**/*Two thin layers of pizza spread with robiola and topped with truffle oil* **15**

**CESTINI 6** Focaccia al rosmarino, Focaccia al sale e pepe, Focaccia aglio e olio

## PASTE

- Spaghetti al pomodoro**/*Homemade Spaghetti with tomato sauce and basil* **12**
- Taglierini al nero di seppia**/*Black squid ink taglierini with seafood, saffron and cherry tomato* **18**
- Linguine alle vongole**/*Linguine with clams* **18**
- Spaghetti carbonara**/*Spaghetti with creamy egg-yolk and pancetta* **16**
- Fettuccine al pesto**/*Homemade fettuccine with pesto and French beans* **15**
- Violette di Parma**/*Red beet and goat cheese gnocchi with cheese sauce and wild arugula* **15**
- Ravioli di spinaci**/*Spinach and ricotta cheese ravioli with Summer black truffle sauce* **18**
- Pappardelle al ragú d'agnello**/*Pappardelle with lamb ragout* **17**
- Gnocchi Sorrentina**/*Potato dough gnocchi with fresh tomato sauce mozzarella and basil* **15**
- Cavatelli con rapini e salsiccia**/*Cavatelli with broccoli rabe and sausage* **16**
- Lasagna**/*Traditional lasagna with meat ragout* **17**

## SECONDI

- Branzino**/*Pan seared striped bass with lemon-parsley sauce served with sautéed spinach* **24**
- Cioppino**/*Sautéed seafood with light tomato sauce served with toasted bread* **22**
- Salmone**/*Grilled Atlantic salmon with grilled seasonal vegetables with sun dried tomato sauce* **21**
- Battuta di pollo alla piastra**/*Grilled herb marinated chicken palliard served with white bean salad* **17**
- Cotoletta alla Milanese**/*Veal Milanese with wild arugula and tomato salad* **23**
- Pollo saltimbocca**/*Chicken scaloppine with prosciutto and sage served with sautéed green kale* **18**
- Scottadito**/*Grilled lamb chops with rosemary-garlic sauce served with roasted vegetables* **27**
- Bistecca ai ferri**/*Free range black angus rib eye steak served with French fries* **32**

## CONTORNI

- String beans **7**
- Green kale **8**
- Spinach **8**
- Broccoli rabe **8**
- Mashed potato **6**
- Roasted potatoes **6**
- French fries **6**

**BREAD, PASTA, AND MOZZARELLA ARE HOMEMADE DAILY**