



la cultura del mangiare

## Lunch

### Antipasti

Assaggi	small plates – a selection of individual antipasti (choose three)	12
	marinated eggplant                      marinated anchovies                      soppressata salame	
	Castelvetrano olives                      chilled calamari salad                      marinated provolone	
Burrata	cow's milk mozzarella with cream, served with arugola, sea salt, fresh cracked pepper, evoo	10
Parmigiana	egg battered eggplant, baked with tomato, mozzarella, Parmigiano & basil	8
Gamberoni	skillet cooked prawns with Calabrese hot peppers, garlic, oregano, parsley & lemon	10
Calamari	deep fried calamari	9
Cozze	mussels in tomato sauce, garlic, parsley & white wine	10
Insalata di Mare	octopus, cuttlefish, prawns, with julienne vegetables, black olives, marinated in citrus oil	10
Zuppa	soup of the day	7

### Insalate

Mista	mixed greens, red onion, toasted walnuts & ricotta salata	8
Arugola	arugola, red onion, shaved Parmigiano, lemon & olive oil	8.5
Spinaci	fresh spinach, mushrooms, red bell pepper, balsamic vinaigrette	8
	add chicken (4), or salmon (5)	

### Panini *served with soup or salad*

Vegetariano	grilled portabella mushroom, eggplant, zucchini, olive tapenade	10
Pollo	grilled chicken breast, fontina cheese, roasted red bell pepper, pesto	
Salmone	grilled salmon filet, fresh spinach, red onion, red bell pepper aioli	

### Primi

Spaghetti or Rigatoni	carbonara, arrabbiata, or puttanesca	13
Gnocchi	cherry tomatoes, basil, asparagus and pecorino cheese	15
Lasagna	meat sauce, bechamel, mozzarella & Parmigiano	14
Tagliatelle al Sugo	spicy braised beef & Parmigiano	14
Spaghetti alle Vongole	clams, garlic, white wine, Calabrese hot peppers, olive oil & parsley	14
Ravioli Pesto Trapanese	ricotta and spinach filled ravioli with crushed almond, basil, garlic & tomato	15
Risotto del Giorno	chef's daily preparation of risotto	AQ

### Secondi

Pesce del Giorno	chef's daily fish selection	market price
Zuppa di Pesce	tomato soup with fish, prawns, clams & mussels, hot pepper, garlic & saffron	23
Salmone al Cartoccio	salmon baked in foil with lemon & dill, served with sautéed spinach	17
Pollo Piccata	sautéed chicken breast, capers, lemon, butter sauce, served with spinach	15
Maiale	stuffed pork scaloppine with cheese & mushrooms, breaded, served with mixed greens salad	20
Bistecca	grilled NY steak served with mashed potatoes	22
Vitello	veal porter house, served with oven roasted potatoes & spinach	24

### Contorni

	roasted potatoes, sautéed spinach, sautéed chard	5
	broccoli rabe with pepperflakes & tomato	

18% gratuity may be added to parties of six or more  
dessert fee \$2 per person