

## ANTIPASTI

<b>zuppa del giorno</b> <i>soup of the day</i>	<b>6</b>
<b>burrata con pomodorini</b> <i>cream-filled fresh mozzarella w/grape tomatoes &amp; basil</i>	<b>10</b>
<b>prosciutto e frutta di stagione</b> <i>sliced prosciutto w/ seasonal fruit</i>	<b>11</b>
<b>salmone marinato</b> <i>salmon tartare w/ avocado, scallions &amp; basil</i>	<b>11</b>
<b>tonno e fagioli</b> <i>rare tuna sliced w/rosemary and shallot scented white beans</i>	<b>13</b>
<b>carpaccio di manzo</b> <i>beef carpaccio w/ black truffle puree, arugula &amp; parmigiano</i>	<b>14</b>

## INSALATE

<b>rucola</b> <i>arugula, red onion, cannellini beans &amp; parmigiano</i>	<b>8</b>
<b>tricolore</b> <i>tricolor salad w/ gorgonzola cheese &amp; spiced walnuts</i>	<b>9</b>
<b>insalata di barbabietole</b> <i>roasted beets w/ orange segments &amp; roasted hazelnuts</i>	<b>9</b>
<b>bufala e heirloom</b> <i>buffalo mozzarella &amp; heirloom tomato w/white balsamic</i>	<b>10</b>
<b>fava e scarola</b> <i>escarole, fava beans, pecorino romano &amp; mint</i>	<b>9</b>

## PANINI

GRILLED SANDWICHES ON CIABATTA SERVED WITH MIXED GREENS

<b>melanzane</b> <i>grilled eggplant, fresh tomatoes &amp; parmigiano</i>	<b>11</b>
<b>caprese</b> <i>tomato, mozzarella, basil</i>	<b>10</b>
<b>portobello</b> <i>grilled portobello, sauteed onion, arugula &amp; balsamic</i>	<b>12</b>
<b>bistecca</b> <i>sliced steak w/ cipollini onions, fontina, frisee and aioli</i>	<b>14</b>
<b>petto di pollo</b> <i>grilled chicken breast with arugula, roasted tomatoes &amp; aioli</i>	<b>12</b>

## TRAMEZZINI

TRAMEZZINI SANDWICHES ARE SERVED ON PULLMAN BREAD WITH MIXED GREENS

<b>pollo con truffle</b> <i>roasted chicken salad w/black truffle aioli</i>	<b>11</b>
<b>tonno con ceci</b> <i>imported tuna w/ mashed garbanzo beans</i>	<b>10</b>
<b>pancetta, pomodoro e frisee</b> <i>pancetta w/roasted tomato, frisee &amp; aioli</i>	<b>10</b>
<b>bresaola</b> <i>air dried beef with parmigiano reggiano &amp; arugula</i>	<b>12</b>
<b>pera e gorgonzola</b> <i>sliced pear and crumbled gorgonzola</i>	<b>9</b>

20% gratuity will be added for parties of 6 or more

## **PIZZA**

<b>margherita</b> tomato, basil, mozzarella	<b>12</b>
<b>prosciutto e rucola</b> prosciutto di parma, tomato, mozzarella & arugula	<b>14</b>
<b>robiola</b> imported cow's milk cheese & white truffle oil	<b>13</b>
<b>saracena</b> creamy burrata cheese, fresh tomatoes and black olives	<b>13</b>
<b>funghi</b> wild mushrooms	<b>13</b>
<b>salsiccia</b> mozzarella, tomato, onions & spicy sausage	<b>13</b>
<b>quattro stagioni</b> tomato, wild mushrooms, artichokes, prosciutto di parma & basil	<b>14</b>

## **PASTA**

<b>spaghetti al pomodoro</b> garlic, olive oil, tomato sauce & fresh basil	<b>14</b>
<b>rigatoni</b> cream, prosciutto cotto, peas & parmigiano	<b>15</b>
<b>linguini alla vongole</b> wild cockles w/ garlic, olive oil, red pepper & white wine	<b>16</b>
<b>ravioli di capra con pesto di nocciola</b> goat cheese ravioli w/hazelnut pesto	<b>15</b>
<b>orecchiette con cime di rapa</b> w/broccoli rabe, olive oil, garlic & red pepper	<b>14</b>
<b>linguini neri</b> black linguine w/ baby octopus & spicy tomato sauce	<b>16</b>
<b>tagliatelle alla bolognese</b> ragu of beef, pork, veal & vegetables	<b>16</b>

## **CARNE & PESCE**

<b>salmone alla griglia</b> grilled organic salmon w/grilled asparagus	<b>19</b>
<b>tagliata</b> sliced grilled beef w/arugula & grape tomato	<b>14</b>
<b>vitello milanese con rucola e pomodori</b> pan fried veal cutlet w/ arugula and grape tomatoes	<b>19</b>
<b>paillard di pollo</b> grilled chicken breast w/ watercress & pear	<b>14</b>
<b>pollo al mattone con cipolline e patate</b> free range chicken cooked under a brick w/cipollini onions, chicory & red potato	<b>19</b>
<b>la bottega burger</b> fontina, crispy pancetta, caramelized onions, roasted tomatoes	<b>14</b>

## **CONTORNI**

**6**

**spinaci / cime di rapa / patate / asparagi**  
**peperonata / funghi / fagioli**

*Chef Bart Retolatto*