

LUNCH MENU

(a la carte)

Black truffles are in season. Please inquire about the price.

Also, daily specials are available.

Antipasti

ZUPPA DEL GIORNO • 18

Soup of the day

MISTICANZA DI VERDURE CON NOCCIOLE E MANCHEGO • 18

Boston lettuce, baby arugula, frisée, radicchio, toasted hazelnuts, and manchego cheese with hazelnut vinaigrette

MOZZARELLA DI BUFALA • 22

Buffalo Mozzarella with heirloom tomato, cucumber, and red onion salad, finished with an extra virgin olive oil

INSALATA DI ARANCIA, FINOCCHIO E CIPOLLA ROSSO • 18

Blood orange, fennel, red onions and black olives salad

LATTUGA CON ALICI, PINOLI E AGLIO • 18

Baby Boston salad with garlic, anchovies, and pine nuts; finished with sherry vinaigrette

ASPARAGI CON PARMIGIANO E UOVO FRITTO • 25

Steamed green asparagus with a melted parmigiano cheese and fried eggs

FIORI DI ZUCCA RIPIENI DI RICOTTA DI PECORA • 22

Zucchini flowers stuffed with sheep's milk ricotta cheese and finished with tomato sauce

MELANZANE ALLA PARMIGIANA • 28

Traditional eggplant Parmigiana

INSALATA DI MARE • 28

Warm seafood medley of calamari, sepia, octopus and shrimp in a lemon vinaigrette

INSALATA TIEPIDA DI CALAMARI CON VEGETALI DI STAGIONE, CIPOLLINE E FUNGHI • 25

Sautéed calamari salad with mixed vegetables, cipollini onions and mushrooms

CARPACCIO DI MANZO • 25

Beef carpaccio with pickled onions, capers and arugula

PROSCIUTTO DI PARMA • 28

Prosciutto with burrata, black mission figs and aged balsamic vinaigrette

Primi Piatti

SPAGHETTI ALLA CARBONARA CON UOVO DI QUAGLIA • 24

Spaghetti carbonara made with quail eggs and bacon

PACCHERI CON POMODORINI DI PACHINO • 24

Paccheri with cherry tomatoes and fresh basil

GNOCCHI DI PATATE CON POMODORO, SCAMORZA AFFUMICATA E ORIGANO • 26

Potato gnocchi with fresh tomato sauce, smoked mozzarella, fresh basil and oregano

PAPPARDELLE ALLA BOLOGNESE CON PISELLI E FUNGHI • 26

Pappardelle pasta with homemade veal ragu, peas and mushrooms

TROFIE AL PESTO • 25

Trofie with string beans and Genovese basil pesto

LINGUINE CON VONGOLE • 26

Linguine with white clam sauce

BUCATINI AMATRICIANA • 26

Bucatini Amatriciana

Carne & Pesce

COZZE ALLA CARAVAGGIO • 25

Prince Edward Island mussels with garlic and fresh tomato sauce

BRANZINO ALLE ERBE CON PUREA DI BROCCOLI E POMPELMO ROSA • 35

Slow-cooked Branzino flavored with rosemary, thyme, garlic and parsley served with a broccoli puree and grapefruit sauce

POLLO MILANESE CAPRICCIOSO • 28

Chicken Milanese with arugula and tomato salad

POLPETTE DI POLLO • 35

Chicken meatballs with tomato sauce, peas and cannellini beans

SCALOPPINE AL LIMONE • 38

Veal scaloppini in lemon sauce with wild mushrooms

VITELLO TONNATO • 28

Thin sliced cold Veal with tuna sauce, shaved cornichon, capers, finished with extra virgin olive oil

Dolce

MACEDONIA • 15

Mixed fresh fruits

TIRAMISÙ CARAVAGGIO • 18

Authentic Tiramisu with homemade ladyfingers, powdered chocolate sherbet & amaretto ground cookie

AFFOGATO • 15

Vanilla ice cream with a shot of hot espresso

BISCOTTI • 15

Assorted Cookies

TRIO DI SORBETTO O GELATO • 15