

## INSALATE e ZUPPE

### **MISTA** Sm 5 Lg 8 (v)

Mixed baby greens Tossed in Balsamic Vinaigrette

### **CAPRESE** 9 - 14

Fresh Mozzarella, Tomato, Basil and extra Virgin Olive Oil

*Imported Bufala Mozzarella 14*

*Domestic Fresh Mozzarella 9*

### **CESARE** Sm 6 Lg 9

Classic Caesar with locally grown Romaine and (little) Tuscan Kale

### **MEDITERRANEA** 12

Walnuts, Green Apple, Feta Cheese, Sun Dried Tomatoes, Dried Cranberries, over Mixed Greens tossed in Balsamic Vinaigrette

### **BELLA CON POLLO** 12

Romain and Spring Mix, Corn, Chicken with Shaved Parmesan Cheese, Pine Nuts with Basil Pesto Dressing

### **PANCETTA E SCAMPI** 12

Baby Spinach Tossed in Sweet Bacon Dressing, Shrimp, Walnuts, Feta Cheese, Roasted Bell Peppers and Red Onions

### **BUONISSIMA** 12

Marinated Grilled Chicken, Egg, Tomatoes, Blue Cheese tossed over Romaine with Balsamic dressing

### **BISTECCA** 15

Mixed Greens and Romaine, Blue Cheese, Tomatoes, Grilled Tri-Tip in our Balsamic Vinaigrette

### **SUPERFOOD** 12 (v) *add Salmon 7*

Roasted Sweet Potato, Kale, Spinach, Warm Quinoa with Shaved Purple Cabbage, Red Onion, Shaved Fennel in Lemon Vinaigrette

### **MINISTRONE DI VERDURE** Cup 5 Bowl 9 (v)

Mixed Vegetable Soup

## PANINI

### **VEGETARIANO** 11(v)

Grilled Eggplant, Bell Peppers, Caramelized Onion, Grilled Zucchini, Tomato, Pesto on Focaccia

### **TACCHINO ARROSTO** 12

In-House Roasted Turkey Breast, with Swiss Cheese, Whole Grain Mustard on Rustic Sourdough

### **PROSCIUTTO E MOZZARELLA** 12

Prosciutto di Parma, Fresh Mozzarella and Tomato on Focaccia

### **BISTECCA** 14

Tri Tip Steak, Zucchini, Caramelized Onions with Cheddar Cheese on Sliced Sourdough

### **POLLO E PESTO** 12

Grilled Marinated Chicken Breast, Provolone Cheese, Tomato, Pesto Aioli on Focaccia

*SERVED WITH SIDE CAESAR, MIXED GREENS OR CUP OF SOUP (NO SUBSTITUTIONS)*

*Available for Private Parties, Terrace Events and Catering Services*

# MENU DEL PRANZO

Buon Appetito

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## PRIMI *(gluten free available \$3)*

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### **PENNE ALL' ARRABBIATA** 11 *add chicken 5, Meatballs 6, shrimp 7*

Spicy San Marzano Tomato Sauce and Parmesan Cheese - Simply the Best

### **LASAGNA** 13

Homemade in the traditional Italian way, with Béchamel and Meat Sauce

### **SPAGHETTI CON RAGU** 12

Spaghetti with classic Italian Meat Sauce and Parmesan Cheese

### **SPAGHETTI POMODORO** 11 *add chicken 5, Meatballs 6, shrimp 7*

Our Special Marinara Pomodoro Sauce, Freshly Grated Pecorino Cheese and Basil

### **FETTUCINE ALFREDO** 11 *add chicken 5, Meatballs 6, shrimp 7, Salmon 7, TriTip 7*

Fresh Fettucine Pasta in a Creamy Butter Sauce and Parmesan Cheese

### **SPAGHETTI AL PESTO** 12 *add chicken 5, shrimp 7*

Spaghetti in a Homemade Pesto, Made with Basil, Pine Nuts, Garlic, Parmesan Cheese, Extra Virgin Olive Oil

### **PENNE BELLAVISTA** 12 *add chicken 5, Meatballs 6, shrimp 7, Salmon 7*

Penne Pasta with Tomato and Cream Sauce

### **RAVIOLI** 14

Made on site Fresh Spinach and Ricotta Ravioli topped with Butter Sage, Creamy Tomato or Meat Sauce

### **MELANZANE ALLA PARMIGIANA** 13

Fried Eggplant, San Marzano Tomato Sauce, Mozzarella, Basil and Parmesan Cheese

### **SPAGHETTI CON POLPETTE** 16

Spaghetti with our Homemade Meatballs

## SECONDI

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### **SCALOPPINA Pollo** 17, **Vitello** 25

Chicken or Veal Scaloppini with White Wine, Lemon, Capers and Seasonal Vegetables

### **SALTIMBOCCA ALLA ROMANA** 21

Roman style Veal Scaloppini, Prosciutto, Sage and Seasonal Vegetables

### **SALMONE** 18

Baked Salmon, Parsley and Mint Salsa Verde with Seasonal Vegetables

## BEVANDE (DRINKS)

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Coffe 2.50

Tea 2.50

Ice Tea 2.50

Peach Ice Tea 3.50

Espresso 3.00

Double Espresso 4.50

Cappuccino 3.50

Latte 3.50

Coke 2.50

Sprite 2.50

Lemonade 2.50

Root Beer 2.50

San Pellegrino Lg 4

Panna Lg 4