



LUNCH

PARMIGIANA

\$23

Traditional baked eggplant with melted mozzarella, Parmigiano Regiano DOP and San Marzano tomato sauce

BURRATA E PROSCIUTTO

\$25

Creamy burrata, Prosciutto di Parma DOP

CARPACCIO DI MANZO

\$29

Beef tenderloin carpaccio with 36-month Parmigiano Reggiano DOP, truffle pearls, arugula, and extra virgin olive oil

PEPATA DI COZZE

\$26

Petit mussels in white wine and tomato reduction with garlic and black pepper

VITELLO TONNATO

\$26

Thin slices of veal, light tonnato sauce, caper flower

CARPACCIO DI FIGHI

\$24

Fresh figs carpaccio, Prosciutto di Parma DOP and stracciatella cheese

FRITTURA DI CALAMARI E ZUCCHINE

\$26

Crispy fried calamari and zucchini, served with tomato and basil sauce

WATERMELON GUACAMOLE

\$18

Fresh avocado, candied orange, diced watermelon served with thin toasted sourdough bread

INSALATE

MEDITERRANEA

\$22

Heirloom tomatoes, cucumber, string beans, tropea onions, olive taggiasche and feta cheese.

COBB

\$26

Mixed greens, grilled chicken, crispy bacon, avocado, hard-boiled eggs, and blue cheese.

KALE CAESAR

\$22

Finest chopped kale, shredded carrots, cashews, avocado, parmigiano reggiano DOP, croutons and caesar dressing.

Add-on

Oven baked salmon \$16

Organic chicken breast \$14

Smoked salmon \$12

ZUPPE

GAZPACHO

\$16

Cold tomato soup with cucumber and bell peppers, served with croutons

ZUPPA DI ZUCCA E ROSMARINO

\$16

Creamy pumpkin soup, served with crispy rosemary croutons and a drizzle of extra virgin olive oil.

Some of our herbs and fruits come directly from our farm, in partnership with seeds of faith by the agape foundation, a program supporting women in recovery. every ingredient tells a story of healing, dignity and new beginnings.

CRAFTED PASTA

TAGLIATELLE AL RAGU DI MANZO \$28

Fresh tagliatelle with slow-cooked beef ragù, San Marzano tomato, and Barolo wine reduction.

PACCHERI POMODORO E STRACCIATELLA \$26

Paccheri pasta with fresh tomato sauce, basil, and creamy burrata

RISOTTO CREMA DI SCAMPI \$31

Carnaroli risotto with scampi bisque.

RIGATONI CACIO E PEPE \$26

Rigatoni with Pecorino Romano and black pepper.

PAPPARDELLA AL TARTUFO \$31

Fresh pappardelle with truffle cream and Parmigiano Reggiano DOP

SPAGHETTI VONGOLE \$29

Classic spaghetti with manila clams, garlic, olive oil, lemon zest and parsley

SECONDI

SCALOPPINE VITELLO AL LIMONE \$38

Veal scaloppine with fresh lemon and butter sauce, served with creamy mash potatoes

TAGLIATA DI MANZO 12OZ \$66

Prime ribeye steak, USDA angus, grass fed, grilled to guest preference, served with roasted potatoes.

SALMONE ALLA GRIGLIA \$38

Grilled salmon filet, served with creamy mash potatoes and grilled asparagus.

COTOLETTA ALLA MILANESE \$68

Breaded veal cutlet on the bone, fried in clarified butter, served with arugula and cherry tomatoes salad.

POLLO AL CURRY \$38

Chicken curry with basmati rice

BRANZINO ALLA MEDITERRANEA \$42

Branzino fillet with olives, capers, and cherry tomatoes, served with creamy mashed potatoes

CONTORNI \$10

BROCCOLI RABE

Sauteed with garlic and chilli

PATATE AL ROSMARINO

Oven-roasted potatoes with rosemary

CREAMY SPINACH

Sautéed spinach with parmesan cheese cream

PURE DI PATATE

Creamy mash potatoes

JASMIN RICE

Steamed Jasmine rice

CONSUMER ADVISORY:

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase risk of foodborne illness

