

Lunch

Antipasti

Creps di Spinaci

Baked spinach and ricotta cheese crepes with a touch of tomato sauce **12.00**

Calamari

Grilled fresh calamari, with sautéed mushroom, garlic lemon sauce **10.00**

Parmiggiana di melanzane

Eggplant parmiggiana, with light tomato sauce **10.00**

Insalate

Cesare

Hearts of Romaine, with homemade traditional Caesar dressing **7.00**

Mista

Mixed green salad, with grape tomatoes, gorgonzola cheese balsamic **7.00**

Primi

Bolognese

Pappardelle with a classic Bolognese sauce **13.00**

Ravioli

Homemade butternut squash ravioli in brown butter sauce and
toasted almonds **13.00**

Spaghetti Vongole

Spaghetti with Little Necks clams, cherry tomato E.V.O.O white wine **13.00**

Secondi

Pesce

Fish of the Day, in a marinara sauce, capers, olives, served with fresh
linguini **14.00**

Maiale Milanese

Breaded pork loin with cherry tomato arugula lemon dressing **14.00**

Vitello

Veal scaloppini, in lemon white wine sauce **14.00**

Panini

Chicken breast sautéed spinach, mozzarella cheese **10.00**