

ANTIPASTI E INSALATE

ZUPPA DEL GIORNO

Please ask server

BURRATA E SPECK 10.95

Fresh burrata cheese served with smoked cured meat

BRUSCHETTA DI FAVA 8.85

Homemade toasted bread topped with fava bean spread and shaved pecorino cheese

POLPETTE DELLA MAMMA 9.95

Sicilian style house made meatballs

CAVOLETTI CON PANCETTA 11.95

Sautéed brussels sprouts with Italian pancetta topped with shaved Grana Padano cheese

CAPRESE 10.95

Fresh Mozzarella cheese over tomatoes, fresh basil and EVOO

DELLA CASA 7.95

Organic mixed greens with cherry tomatoes, red onions, carrots and Grana Padano cheese in balsamic vinaigrette

BENESSERE 10.95

Organic baby kale, cherry tomatoes, avocado and quinoa in a avocado dressing pecorino cheese

INSALATA CESARE CON POLLO 13.95

Romaine lettuce home made Caesar dressing, croutons, shaved Parmigiano Regiano and free range chicken breast

(Contains raw eggs)

INSALATA DI RUCOLA CON MILANESE DI POLLO 14.95

Organic wild arugula, fennel and orange segments in champagne vinaigrette and topped with natural breaded chicken breast

INSALATA CON GAMBERONI E SPINACI 15.95

Organic baby spinach, roasted red bell peppers, goat cheese and prawns in balsamic vinaigrette

PANINI

PANINO CON POLLO 12.95

Homemade bread with natural chicken breast, tomato, grilled zucchini and smoke mozzarella cheese served with house salad

PANINO CAPRESE 12.95

Homemade bread with mozzarella, tomatoes and Prosciutto Di Parma served with house salad

PASTE

PAPPARDELLE BOLOGNESE 13.95

Homemade flat ribbons of pasta with tomato meat sauce

RIGATONI ALLA CARCERATA 13.95

Tube shape pasta with ground mild Italian sausage, red bell peppers and peas in tomato cream sauce

GNOCCHI DI PATATE E SPINACI 12.95

Homemade potato and spinach dumplings in gorgonzola cheese cream sauce

SPAGHETTI AGLIO E OLIO (Vegan) 11.95

Spaghetti pasta tossed in garlic, red chili, parsley and EVOO

MEZZELUNE DI RICOTTA 13.95

Homemade ravioli stuffed with spinach and ricotta cheese served over tomato sauce

LINGUINE CON VONGOLE 20.95

Linguine pasta with Fresh Clams and light spicy garlic white wine sauce

SACCHETTO VEGETARIANO 13.95

Fresh pasta pocket stuffed with vegetables and mozzarella cheese topped with creamy tomato sauce

LASAGNA BOLOGNESE 14.95

Homemade pasta layered with Bolognese and béchamel sauce

QUINOA 14.95

Quinoa with roasted vegetables in tomato sauce

(whole wheat and gluten free pasta available)

CARNE E PESCE

POLLO MARSALA 18.95

Natural chicken breast sautéed in Marsala wine and mushrooms

VITELLO CAPPERI E LIMONE 24.85

Veal scaloppine with capers and lemon white wine sauce

MAIALE AL BRANDY 17.95

Natural pork tenderloin sautéed with porcini mushrooms, Prosciutto Di Parma and mustard in brandy cream sauce

PESCE DEL GIORNO

Daily select fresh local fish

(All main dishes are served with seasonal vegetables and roasted potatoes)

KIDS MENU

Penne pasta with a choice of, butter, tomato or pink sauce 7.95

Pollo milanese with vegetables 9.95

Gelato 4.00
Ask server for flavors

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