

Per La Tavola

Burrata 20

cherry heirloom tomato, vine tomato, artichoke, olive oil

Gamberi e Calamari Fritti 20

fried calamari, shrimp, spicy roasted red pepper aioli

Provolone 15

crispy provolone cheese with pear, fig jam and walnuts

Polpette 14

veal meatballs, tomato sauce

Insalate

Insalata Antica 15

romain hearts, arrugola, cherry tomato, cucumber, red onion, aged balsamic dressing

Insalata Siciliana 15

arugula, fennel, orange, saffron potato dried olives, pistachio, chili lemoncello avocado oil

Insalata Cesare 15

romaine hearts, anchovies, capers, crispy pancetta, hard boiled egg, piave shavings, house made dressing

ADD PROTEIN TO SALADS

Salmone 9

salmon

grilled

Gamberi 9

shrimp

grilled

Pollo 9

chicken

grilled

Pasta *gluten free available \$3*

Spaghetti Carbonara 20

pancetta, black pepper, egg yolk, peccorino

Rigatoni Bolognese 21

ground veal, tomato sauce, parmigiano

Papardelle Funghi 25

pancetta, mixed mushroom, truffle, porcini jus

Gnocchi al Pomodoro 19

san marzano tomato, fresh basil

Fusilli Borgo 19

arugula, sun dried tomato, pine nuts, white wine cherry tomato

Linguine Mare 26

calamari, shrimps, crab claws, jumbo shrimp, grape tomato, white wine

Panini *choice of house salad or fries*

Polpette 18

veal & beef meatballs, ricotta, tomato sauce provolone

Secondi

Salmone 24

beirloo baby carrots, swiss chard, roasted tomato saffron broth

Veal Marsala 25

mix mushroom, green beans, celery mash

Pollo Parmigiana 22

breaded chicken breast, tomato sauce, provolone, served with cucumber, tomato, red onion salad

Polipo 24

grilled whole mediterranean octopus, saffron potato, black olive roasted tomato, caper berries salsa verde

Bistecca 44

20c bone in rib eye, roasted potato, sauted mushroom, fried onion

Costolette 30

barolo wine braised short rib, sweet potato celery mash, green peas, Jerusalem artichoke

Dolce

Bittersweet Chocolate Torte 12

nutella ice cream

Mattonella di Ricotta 10

ricotta cake, apricot jam, fresh berries

Tiramisu 10

savoiarði, coffee, marsarpone

Pannacotta 10

Yogurt pannacotta,, hazelnut praline, salted caramel sauce

Gelati 9

vanilla, nutella or lemon sorbet

choice of:

Frutti di Bosco e Sorbetto 12

fresh mixed berries and lemon sorbet

Affogato 6

vanilla gelato and espresso