

LUNCH MENU - SUMMER 2020



ANTIPASTI

Suppli al telefono \$9
tomato risotto croquettes, arrabiata sauce

Spring Fritto Misto \$16
calamari, oysters, snap peas, yuzu aioli, sesame seeds

Veal Meatballs \$13
san marzano sauce, ricotta, basil

Fabrizio's Meatballs \$15 (GF, V)
impossible meat, herbs, san marzano sauce

Shishito Peppers \$9 (GF, V)
blistered on the grill with charred lemon

PESCE E CARNE

King Salmon \$26 (GF)
sicilian pesto, fennel sauce, scafata, chive oil

Chicken Parmesan \$24
spaghetti aglio e olio, house made mozzarella, pomodoro sauce, fresh basil

Meatball Sandwich \$12
veal meatballs, ricotta, mozzarella and basil served with fries

Porchetta Sandwich \$12
mushroom stuffed pork belly, provolone cheese, broccoli rabe

Creekstone Farm Cheese Burger \$14
old fashioned blend, american cheese, bacon, lettuce, tomato and fried onions served with fries

Gouper Sandwich \$17
choice of fried or blackened, lettuce, tomato and tartar sauce, served with fries and coleslaw

SALADS

Add : grilled salmon \$8 | chicken breast \$7
chimichurri shrimp \$8 | coulotte steak \$9 |

Caesar Salad \$12
chopped romaine hearts, white anchovies, garlic croutons, garlic cream, basil oil

Caprese Salad \$13 (GF)
mozzarella , heirloom tomatoes, basil

Antipasto Salad \$14 (GF, V)
chopped romaine, arugula, cherry tomatoes, salami, ouvolini mozzarella, basil, olive tapanade vinaigrette

PIZZA QUADRATA

Modern Sicilian pizza, 48 hrs cold fermentation combined with high hydration result to pizza that is easy to digest

Margherita Sm \$15/ Lg \$26(V +\$2)
san Marzano Sauce, house made mozzarella, basil

Cup & Char Sm \$17/ Lg \$29
san Marzano Sauce, house made mozzarella, parsley and cup pepperoni

Meat Lovers Sm \$20 / Lg \$35
marinara, italian sausage, pepperoni , salami , oregano and prosciutto

PASTA

Add : grilled salmon \$8 | chicken breast \$7
chimichurri shrimp \$8 | coulotte steak \$9 | truffles \$30

Pasta Carbonara \$20
guanciale, linguine, crispy pork belly, cured egg yolk

Veal Al Ragu Bolognese \$21
pappardelle, parmigiano reggiano, ramps

Caccio e Pepe \$17
bucattini, pecorino sardo, fresh black pepper

Executive Chef, Erik Vigil

*As everything in nature, our menu ingredients are subject to change.

