

## PRANZO

Lunch: Monday - Friday: 11:30am - 2:30pm

### ANTIPASTI

#### **Antipasti Misti** p.a.

Imported Italian Cured Meats, Grilled & Roasted Vegetables, Grains, Parmesan

#### **Mozzarella Di Bufala** 14

Imported Mozzarella di Bufala, Marinated Tomatoes, Arugula

#### **Polenta e Funghi** 11

Fried Polenta, Wood Roasted Mushrooms, Sun Choke Sauce, Black Truffles

#### **Calamari Fritti** 12

Crispy Fried Squid, Zucchini, Fennel, Lemon, Oregano, Cherry Tomato Sauce

#### **Carpaccio Di Manzo** 13

Thinly Sliced Beef Tenderloin, Mushroom Fennel Salad, Tuscan Pecorino, Black Truffle Sauce

#### **Minestra** 8

Soup of the Day

### INSALATE

#### **Insalatina** 7

Assorted Seasonal Greens, Cucumber, Radish, Grape Tomatoes, Red Wine Vinaigrette

#### **Carciofini** 9

Shaved Baby Artichokes, Arugula, Lemon Oil, Parmesan

#### **Finocchio e Spinaci** 9

Organic Shaved Fennel, Baby Spinach, Walnuts, Grapes, Tuscan Pecorino, Pomegranate Vinaigrette

#### **Barbabietole** 9

Pickled Beets, Baby Greens, Caramelized Sicilian Almonds, Pecorino, Green Apple Vinaigrette

### PIZZE {Wood Burning Oven}

#### **Margherita** 14

Mozzarella, Tomato, Basil

#### **Cacio e Verdure** 15

Tomato, Mozzarella, Cacio, Grilled Eggplant, Zucchini, Olives

#### **Focaccia Robiola** 17

White Pizza Robiola Filled, Shaved Black Truffles

#### **Friarelli e Guanciale** 16

Tomato, Mozzarella, Red Onion, Guanciale, Pecorino

#### **Diavola** 16

Tomato, Basil, Mozzarella, Spicy Italian Salami, Peperoncino Oil

#### **Prosciutto** 17

Tomato, Mozzarella, Prosciutto di Parma, Arugula

Executive Chef: Federico Comacchio

Sous Chef: Agustin Luna

## PASTE

{Appetizer Portion Available}

**Gnocchetti** 15Housemade Potato Gnocchetti,  
Sauce, Buffalo Ricotta,**Ravioli di Zucca** 16Handmade Buttercup Pumpkin Filled, Butter,  
Parmesan, Panforte, Saba**Stracci Integrali** 16Buckwheat Stracci, Asparagus, Mushrooms,  
Formaggio di Fossa, Black Truffles**Penne all' Arrabbiata** 15Trio of Tomato Sauces, Organic Garlic,  
Calabrian Pepper, Herbs**Linguine Alle Vongole** 18

Linguine With Clams, Mollichella Bread Crumbs

**Chitarrine Nere** 17Squid Ink Spaghetti alla Chitarra,  
e, Tomato, Peperoncino, Rapini**Pappardelle Cinghiale** 17Housemade Kamut Pappardelle,  
Tuscan Style Wild Boar Ragú**Tordelli Lucchesi** 16Housemade Tuscan Meat Filled Ravioli,  
"Lucchese" Style Sauce**Rigatoni Alla Buttera** 16Housemade Fennel Sausage, Sweet Peas,  
Tomato, Parmesan, Cream**Risotto O Farotto** p.a.

Risotto Or Farro Of The Day Crumbs

## PIETANZE

**Verdure alla Brace** 16Wood Roasted Market Vegetable  
Oregano Salmoriglio Sauce**Frittata del Giorno** 14

Italian Omelet of the Day

**Salmone Arrosto** 19Roasted Faroe Island Salmon,  
Seasonal Vegetables,  
Tarragon Salsa Verde**Melanzane Parmigiana** 16

Baked Eggplant, Parmigiana Style

**Polipo al Forno** 17Wood Roasted Octopus, Puttanesca Sauce,  
Scarola**Pollo Alla Milanese** 16Crispy Breaded Chicken Breast, Arugula, Grape  
Tomatoes

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