



Antipasti:

Mozzarella e Pomodoro

Flor di latte mozzarella, sliced vine ripe tomato, extra virgin olive oil, sea salt and basil. \$16

Barbietole

Roasted red and yellow beets, Coach Farms goat cheese, haricote verte, red onion & red wine vinaigrette. \$16

Cozze Ripieni

Fresh black shell mussels, oregonata bread crumbs, pomodoro fresco and extra virgin olive oil. \$17

Zuppa di Lentichie e Zucca

Homemade lentil and pumpkin soup with Italian sausage. Bowl only \$8

Pasta e Secondi:

Melanzane Parmigiana:

Rustic eggplant parmigiana, layered with fresh tomato sauce and Bufala mozzarella served with house made rigatoni. lunch \$17 dinner \$24

Halibut Livornese:

Fresh East coast halibut, pomodoro fresco, cerginola olives, capers and extra virgin olive oil and house made spaghetti. lunch \$20 dinner \$33

Sausage Giambotta:

Italian luganica sausage with parsley and provolone grilled in a pin wheel with fresh peppers, Spanish onion, mushrooms and tomato served with roasted fingerling potato. lunch \$17 dinner \$24

Seasonal Gelato: Vanilla with black cherries

Vino: Wine Society Members

Fattoria di Grignano Pietramaggio 2009 glass \$5

Altemura Fiano 2010 (Puglia) 100% Fiano glass \$5

TOGO

Fattoria di Grignano Pietramaggio 2009

(90% Sangiovese 10% Cannaiolo)

Case \$80

Special 2 cases \$150



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