



Starters

SOUP "ZUPPE"

"Zuppa di Stagione"

(seasonal soup made from finest selection of vegetables currently in season) V, GF

Minestrone

(classic Italian soup with various diced vegetables in a savory vegetable broth) V, GF

Italian Onion Soup

(caramelized balsamic onions, hearty red wine broth, fontina and crispy ciabatta bread)

Butternut Squash

(roasted butternut squash with pomegranate seeds, goats cheese and brown butter sage) V, GF

V = CAN BE MADE VEGAN UPON REQUEST
GF = GLUTEN FREE



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SALAD "INSALATE"

Caprese

(farmers market tomatoes, fresh mozzarella, basil and balsamic vinaigrette) GF

Arugula

(arugula, berries, blue cheese crumble balsamic vinaigrette)
V, GF

Panzanella

(ripe tomatoes, seasoned and crispy bread, red onions, herbs & red wine vinaigrette) V

Caesar Salad

(romaine, crispy pancetta, hard boiled eggs, Italian croutons, caesar dressing)

Green Salad with Herbs

(spring greens, herbs, goats cheese, lemon vinaigrette)
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SMALL PLATES

Burrata and Seasonal Fruit

(succulent burrata with seasonal fruit and herbs, served with crispy ciabatta) GF

Polpo & Patate

(charred octopus legs with lemon and garlic potatoes) GF

Vitello Tonnato

(thin slices of oven roasted veal or beef, tuna and caper aioli & herb salad served cold) GF

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