

## del Giorno

CHESTNUTS, 5

oven-roasted, sea salt, extra virgin olive oil

RISOTTO, 10

roasted apples, leeks, candied pine nuts, cream

TAVOLA, 10

Toscana salami, Parmigiano Reggiano, house-made bread, accoutrements

AVAILABLE UNTIL 3 O'CLOCK

### Frittate

served with your choice of contorni

TOMATO, 7

thyme, mozzarella cheese

BEEF SHORT RIB, 8

rosemary, Parmesan cheese

### Tramezzini

served with your choice of contorni

ROASTED VERDURA, 8

served open face on focaccia, root vegetables, thyme, baby spinach, mozzarella cheese, honey balsamic

SMOKED TURKEY, 9

red onion agrodolce, wilted butter lettuce, Fontina Fontal cheese

PORCHETTA, 10

served open face on toasted ciabatta, salsa verde, rosemary, fennel, brodo

### Contorni, 3

- wilted escarole with roasted garlic
- sweet potatoes with honey
- creamed farro with currants & cinnamon

## Zuppe

BORLOTTI BEAN & RED RICE, 6

BUTTERNUT SQUASH, MUSHROOM & CREAM, 7

## Insalate

BEETS, 9

char-grilled & chilled, red onion, fresh mozzarella cheese, Kalamata olives, extra virgin olive oil

BUTTER LETTUCE, 9

Honeycrisp apples, Gorgonzola cheese, smoked pistachios, lemon garlic oil

ARUGULA, 9

shaved Parmigiano Reggiano, sweet bell peppers, warm focaccia croutons, herb vinaigrette

## Paste

MALTAGLIATI, 8

chestnut & egg dough, Brussels sprouts, crisp shiitake mushrooms, garlic butter

GARGANELLI, 8

baby spinach, roasted garlic & Parmesan cream

FETTUCINE, 8

classic marinara, basil pesto, parsley

## sulla Griglia o dalla Padella

on the grill or from the pan

rope mussels, mustard cream, 7

chicken breast, thyme & parsley, 5

pork liver, caramelized onions, 5

beef meatballs, green bell pepper, palamino sauce, 6

## PRANZO MENÙ DEL GIORNO TUESDAY, FEBRUARY 21, 2012

dal Forno from the oven

VERDURA PIZZA, 11

house peperoncini, fresh basil, simple tomato sauce, mozzarella cheese

WHITE PIZZA, 11

roasted garlic cloves, ricotta & mozzarella cheeses, flat leaf parsley, extra virgin olive oil

RED PIZZA, 12

pepperoni, fennel sausage, mozzarella cheese, tomato sauce

Selection of Fine Cheeses choice of three, 12

Robiola Due Latte PIEMONTE cow & ewe milks, soft, lush

Trugole, D.O.P. PIEMONTE cow milk, semi-soft, creamy

Sottocenere di Tartufo VENETO cow milk, semi-soft, black truffle laced

Castelrosso PIEMONTE cow milk, semi-firm, mild, buttery

Ubriaco Prosecco, VENETO cow milk, semi-firm, aged in grape must, sweet, complex finish

Pecorino Sardo SARDEGNA ewe milk, firm, smooth

Blu di Bufala LOMBARDIA buffalo milk, semi-firm, aged

Blu del Moncenisio PIEMONTE cow milk, firm, pungent & peppery