



---

## MOST POPULAR 4

---

**Small Torta Di Cioccolato** **\$18.00**

---

**Valeriana** **\$17.00**

Mâche with fresh pecorino and aged balsamic.

---

**Spinaci** **\$14.00**

Sautéed spinach.

---

**Paccheri Strascicati** **\$25.00**

Paccheri cooked in meat sauce and parmigiano.

---

## ANTIPASTI 4

---

**Burrata E Prosciutto** **\$23.00**

Fresh burrata & 24 months aged prosciutto.

---

**Rucola E Castelmagno** **\$14.00**

Arugula with castelmagno cheese.

---

**Valeriana** **\$17.00**

Mâche with fresh pecorino and aged balsamic.

---

**Tartara** **\$28.00**

Steak tartare, hand chopped filet mignon with grilled bread and arugula.

---

## PRIMI 4

---

**Lasagna Sugo** **\$29.00**

House-made lasagna with meat sauce.

---

**Paccheri Strascicati** **\$25.00**

Paccheri cooked in meat sauce and parmigiano.

---

**Lasagna Carciofi** **\$29.00**

House-made lasagna with artichoke sauce.

---

**Pappardelle Al Limone** **\$24.00**

House-made pappardelle, lemon, pecorino sardo and black pepper.

---

## SECONDI E CONTORNI 5

---

<b>Galletto</b>	<b>\$35.00</b>
Small organic chicken grilled under a brick	
<b>Tagliata</b>	<b>\$69.00</b>
Grilled New York strip with arugula.	
<b>Piselli</b>	<b>\$14.00</b>
Slow braised peas with garlic.	
<b>Cotoletta Milanese</b>	<b>\$37.00</b>
Pan fried pork chop with lemon	
<b>Spinaci</b>	<b>\$14.00</b>
Sautéed spinach.	
<b>DOLCI</b> 2	
<b>Tiramisu</b>	<b>\$13.00</b>
<b>Torta Di Cioccolato</b>	<b>\$12.00</b>
Flourless chocolate cake.	