



Pranzo

Panini Caldi Sfiziosi

CHICCHIRICHI traditional chicken salad with celery on francesino	14	SANT AMBROEUS thinly pounded breaded veal served with arugola, tomato and a touch of dijon on francesino	16
TOAST FARCITO parma cotto and swiss cheese, with marinated artichokes and roasted peppers	12	MONTENAPO smoked nova scotia salmon with endive and chive onion on whole wheat bread	16
EMILIANO san danièle prosciutto with buffalo mozzarella on francesino	16	PARMIGIANA eggplant, mozzarella, tomato and pesto on 12 grain bread	14
TONNE' tuna salad in olive oil on whole wheat bread	14		

3 Paninetti all'Olio

Soft home-baked rolls with a delicate crust perfumed with olive oil

8

PARMA PROSCIUTTO with swiss cheese

PARMA COTTO with swiss cheese

TUNA with marinated artichokes

CLASSIC TUNA with tomato

FRITTATA with vegetable and egg frittata

CORNETTO AL PROSCIUTTO with mascarpone on a homemade salty brioche

Le Focaccine

Our interpretation of foccaccia is buttery, flaky and slightly salted

9

TOMATO, FRESH MOZZARELLA, AND BASIL

PARMA PROSCIUTTO AND FRESH MOZZARELLA

CRAB MEAT, AVOCADO AND MAYONNAISE

SMOKED SALMON, CREAM CHEESE AND DILL

Vini al Bicchiere

Rossi

Barbera d'Alba, Rapet - 2008 9

Donnatà, Camporeale - 2009 11
nero d'avola

Quinis, Sant Ambroeus - 2008 13
sangiovese, merlot

Montessù, Punica - 2008 15
carignano, cabernet sauvignon and syrah

Pinot Nero, Masut Da Rive - 2008 16
pinot nero

Sebastiano, Sardi Giustiniani - 2007 18

Bianchi

Gavi, San Pietro - 2010 9
cortese di gavi

Vermentino, Sardi Giustiniani - 2010 11

Rose' Felice, Sant Ambroeus - 2010 12
merlot, sangiovese

Io Domenico Armani - 2010 12
pinot grigio

Felice, Sant Ambroeus - 2010 13
chardonnay, grechetto

Sauvignon, Masut Da Rive - 2009 15

Chardonnay, Jermann - 2009 18
chardonnay



Pranzo

Per Iniziare

MINISTRONE fresh vegetable soup	13	QUINOA SANT AMBROEUS quinoa salad with shiitake mushrooms, goat cheese and baby spinach	19
INSALATA VERDE endive and watercress salad, green apples and pecans with sherry dressing	17	VITELLO TONNATO chilled veal thinly sliced, tuna sauce, capers	20
INSALATA DI LENTICCHIE lentil salad with diced vegetables, chick peas, cherry tomatoes and caesar dressing	17	LA CAPRESE buffalo mozzarella, vine ripe tomatoes, fresh basil	19
CARPACCIO DI TONNO tuna carpaccio finished with fresh mango and avocado	19	ARMONIA DI TARTARE salmon tartar with beets and micro greens	19
INSALATA DI CARCIOFI thinly sliced artichokes with arugula and sliced parmesan	19	CARPACCIO DI MANZO raw filet mignon carpaccio, mache salad, fresh hearts of palm and truffle oil	21
INSALATA CENTOCOLORI tricolored organic lettuces, avocado, mozzarella, tomatoes, olives	19	PROSCIUTTO SAN DANIELE E BUFALA prosciutto san daniele, buffalo mozzarella and marinated artichokes	20

Le Nostre Paste e Risotti

FUSILLONE ALL'ARRABBIATA fusilli pasta with spicy arrabbiata sauce, chopped tomatoes, parsley and jalapeno peppers	19	SPAGHETTI ALLA CHITARRA handmade spaghetti with crab meat, alaskan king crab leg and saffron	22
SPAGHETTI ALLA PANCETTA AFFUMICATA E TROPEA spaghetti with smoked bacon, Tropea red onions, fresh cherry tomatoes and pecorino cheese	19	RAVIOLI DI ZUCCA homemade ravioli with butternut squash, amaretto crumbs in a butter and sage sauce	23
PENNE AL POMODORO E BASILICO with tomato sauce and basil	17	TAGLIATELLE SALTATE ALLA BOLOGNESE with a light veal ragout	23
LINGUINE CACIO E PEPE with pecorino romano cheese and fresh ground pepper	18	RISOTTO DI MARE MEDITERRANEO savory seafood risotto with a light cherry tomato sauce	25
		RISOTTO AGLI ASPARAGI spring risotto with crispy asparagus, lemon zest, and aged balsamic	23

Secondi di Carne

SUPREMA DI POLLO AL LIMONE E ROSMARINO chicken breast with a light rosemary-lemon sauce, mashed potatoes and chef's selection of seasonal vegetables	29
SCALOPPINE ALLA MOSTARDA thinly pounded veal with grain mustard sauce served with fingerling roasted potatoes	37
FINISSIMA DI MANZO AL GORGONZOLA grilled sliced filet mignon topped with a light blue cheese sauce and fresh salad	38
COTOLETTA MILANESE PRIMAVERA breaded veal chop milanese with arugula and tomato	41

Secondi di Pesce

BRANZINO MEDITERRANEO GRIGLIATO grilled Mediterranean sea bass served with minced potatoes and roasted brussel sprouts	36
PESCE SPADA ALLE ERBE E VERDURE DI STAGIONE grilled sword fish seasoned with Mediterranean herbs, served with Chef's selection of vegetables	34
SALMONE DELICATO seared Atlantic salmon, sweet potatoes and grilled baby bok choy	32
	8

Contorni Side Dishes

SPINACH
ROASTED POTATOES
BRUSSEL SPROUTS
GRILLED ASPARAGUS

Consuming raw or under cooked meats, seafood, and shellfish may increase your risk of food born illness, especially if you have certain medical conditions. Please let us know if you have any food allergies or dietary restrictions

A gratuity of 20% for parties of six or larger is suggested

We kindly ask that you do not request changes to the menu.

Please refrain from using your cell phone

Grazie