

LUNCH MENU

ANTIPASTI / APPETIZERS



SALUMERIA & FORMAGGI (Sm /Lg) 19/24

Assorted plate of cured meats and cheeses:

- Prosciutto di Parma • Sopressata
- Parma Cotto • Capiccolo
- Provolone • Fontina
- Mozzarella di Bufala • Grana Padana

PANARIELLO BURRATA 16

Burrata served in a parmigiano nest over prosciutto crudo and tomato

CALAMARI & SHRIMP FRITTI 16

Fried Fresh squid and shrimp served with tartare dip and lemon

PARMIGIANA SORRENTINA 14/17

Eggplant, Mozzarella, Parmigiano cheese in a fresh basil tomato sauce. Served with spaghetti

ARANCINO 14

Homemade saffron rice ball filled with 4 cheeses (asiago, fontina, pecorino and grana padana) served on top of fresh tomato sauce

VERDURE MISTE 14

Butternut squash, mixed roasted peppers, zucchini, eggplant served with bufala mozzarella

ZUPPA ED INSALATE / SOUP AND SALADS



SOUP OF THE DAY MP

Made with fresh ingredients of the season.
Ask your server for details

CESARE 9/12/14

Classic Caesar salad with garlic croutons / grilled chicken / grilled shrimp

CAPRESE 12

Sliced mozzarella di Bufala, tomato, basil and evoo

CONTADINA 10

Romaine, baby arugula, fennel, carrots, cherry tomato, onions and olives in a balsamic vinaigrette

MELOGRANO 12

Spinach salad with pear, pomegranate and walnuts and shaved grana padana in a raspberry dressing

PRIMI PIATTI / HOMEMADE PASTAS



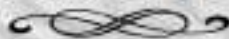
RISOTTO DEL GIORNO	MP	SPAGHETTI ALLA NERANO	17
Made with fresh ingredients of the season. Ask your Server for details.		Spaghetti with grana padana, butter, sautéed zucchini and basil, served in a parmigian cheese nest	
RAVIOLI CAPRESE	16	MASSAIA	17
Homemade ravioli filled with fresh and aged caciotta and grana padana cheese, in a fresh tomato sauce		Penne pasta with red pepper, eggplant, mushroom with a touch of cream in a fresh tomato sauce	
RIGATONI GENOVESE	18	GARGANELLI	19
Rigatoni in a Genovese Ragu' (onions, carrots and beef stew)		Garganelli pasta with sautéed shrimp, mussels, and asparagus, in a touch of tomato and garlic sauce	
GNOCCHI SPECK	18		
Homemade gnocchi, in a butternut squash and speck sauce			

SECONDI PIATTI / ENTREES



TAGLIATA DI MANZO	28	POLLO AL MATTONE	20
Grilled Sirloin steak sliced and served with fries		Grilled Half chicken (marinated in Italian herbs - rosemary, thyme, parsley and garlic) pressed with brick, served with fries	
BURGER A MODO NOSTRO	18	SALMONE	26
Grilled beef burger with fontina cheese, lettuce, and tomatoes. Served with fries, onions and bacon		Pan seared salmon filet in velvety fennel sauce, served with sautéed spinach	

CONTORNI / SIDE DISHES



VERDURE GRIGLIATE / GRILLED MIXED VEGETABLES	10	SPINACI / SPINACH	8
PATATE AL FORNO / ROASTED POTATOES	6	ASPARACI / ASPARAGUS	8
SCAROLE / ESCAROLE	9	PATATE FRITTE / FRENCH FRIES	6