

LUNCH

ANTIPASTI / APPETIZERS



SALUMERIA & FORMAGGI (Sm / Lg) 22/28 Assorted plate of cured meats and cheeses: • Prosciutto di Parma • Sopressata • Parma Cotto • Grana Padana • Provolone • Fontina • Mozzarella di Bufala	ARANCINO 17 Homemade saffron rice ball filled with 4 cheeses (asiago, fontina, pecorino and grana padano) Served on top of fresh tomato sauce.
CALAMARI & SHRIMP FRITTI 20 Fried Fresh squid and shrimp served with tartare dip and lemon or pomodoro sauce	VERDURE MISTE 17 Butternut squash, red peppers, zucchini, eggplant, artichoke, tomato & mozzarella
PANARIELLO 19 Burrata served in a parmigiano nest, over prosciutto crudo and tomato	PARMIGIANA SORRENTINA 18 / 22 Eggplant, Mozzarella, Parmigiano cheese in a fresh basil tomato sauce. Served with spaghetti
PINSA ROMANA 20 Crisp airy-crust topped with arugula, speck, burrata and shaved grana Padano cheese. (*dough wheat, rice, wheat sourdough)	SAUTE' 20 Clams and mussels, sautéed in white wine sauce. Served with crostone bread

ZUPPA/INSALATE & PANINI / SOUP/ SALADS & SANDWICHES



SOUP OF THE DAY MP Made with fresh ingredients of the season. Ask your server for details	FARAGLIONI PANINO 18 Toasted bread with lemon/cheese pesto with tomatoes, grilled zucchini, eggplant, arugola & shaved grana padano. Topped with fries
PANINO TARTINA 20 Grilled sirloin steak, arugula, provolone cheese and mayo, on a baguette. Served with fries	CONTADINA 15 Romaine, baby arugula, fennel, carrots, cherry tomato, onions, olives in a balsamic vinaigrette
CESARE 10 14 18 Classic Caesar salad with garlic croutons / grilled chicken / grilled shrimp	FUMI' 19 Baby arugula, smoked salmon, fennel, asparagus and avocado in a light lemon vinaigrette

PRIMI PIATTI / HOMEMADE PASTAS



RISOTTO OF THE DAY MP

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

RAVIOLI CAPRESE 19

Homemade ravioli filled with fresh and aged
caciotta with grana padana cheese, in a fresh
tomato sauce

CARBONARA 18

Pasta with pancetta, egg yolk and grana padana
cheese. (Option to sub egg yolk with cream)

GARGANELLI 24

Garganelli pasta with sautéed shrimp, mussels, and
asparagus, in a touch of tomato and garlic sauce

GNOCCHI MASSAIA 21

Homemade gnocchi with red pepper, eggplant,
mushroom,touch of cream in a fresh tomato sauce

SPAGHETTI ALLA NERANO 20

Spaghetti with grana padano, butter, sautéed
zucchini and basil, served in a parmigian cheese
nest

LINGUA DI PASSERO 25

Homemade pasta with chopped shrimp in a white
wine, lemon zest sauce. Topped with clams and
shrimp

PAPPARDELLE BOLOGNESE 23

Homemade Pappardelle in a beef bolognese sauce

LASAGNA PASTICCIATA 22

Homemade lasagna.Choice of Classic or Vegetarian

CACIO E PEPE 20

Spaghetti swirled in a pecorino cheese wheel with
parmegian cheese, butter and black peper.

SECONDI PIATTI / ENTREES



LAVA STONE STEAK

Grill your steak to your preference on a hot lava stone.
Served with fries and arugula salad with cherry tomatoes and
shaved grana padana.

Choice of:

- Sirloin / • T-Bone (2 people) \$72 / \$120
- Sirloin (1 person - NO LAVA STONE) \$36

VITELLO VALDOSTANO 28

Veal scaloppine topped with prosciutto cotto,
fontina cheese in a white wine sauce.Served with
roasted potato

SALMONE 28

Pan seared salmon filet in velvety fennel sauce,
served with sautéed spinach

BURGER A MODO NOSTRO 21

Grilled beef burger with fontina cheese, lettuce,
and tomatoes. Served with fries, onions and bacon

POLLO ALLE ERBE 25

Grilled Half chicken (marinated in Italian
herbs - rosemary, thyme, parsley and garlic)
Served with fries.

SALMONE BURGER 21

Grilled salmon burger with onions, tomato,
lettuce in aioli sauce. Served with salad.

BRANZINO AL CARTOCCIO 38

Branzino filet served with sautéed mussels,
shrimp and potatoes in a touch of cherry
tomatoes and white wine sauce

CONTORNI / SIDE DISHES



PATATE FRITTE / FRENCH FRIES 8

SPINACI / SPINACH 11

ASPARAGI / ASPARAGUS 11

PATATE AL FORNO / ROASTED POTATOES 8

SCAROLE / ESCAROLE 11

RUCOLA E POMODORI 10