



Antipasti

Insalata della casa \$ 8.00

(Assorted mixed greens with radish, celery, carrots and fresh tomatoes)

Insalata di avocado \$ 10.00

(Avocado salad with greenbeans, potatoes, tomatoes and greens in a lemon and shallot dressing)

Insalata "Caprino" \$ 13.00

(Goat cheese salad with mixed greens, hazelnuts and balsamic vinegar dressing)

Insalata di fagioli cannellini \$ 12.00

(Cannellini bean salad with arrugula, onion, celery and shaved sun-dried fish roe)

Insalata di tonno sott'olio \$ 15.00

(Tuna salad with home made stewed Ahi tuna chunks in oil, baby greens, green beans, potatoes and cherry tomatoes)

Burrata con peperoni \$ 13.00

(Burrata cheese served with roasted bell peppers)

Carpaccio "Pecorino" \$ 16.00

(Lightly cured beef carpaccio with fresh arrugula and shaved pecorino cheese from Pienza)

"Carne salada" \$ 14.00

(Cured beef carpaccio topped with sauteed garbanzo beans and rosemary "Trentino" style)

Cipolla al forno \$ 11.00

(Baked onion filled with eggplant, pinenuts, raisins and pecorino cheese with a touch of balsamic vinegar dressing)

Melanzane alla "Parmigiana" \$ 15.00

(Grilled eggplant "Parmigiana")

Tartare di tonno \$15.00

(Ahi tuna "Tartare" served with arrugula and alfalfa sprouts with lemon and shallot dressing).

Zuppe

Crema di fave \$ 9.00

(Fava bean soup with sautéed cicory)

Pasta e ceci \$ 8.00

(Pasta e garbanzo bean soup)

Zuppa di verdure \$ 8.00

(Vegetable soup)