



### **Salads and Appetizers**

**House Salad \$ 10**

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

**Avocado \$ 13**

*(Seasonal greens with greenbeans, potatoes, tomatoes and avocados in a extra virgin olive oil, shallot and lemon dressing)*

**Rucola \$ 13**

*(Wild arugula salad with shaved Parmigiano cheese)*

**Caprino \$ 15**

*(Warm goat cheese "Crouton" served on a bed seasonal greens with hazelnuts)*

**Burrata \$ 14**

*(Soft and creamy mozzarella cheese served with roasted yellow and red bell peppers)*

**Carpaccio \$ 16**

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

**Baked Onion \$ 12**

*(Whole big onion filled with eggplant, pinenuts, raisins and pecorino cheese with a touch of balsamic vinegar)*

**Parmigiana \$ 15**

*(Grilled eggplant baked with mozzarella and parmigiano cheese in a tomato and basil sauce)*

**Cannellini and bottarga \$ 14**

*(Cannellini bean salad with arugula, red onion, celery and grated sun-dried fish roe)*

**Seafood Salad \$ 19**

*(Steamed calamari, shrimp, mussels and clams on a bed of seasonal greens with extra virgin olive oil and lemon dressing)*

**Tartare \$ 16**

*(Ahi tuna "Tartare" with shallot and cucumber served with arrugula and alfalfa sprouts)*

**Seared Scallops \$ 18**

*(Served with green asparagus salad)*

### **Soup**

**Fave e cicoria \$ 10**

*(Fava bean puree with sauteed chicory - Recipe from Puglia region)*

***Pasta e ceci \$ 9***

*(Pasta and chickpeas soup - Chef's Home town recipe)*

***Zuppa di verdure \$ 9***

*(Vegetable soup)*