

**ANTIPASTI**

*BATTILARDA 27*

Assortment of Italian cold cuts, olives and cheese

*FRITTO MISTO DEL GOLFO 17*

Golden fried tender calamari, shrimp, green zucchini in spicy tomato sauce

*CAPRESE BURRATA DI MELANZANE 19*

Grilled eggplant with fresh burrata, heirloom tomatoes, basil with olive oil and balsamic reduction

**ZUPPE**

*Soup of the day 6*

**INSALATE**

*INSALATA DI CESARE 9*

Organic baby romaine lettuce with classic home-made dressing topped with sliced parmesan cheese

and toasted croutons

*INSALATA DEL CONTADINO 16*

Haricot verts, organic yellow corn, cherry tomatoes and crispy bacon with walnuts, topped

with goat cheese and balsamic dressing

**PASTA**

*PASTA DEL PASTORE 20*

Penne pasta with fresh tomato marinara topped with burrata and fresh basil

*PAPPARDELLE ALLA BOLOGNESE 20*

Homemade egg pasta with traditional meat sauce finished with imported parmesan cheese

*RAVIOLI RICOTTA E SPINACI 23*

Homemade ravioli with fresh ricotta cheese and spinach sautéed in pink sauce

*RAVIOLI AI FUNGHI 26*

Homemade ravioli made with wild mushrooms with ricotta cheese prepared with butter and sage

*SPAGHETTI PESCATORA 30*

Spaghetti sautéed with garlic with mixed seafood with white wine reduction finished in spicy tomato sauce

*LINGUINE PALINURO 26*

Linguini pasta sautéed with garlic manila clams, organic cherry tomatoes finished with white wine sauce,

extra virgin olive oil and organic baby arugula

*CACIO E PEPE 19*

Spaghetti with imported pecorino cheese and ground black pepper

*LASAGNA BOLOGNESE 20*

Classic Lasagna with meat sauce, creamy Bechamel sauce and Parmesan cheese

*RISOTTO MEDITERRANEO 35*

Imported Italian Carnaroli rice with shallots in black ink sauce topped with jumbo scallops



**SECONDI**

 *VITELLO ESTIVO 29*

Veal cutlet sautéed with garlic white wine marinara sauce topped with mozzarella cheese

served with mixed vegetables

*POLLO ALLA GRIGLIA 20*

Paillard chicken breast with fresh herbs served with sautéed spinach and garlic steamed potatoes

*FILETTO DI MANZO IN SALSA VERDE 45*

Grilled beef prime tenderloin in green sauce with side of garlic steamed potatoes and parsley

*FISH OF THE DAY Market Price*

*DAILY SPECIALS*

**CONTORNI**

*SPINACH 7 GARLIC STEAMED POTATOES 7 BROCCOLI 7 ZUCCHINI 7 CARROTS 7*

*CHICKEN 5 SHRIMP 7*

**DOLCI**

*TIRAMISU 9*

*LIMONCELLO MASCARPONE 9*

*PANNA COTTA 9*

*MOUSSE AL CIOCCOLATO 9*

*TORTA DI FORMAGGIO 9*

*CANNOLI 9*

**GELATO**

 *CIOCCOLATO 7 MASCARPONE 7*

 *VANIGLIA 7 STRACCIATELLA 7*

**SORBETTI**

*LIMONE 7*

*MANGO 7*

*“KANGEN” WATER AVAILABLE*