



Weekend Family meal Menu

Appetizer

STRACCIATELLA TOWER

*with burrata cheese, cherry tomatoes and avocado
and aged balsamic*

or

AVOCADO

*Organic seasonal greens with green beans, potatoes,
tomatoes and avocado
shallot, Ext.V.Olive Oil lemon dressing (**Vegan dish**)*

or

ARUGOLA

*Fresh arugula, celery and shaved
parmigiano cheese
Ext.V.Olive Oil lemon dressing*

or

LIGHT VEGETABLE SOUP

*Light vegetarian broth with chopped
crisp vegetables, Ext.V.Olive Oil and basil*

Main Course

SPECIAL CHITARRA CACIO-PEPE

In the Pecorino Romano cheese wheel

or

RAVIOLI DI BACCALA' MANTECATO

Baked gratin with cherry tomatoes and Pecorino Romano cheese

Ravioli filled with Norwegian salted cod

Venetian style "baccala' mantecato"

or

VEGETARIAN POLPETTE

*Tasty and spicy vegetarian meatballs
with bell pepper, tomato sauce and basil
Served with our delicious mashed potatoes*

or

FILET OF SOLE

*Our popular dish
Baked in a thin crust of sliced potatoes, zucchini and pecorino cheese*

or

CHICKEN "MILANESE"

Breaded free-range chicken breast topped with wild arugula and fresh cherry tomatoes

Dessert

Sfogliatelline Napoletane and Chocolate Morsels

WINES SELECTION

50% off Take Out Price

White

- 013 Greco di Calabria "2018" (Statti) Calabria **\$ 40 / \$20
- 019 Riesling 2015 "Ries" (Conte Vistarino) **\$ 46 / \$23
- 004 Fiano Del Sannio 2017 "Procace" (Campania) **\$ 40 / \$20
- 011 Sauvignon Blanc 2018 "Cembra" Trentino ** \$ 48 / 24
- 500 Pinot Grigio 2018 "Hofstatter" Alto Adige ** \$ 24
- 002 Chardonnay "2015" Villa Margon (Linelli-Trentino) **\$ 28
- 006 Roero Arneis 2017 "Artenisio" (Cascina Chicco) **\$ 29

Red Wines

- 138 Negroamaro 2017 "Burdi" (Duca Carlo Guarini) Puglia **\$ 48 / \$24
- 558 Barbera D'Asti Superiore "2015" (Marco Bonfante) **\$ 58 / \$29
- 135 Terre di San Leonardo "2015" (San Leonardo) Dolomiti di Trento **58 / \$29
- 559 Carignano del Sulcis Ris. "2014" Terre Rare (Sella&Mosca-Sardinia) **\$ 60 / \$30
- 313 Dogliani Superiore 2011 "Vigna Del Pilone"(San Romano-Piedmont) **\$ 64 / \$32
- 139 Negroamaro 2016 "Nativo" organic (Duca Carlo Guarini) Puglia **\$ 66 / \$33
- 136 Primitivo 2015 "Vigne Vecchie" organic (Duca Carlo Guarini) Puglia **\$ 68 / \$39
- 109 Langhe Nebbiolo 2017 (Cascina Chicco) ** \$ 64 / \$32
- 115 Monferrato Rosso 2014 "2di2" (Marco Bonfante) **\$ 76 / \$38
- 118 Bolgheri 2016 "Bell' Aja" (San Felice Bolgheri Estate) Bolgheri-Tuscany **\$ 85 / 43
- 120 Barbaresco "2014" (Marco Bonfante) **\$ 88 / \$44