

LUNCH INVERNO 2012

ANTIPASTI...

SALUMI A selection of cured charcutery, cheeses, olives	14
MOZZARELLA Fresh mozzarella, prosciutto and arugula	11
PARMIGIANA Fried eggplant layered with mozzarella, parmesan cheese, tomato sauce	11
CALAMARI Grilled fresh squid, farro and arugula salad	13
COZZE PEI mussels, San Marzano tomatoes, garlic, olive oil, grilled bread	10
FEGATINI Chicken livers, sauteed with butter, sage over shaved fresh fennel	9
ZUPPA Soup of the day	7

INSALATE \ PANINI \ FRITTATA...

"CESARINA" Romaine lettuce, parmesan, house made croutons \ add chicken or shrimp	8\13
"BARBAROSSA" Roasted red beets, arugula, goat cheese, candied walnuts	10
RICCIA Frisee lettuce, olive oil, lemon, anchovy dressing	10
FRITTATA Eggs, lightly sauteed leeks, potato, parmesan cheese	12
PANINO Fresh mozzarella, Parma ham, tomato, basil, olive oil on ciabatta bread	10

PRIMI...

PENNE Imported pasta, roasted eggplant, fresh tomato and mozzarella	14
RAVIOLI House made pasta filled with four cheeses, plum tomato and basil sauce	15
RIGATONI Imported tubular pasta, shrimp, cremini mushroom, peas, fresh spinach	16
STRACCETTI Homemade ribbon pasta, classic "Bolognese" sauce	14
LINGUINE Imported clams, olive oil, garlic, parsley, peperoncino	16
CAVATELLI "Siena's", Cheese gnocchetti, sweet & hot sausage ragu'	15
TAGLIOLINI Thin homemade pasta, sauteed wild mushroom and truffle essence	16

BROWN RICE, WHOLE WHEAT AND GLUTEN FREE PASTA AVAILABLE

SECONDI...

SALMONE Grilled Atlantic salmon, braised leeks, tomato, mustard sauce	19
SOGLIOLA Panko breaded filet of sole, mixed seasonal green salad	21
POLLETTO Free range chicken breast, Sicilian capers, lemon, white wine	18
BISTECCHINE Marinated skirt steak, sauteed broccoli rabe, cannellini beans	22
SCALOPPINE Veal scaloppini saltimbocca, prosciutto white wine and sage	23

Head Chef: Eugene Jerome