
MENU 'PRANZO

PRIMI

AGLIO E FORMAGGIO Roasted garlic bulb served with warm pesto crusted goat cheese drizzled with honey, apricot mostarda Served with rustic crisps. 14

BRUSCHETTA Traditional style fresh tomatoes, onions and fresh garlic on our homemade focaccia bread 13

FROMAGGIO FRITTO Sliced and breaded creamy Provolone cheese deep fried, served with our tomato sauce 12

CALAMARI FRITTI Hand cut in house Lightly dusted with semolina and fried to perfection. Served with a spicy aioli sauce. 17

COZZE Fresh mussels sautéed with tomatoes, garlic, onion and white wine. 14

ARAGOSTA FUNGHI Mushrooms stuffed with risotto mixed with red peppers, broccoli, cheese and lobster meat. Oven baked and topped with Asiago and mozzarella cheese. 18

ANTIPASTO Cured meats, cheese and accompaniments. 28

PANINIS, BURGERS AND FLATBREADS

SALUMI E FORMAGGI Spicy Calabrese salami, Genoa salami, tomatoes roasted with peppers and onions, provolone, arugula, balsamic glaze, grilled in homemade focaccia 18

» served with house salad or french fries sub truffle tries \$3.00

MELANZANA Grilled eggplant slices, goat cheese, bell peppers, sautéed mushrooms, tomatoes, pesto, and arugula all on grilled focaccia bread 17

» served with house salad or french fries sub truffle tries \$3.00

BENE BURGER Fresh ground chuck and brisket mix, provolone, crispy pancetta, tomatoes roasted with peppers and onions, garlic aioli on our house made bun. 18

» served with house salad or french fries sub truffle tries \$3.00

PANE DI FICHI Homemade fig jam, Gorgonzola cheese, honey, pears and arugula on Italian flatbread 16

PANE DI CARNE Hot Calabrese salami, sausage, mozzarella, fior de latte, tomatoes, black olives, roasted peppers, onions, tomato sauce, fresh basil, 18



PASTA

LASAGNE A Valley tradition with meat and three kinds of cheese. 25

RAVIOLI POMODORO House made spinach and ricotta cheese ravioli tossed with garlic-tomato sauce 24

LAMB RAGU WITH GNOCCHI Traditional Northern Italian style Ragu slow simmered with vegetables, herbs and spices served with homemade Gnocchi 36

POSITANO Fresh house-made lemon pepper fettuccine tossed with grilled jumbo shrimp, fresh tomatoes, basil, and fior di latte in a lemon garlic wine sauce. 28

PASTA BOSCAIOLA Mild Italian sausage with mushrooms, mascarpone, pecorino, garlic all tossed with homemade fettuccine 28

SALADS

INSALATA DI BRESAOLA Thinly sliced cured beef tenderloin and arugula tossed with a Sicilian lemon dressing, crispy capers, shaved Grana Padano 18

INSALATA CAPRESE Fresh Tomato, fior di latte, fresh basil, aged balsamic, and our homemade pesto 16

CAESAR House made dressing, fresh parmigiana cheese, pancetta, croutons 12

PESCE SPADA TOSCANO Grilled sword fish steak on arugula with cannellini beans, onions, tomatoes, oregano, parsley, and parmesan with citrus dressing 28

CONTORNI

GRILLED CHICKEN BREAST 8

MEATBALL 5

MARINATED SHRIMP 3 \$10 5 \$15

