

LUNCH

APERITIVO

PICK TWO 14

Prosciutto • Speck • Bresaola • Hot&Dry Salami
Parmesano Reggiano • Boschetto • Gorgonzola Dolce
• Cambozola • Double Cream Gouda

FILETTI DI ACCIUGHE 8

Marinated Anchovies, Garlic, Extra Virgin
Olive Oil, Parsley

GNOCCO FRITTO 15

Fried dough puffs, Prosciutto di Parma, Extra Virgin
Olive Oil, Cherry tomato

GRILLED OCTOPUS* 22

Cherry tomato, local mixed greens, pesto, red pepper
aioli

FRITTO MITSO 15

Fried Calamari Rings and Tentacles, Zucchini, Mint,
Lemon, Herbs, Shrimp

MEATBALL* 15

Prime Veal, Pork & Beef Meatball, Pomodoro,
Parmigiano Reggiano

DAILY SPECIALS

PROSCIUTTO & MOZZARELLA PANINI 14

Ciabatta, Prosciutto di Parma, Rucola, tomato, Mozzarella cheese

MEATBALL PANINI 14

Ciabatta, Prime Veal, Pork & Beef meatball, Pomodoro sauce, mozzarella cheese

PANINO ITALIANO 13

Ciabatta, Sundried tomato spread, Chicken Pillard, Arugula, Mozzarella

LOCO MOCO 15

Prime Veal, Pork & Beef, Mushroom Marsala Gravy, Sunny side egg over sticky rice

SOUP & SALAD

TOMATO BASIL SOUP 12

House made with pesto oil, Crostino

AHI TUNA SALAD 18

Seared Ahi Tuna, Mixed greens, Roasted Cherry
tomato, Lemon Vinaigrette, Nicoise Olives, Capers

RUCOLA SALAD 15

Arugula, Cherry tomato, Candied marcona Almonds,
Poached pears, Lemon Vinaigrette, Shaved
Parmigiano

CAESAR SALAD 14

Lightly Seared Romaine Wedges, Caesar dressing,
Shaved Parmigiano Reggiano, Croutons

PASTA

FAMILY STYLE/REGULAR

CARBONARA* 120/30

Campanelle pasta, Pancetta, Parmigiano Reggiano,
Free Range Egg, Black Pepper

VONGOLE* 120/30

Linguine, Sautéed Manila Clams, Crushed Garlic,
White Wine, Chili

BOLOGNESE 120/30

Tagliatelle, Veal, Pork, and Beef, Slowly Cooked,
Pomodoro, Fresh Egg Yolk Pasta

GNOCCHI SORRENTINA 100/25

Home made Potato Ricotta Gnocchi in Tomato &
Mozzarella melted, Basil, Parmigiano Reggiano

ENTREE

BISTECCA FIORENTINA 125

32oz Grilled Prime Porterhouse

Recommended Wine pairing: Faust, Cabernet Sauvignon

FILET MIGNON TAGLIATA 45

Seared Prime Beef Tenderloin, Salsa Verde, Arugula, Shaved Parmigiano Reggiano

HALF RACK OF LAMB* 45

3 Grilled Colorado Lamb Chops in Rosemary-extra virgin olive oil marinade, Wilted Spinach, Roasted Potato.

FRESH CATCH OF THE DAY 45

Fresh Fish of the day served with Local vegetables in season

SIDES DISHES

Rosmary Roasted Potatoes, Mixed Seasonal Vegetables, Pasta Aglio E Olio, Charred Brussel Sprouts,
Broccoli Rapini 12