



ITALIAN SUMMER MENU 2026

LUNCH \$29 PP

ANTIPASTI

-INSALATA DI BIETOLE, GORGONZOLA, NOCI BALSAMICO
(beet carpaccio, gorgonzola ,nuts, balsamic)

SOUP OF THE DAY
(mixed vegetables soup, dairy free, vegan)

PANZANELLA TOSCANA SALAD
(summer tuscan bread and tomato, onions, basil, olive oil and vinegar)

PRIMI

-CAVATELLI FATTI IN CASA AL POMODORO E BASILICO
(homemade cavatelli, tomato and basil)

-RIGATONI, CREMA DI ZUCCHINE, MOZZARELLA E OLIVE TAGGIASCHE
(rigatoni with cream of zucchini, fresh mozzarella and taggiasca olives)

-PARMIGIANA DI MELANZANE
(eggplant parmigiana)

DOLCI

-TIRAMISU

-CANNOLI SICILIANI

*CHANGE DESSERT FOR AN ESPRESSO)

Available every day until 4pm. Dine In only, no sharing, no parties greater than 10 guests





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DINNER \$60 PP

ANTIPASTI

-FRITTO VENEZIANO
(fried calamari, tartar sauce- the original Venetian street food)

-BURRATINA ALLE PESCHE
(local burratina, grilled peaches)

-MINI SALMON TARTAR AND TUNA TARTAR

PRIMI

-TROFIE ALLA NERANO
(thin curled pasta, zucchini, provolone)

-RIGATONI, CREMA DI MELANZANE, RICOTTA SALATA E POMODORINI SECCHI
(rigatoni with cream of eggplants, salty ricotta and sundried tomatoes)

-CAVATELLI AL POMODORO, SALSICCIA E SPECK CROCCANTE
(cavatelli pasta with tomato sauce, italian sausage and crispy speck)

DOLCI

-BOMBOLINI ALLA CREMA
(cream filled fried doughnut dough)

-PASTIERA NAPOLETANA
(shortcrust pastry, ricotta filled, candied fruits)

*CHANGE DESSERT FOR AN ESPRESSO)

