



RESTAURANT WEEK

SATURDAY LUNCH MENU

2 course lunch ... \$25/person
bottomless mimosa \$20

FIRST COURSE

SPINACH AND ROASTED PEPPERS

Fontina, roasted red peppers, organic eggs, evoo

SICILIANA

Tomato sauce, homemade mozzarella, spicy salami, gaeta olives, organic eggs

UOVA BIANCA

Smoked buffalo mozzarella, prosciutto cotto, organic eggs

VEGETALE

Homemade mozzarella, roasted mushrooms, eggplant, zucchini, organic eggs

PANCIOFO

Panchetta, spinach, roasted onion, homemade mozzarella, organic eggs

PROSCIUTTO E CARCIOFO

Homemade mozzarella, prosciutto cotto, artichokes, organic eggs

NUTELLA & BANANA

Nutella, sliced bananas, powdered sugar

UOVA ROSSA

Tomato sauce, homemade mozzarella, prosciutto cotto, organic eggs, fresh ricotta, pecorino romano

MARGHERITA

Homemade mozzarella, tomato sauce, grana

ARRABBIATA

Homemade mozzarella, tomato sauce, hot sopressata, grana

FUNGHETTO

Homemade mozzarella, mushrooms, arugula, basil, parmigiano reggiano, truffle oil

PROSCIUTTO DI PARMA

Homemade mozzarella, tomato sauce, prosciutto di parma, parmigiano reggiano

VEGETARIANA

Homemade mozzarella, tomato sauce, artichokes, mushrooms, eggplant, grana

INSALATA

INSALATA CON BRESAOLA

Arugula, fennel, bresaola, pecorino romano, evoo, fresh squeezed lemon

RUSTICA

Spring mix, artichokes, bresaola, olives, evoo, fresh squeezed lemon

INSALATA CON PROSCIUTTO

Arugula, prosciutto di parma, parmigiano reggiano, evoo, balsamic vinegar

GORGONZOLA SALAD

Spinach, apple, pistachios, gorgonzola, evoo, balsamic glaze

INSALATA INVERNO

Mesclun, arugula, fresh fig, fennel, roasted butternut squash, almonds, pomegranate seeds, crescenza, parmigiano reggiano, evoo, lemon, balsamic glaze

VEGAN PIZZE

VEGAN CARCIOFO

Tomato sauce, cashew cream, artichokes, fresh basil

VEGAN CIPOLLA

Tomato sauce, cashew cream, caramelized onion, zucchini, roasted red peppers, fresh basil

VEGAN VEGETARIANA

Tomato sauce, cashew cream, artichokes, mushrooms, eggplant, fresh basil

VEGAN VERDURA MISTE

Tomato sauce, cashew cream, roasted red peppers, olives, mushrooms, fresh basil

SECOND COURSE

TIRAMISU

Layers of ladyfingers soaked in espresso, marscapone & cream

FRUIT BOWL (VEGAN)

Seasonal fruit

TORTA AL CIOCCOLATO

Flourless chocolate cake, fresh whipped cream
(Gluten Free)

GELATO

Chocolate, vanilla, hazelnut, dolce di teche, lemon sorbetto

NEARLY GLUTEN FREE

Substitute Gluten Free Dough
on any Pizza for \$6