

## I Paninetti all'Olio

Soft home-baked rolls with a delicate crust perfumed with olive oil

11

**SAN DANIELE PROSCIUTTO**  
with Swiss cheese

**PROSCIUTTO COTTO**  
with Swiss cheese

**FELINO SALAMI**

**MORTADELLA**

**TURKEY**  
mozzarella, tomato and Dijon mustard

**VEGETABLE FRITTATA\***

**TUNA**  
with marinated artichokes

**CLASSIC TUNA**  
with tomato

## Le Focaccine

Our interpretation of focaccia is buttery, flaky and slightly salted

12

**TOMATO,  
BUFFALO MOZZARELLA,  
AND BASIL**

**SAN DANIELE PROSCIUTTO  
AND BUFFALO MOZZARELLA**

**GRILLED VEGETABLES**

**SMOKED SALMON,  
CREAM CHEESE, CHIVES**

## Le Nostre Insalate

**INSALATA CENTOCOLORI**  
tricolored organic lettuces with avocado, mozzarella, olives . . . 26

**NIZZARDA**  
French green beans, cherry tomatoes, tuna, hard-boiled eggs and bread carasau . . . . . 25

**INSALATA DI CARCIOFI**  
arugula salad with thinly sliced artichokes and shaved Parmigiano Reggiano . . . . . 26

**INSALATA DI NETTUNO\***  
king crab meat with sliced fennel and orange, dijon mustard . . . 42

**ASPARAGI FREDDI**  
asparagus, tomato and hard-boiled egg, rainbow microgreens . . 23

**VITELLO TONNATO\***  
chilled, thinly sliced veal with tuna sauce, garnished with capers . . . . . 28

**TARTARE DI TONNO\***  
sushi grade yellowfin tuna with avocado, roasted baby beets and pickled carrots. . . . . 28

## I Nostri Primi

**LA ZUPPA DEL GIORNO**  
warm soup of the day . . . . . 17

**PENNETTE AL POMODORO E BASILICO**  
pennette in San Marzano tomato sauce with fresh basil. . . . 26

**SPAGHETTI AGLIO OLIO E PEPERONCINO**  
spaghetti with garlic, red peppers and extra virgin olive oil . . 26

**TAGLIATELLE ALLA BOLOGNESE**  
tagliatelle in a light veal ragù . . . . . 29

**LINGUINE ALLE VONGOLE**  
linguine with Manila clams, extra virgin olive oil, garlic, peperoncino and fresh parsley . . . . . 31

## I Nostri Stuzzichini

**AFFETATI MISTI** . . . . . 23  
Italian cured meat platter  
Chef's selection of the day

**FORMAGGI MISTI** . . . . . 23  
Italian cheese platter  
Chef's selection of the day

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please advise us of any food allergies.

## Panini Caldi Sfiziosi

our warm pressed sandwiches

### TOAST FARCITO

Parma ham, fontina, marinated artichokes, red peppers . . . . . 14

### IL FRANCESINO

smoked duck breast, brie, romaine, fig spread  
and cornichons on whole wheat . . . . . 17

### CULATELLO DI ZIBELLO

culatello, burrata, marinated artichokes, watercress . . . . . 16

### SANT AMBROEUS\*

filet mignon carpaccio, Parmesan, Dijon mustard, rucola . . . . . 19

### CHICCHIRICHI'

grilled chicken, shaved artichokes, baby spinach . . . . . 18

### PRIMAVERA

marinated grilled vegetables, olive oil. . . . . 14

### GARIBALDINO

bresaola, robiola, rucola, hearts of palm, lemon zest . . . . . 16

### DUOMO

tuna, olives, celery, cherry tomato on black olive bread . . . . . 16

### MADUNINA

veal cotoletta, rucola, tomato and Dijon mustard . . . . . 19

## I Tramezzini

sandwiches with thinly sliced white bread, cut in triangles

### IL CLASSICO\*

classic egg salad & tomato . . . . . 12

### IL NOSTROMO\*

tuna spread & egg salad . . . . . 12

### IL RUSPANTE

chicken salad, celery, spinach, lemon zest . . . . . 12

### IL MARINAIO

crab meat, avocado, romaine, chef's spread . . . . . 14

### IL TARTUFATO\*

diced egg salad, asparagus tips, truffle sauce . . . . . 12

## Vini al Bicchiere

please ask for our wine special

### Bollicine

Prosecco, Sant Ambroeus	16
Franciacorta Cuvée Prestige, Ca' del Bosco	27
Brut Rosé, Philippe Gonet	35

### Vino Bianco

Friulano' I vini di Jacopo, Nec-Octium - 2014	12
Pinot Bianco, Kettmeir - 2014	13
Vermentino DOC, Fattoria Sardi - 2015	16
Felice Chardonnay, Sant Ambroeus - 2015	16
Pinot Grigio, Valle dei Laghi - 2015	17
Bianco Terre di Chieti, Collefrisio - 2011	18
Sauvignon Blanc, Asimonia - 2015	18
Sancerre Beau Roy, Reverdy Ducroux - 2013	24
Chardonnay, Planeta - 2014	24
Gavi di Gavi, La Scolca - 2012	34

### Vino Rosso

Nero d'Avola, Morgante - 2014	13
Montepulciano d'Abruzzo, Tre Saggi, Cantine Talamonti - 2014	16
Felice Sangiovese, Sant Ambroeus - 2014	16
Pinot Nero, Serafini & Vidotto - 2015	19
Barbera d'Asti Montebruna, Braida Giacomo Bologna - 2014	16
Sebastiano DOC, Fattoria Sardi - 2012	22
Faro San Placido, Cuppari - 2011	22
Brunello di Montalcino, Castiglion del Bosco - 2011	29
Barolo, Casa E. di Mirafiore - 2012	29

Please refrain from using your cell phone. Grazie.

Weekday Breakfast: 7:00 am - 12:00 pm

Weekend Breakfast: 8:00 am - 11:30 am

Brunch: 11:30 am - 4:00 pm

Lunch: 12:00 pm - 6:00 pm

Afternoon Tea: 3:30 pm - 6:00 pm

Dinner: 6:00 pm - 11:00 pm