

ANTIPASTI

Bruschetta – Per Piece

- eggplant caponata 4
- wild mushroom / grana padano 4
- marinated artichoke / pecorino romano 4

Marinated Olives castelvetro / picholine / black cerignola / caciocavallo cheese 6

Cauliflower Soup olive crumble / chili oil 4 / 8 **Creamy Tomato Soup** basil oil 4 / 8

INSALATE add salmon 8 add chicken 6

Roasted Beets watercress / goat cheese / apricot / crostini 10

Bucheron Goat Cheese raspberry truffle vinaigrette / pistachios / mixed greens 10

Arugula pecorino toscano / aged balsamic / preserved lemon 9

Caesar romaine / ciabatta croutons 7

Mixed Greens red onion / feta / balsamic vinaigrette 7

PANINI on grilled ciabatta with pasta salad or mixed greens salad

Meatball beef & italian sausage / pomodoro sauce / provolone 11

Chicken Salad sundried tomato / capers 10

Grilled Cheese & Tomato Soup fontina / provolone 10

PRIMI PIATTI add side mixed greens salad 2.50 add side caesar salad 3.50

Tagliatelle alla Bolognese traditional meat sauce 14

Shrimp Risotto asparagus / fennel / lemon 15

Potato Gnocchi four cheese fondue / white truffle oil / chives 14

Three Cheese Ravioli carrot purée / peas / spring onions 13

Spaghetti All'Amatriciana pancetta / tomato / onion / thyme 12

Scottish Salmon* eggplant caponata 15

Grilled Chicken Rosmarino rosemary marinated / black eyed peas / rapini 13

Atlantic Cod fingerling potatoes / leeks / capers / cream 14