



## LUNCH

### ZUPPA

Ask about our daily features

#### Zuppa Del Giorno (soup of the day)

Cup **5**  
Bowl **8**

#### Tuscan Tomato Bread Soup

Cup **5**  
Bowl **8**

### ANTIPASTI

Served with house-made organic artisan bread

**Olive Caldi** **6**  
Warmed marinated Sicilian olives

**Rapini E Salsiccia** **14** (rapini only **10**)  
Italian broccoli roasted with local house-made organic fennel sausage, garlic and chili flakes

**Antipasto Misto** **21**  
Cured meats, assorted cheeses, warmed olives, artichoke hearts, roasted marinated peppers and house-made jam

**Involtini** **15**  
Roasted eggplant with a combination of mozzarella fior di latte, parmigiano, house-made ricotta, topped with basil and tomato sauce

**Finocchio Arrostito** **15**  
Fire roasted fennel, brocolini, red onion, Sambuca flambe, drizzled in orange juice, topped with toasted almonds and chilli flakes.

**Verdure Miste Al Forno** **11**  
A medley of oven roasted vegetables and Yukon gold potatoes with parmigiano scallions

**Polpette Di Pomodoro** **14**  
Local organic beef meatballs topped with tomato sauce with parmigiano reggiano

**Montata** **16**  
Whipped bufala mozzarella, parmesan polenta, thyme, confit tomato with a house-made jalapeno marmalade

**Mozzarella Bufala** **15**  
Santa Lucia buffalo mozzarella, roasted peppers, sea salt and olive oil

**Ricotta Fresca Calda** **11**  
Warmed house-made ricotta, infused with rosemary olive oil and served with warmed olives

### INSALATE

**Mele Alla Griglia** **14**  
Organic spring mix, shredded brussel sprouts, grilled apple, local goat cheese, pine nuts, sesame seeds with an apple cider vinaigrette  
**Add local organic chicken** **4**

**Insalata Di Tonno** **14**  
Organic spring mix, olive oil preserved tuna, artichoke hearts, amorosa tomatoes, red onions, sweet corn, mozzarella fior di latte with a white balsamic vinaigrette

**Uva Arrosto** **14**  
Organic arugula, kale, roasted grape trio, toasted pumpkin seeds, local goat cheese with a rose vinaigrette  
**Add local organic chicken** **4**

**Caprese** **12**  
Amorosa tomatoes, mozzarella fior di latte, fresh basil and olive oil

**Rucola E Grana** full **10** half **7**  
Organic arugula, parmigiano reggiano, amorosa tomatoes, olive oil and lemon  
**Add prosciutto crudo / beef bresaola / local organic chicken** **4**

**Kale Caesar** full **13** half **9**  
Kale, croutons, crispy capers, parmigiano scallions, house-made caesar dressing, olive oil and lemon  
**Add local organic chicken** **4**

**Asparagi E Patate** **14**  
Fire roasted asparagus, kale and potatoes, dijon grainy mustard, white balsamic dressing, topped with a med-boiled egg, parmigiano and truffle oil

### PANUOZZO

Napolitani panini, house-made organic artisan bread, limited quantity available

**Pollo Al Forno** **12**  
Local organic marinated chicken, veggie spread, organic arugula, roasted tomatoes and cacciocavallo smoked mozzarella

**Crudo Classico** **11**  
Prosciutto crudo, mozzarella fior di latte, amorosa tomato, oregano, basil and olive oil

**Vegetariano Al Forno** **11**  
Fire roasted mushrooms, peppers, zucchini, garlic, with taleggio cheese, piave vecchico, artichoke, oregano and olive oil

**Salsiccia E Cipolla** **11**  
Choice of local organic fennel or hot Italian sausage, caramelized sautéed onions, basil mustard and provolone cheese



## LUNCH

**MEALSHARE** will provide one meal to someone in need.

### PIZZETTA

A half size pizza is available at lunch from 11am to 3pm. **Add one of our signature salads to your pizzetta**

**Rucola E Grana** 4

**Kale Caesar** 4.5

### PIZZA ROSSA

We use '00' organic flour for our pizza dough

**Rosso** 19/13  
San Marzano tomato sauce, mozzarella fior di latte, taleggio cheese, spicy soppressata, local home-made organic hot Italian sausage, seasonal hot peppers and chili oil

**Margherita** 14/8  
San Marzano tomato sauce, mozzarella fior di latte, pecorino romano cheese and fresh basil

**Kale Saltati** 16.5/10.5  
San Marzano tomato sauce, mozzarella fior di latte, kale, roasted garlic and onions, roasted wild mushrooms and artichoke topped with house-made ricotta

**Ortolana** 16.5/10.5  
San Marzano tomato sauce, mozzarella fior di latte, local goat cheese, roasted eggplant, zucchini, roasted peppers and kalamata olives  
\*\*\*staff secret, add local organic sausage 3

**Prosciutto Cotto** 17.5/11.5  
San Marzano tomato sauce, mozzarella fior di latte, Italian ham and roasted wild mushrooms  
\*\*\*staff secret, add artichoke

**Soppressata** 17.5/11.5  
San Marzano tomato sauce, mozzarella fior di latte, spicy soppressata and oregano  
\*\*\*staff secret, add wild mushrooms 2

**Salsiccia** 17.5/11.5  
San Marzano tomato sauce, mozzarella fior di latte, taleggio cheese, local home-made organic fennel sausage and roasted peppers

**Di Mama** 16.5/10.5  
San Marzano tomato sauce, mozzarella fior di latte, roasted wild mushroom, kalamata olive, oregano, basil.  
\*\*\*staff secret, add capicola 3

### PIZZA BIANCA

We use '00' organic flour for our pizza dough

**Filetto Di Manzo** 21/15  
Local organic beef tenderloin, caramelized onion, horseradish cream, gorgonzola cheese, topped with crispy onions

**Pizza Rucola** 18.5/12.5  
Organic arugula, mozzarella fior di latte, parmigiano reggiano, amorosa tomatoes,  
**choice of: prosciutto crudo or beef bresaola**

**Pesto E Pollo** 18.5/12.5  
Almond basil pesto, roasted tomatoes, mozzarella bufala and marinated local organic chicken  
\*\*\* staff secret, add hot peppers 2

**Funghi Misti** 17/11  
Roasted wild mushrooms, mozzarella fior di latte, taleggio cheese, roasted garlic, fresh parsley with white truffle oil  
\*\*\*staff secret, add soppressata 3

**Gamberi** 18.5/12.5  
Marinated tiger prawns, mozzarella fior di latte, lemon zest, fennel frond, horseradish cream, sweet basil, garlic and parmigiano reggiano

**Patate E Pancetta** 18/12  
Sliced Yukon gold potatoes, pancetta (Italian bacon), mozzarella fior di latte, gorgonzola cheese and fresh rosemary  
\*\*\*staff secret, add egg 2

**Rapini E Salsiccia** 18/12  
Italian broccoli, mozzarella fior di latte, local home-made organic fennel sausage, roasted garlic, taleggio cheese and chili flakes

**Uva Arrosto** 17/11  
Fire roasted grape trio, drunken goat cheese, beemster cheese, house-made ricotta, toasted pinenuts, olive oil and rosemary  
\*\*\*staff secret, add prosciutto 3

**Pera E Prosciutto** 18.5/12.5  
Pear, mozzarella fior di latte, gorgonzola cheese, smoked prosciutto, toasted pecans and honey

### PASTA

**Daily**  
House-made Spaghetti in a pomodoro sauce 15  
**Add house-made meatballs** each 1.5

**Weekly Feature**  
House-made pasta \$\$