

# LUNCH – SPRING

## PRIMI

- FRIED CALAMARI, CHIPOTLE AIOLI 13
- CROSTINO, OF SICILIAN BURATTA, ROASTED HOLLAND PEPPERS, CURRANTS AGRODOLCE,  
FRESH OREGANO, AND WHITE BALSAMIC VINAIGRETTE 13
- PARMESAN POLENTA FRIES WITH BLACK OLIVE DIP 10
- SALT COD FRITTERS WITH CHIVE AIOLI 13
- GRILLED SHRIMP, AND ROASTED CAULIFLOWER, WITH ROMESCO AND TOASTED HAZELNUTS 14

## INSALATE

- ROASTED RUBY BEETS, CARA CARA ORANGES, AND A GOAT CHEESE FRITTER, OVER ARUGULA AND BASIL,  
WITH BLOOD ORANGE SHALLOT VINAIGRETTE 13
- CAESAR SALAD, PULLED TUSCAN CROUTONS, SHAVED PARMESAN 12
- WARM, GRILLED ORGANIC KALE SALAD, CANNELLINI BEANS,  
ROSEMARY, PARMESAN, SHERRY VINEGAR 14
- ARUGULA, WARM ROASTED PEARS, TOASTED WALNUTS, SHAVED PARMESAN,  
WHITE BALSAMIC VINAIGRETTE 13
- ADD - GRILLED CHICKEN - 8, GRILLED SHRIMP - 9, OR GRILLED SALMON - 12**

## PANINI, PASTA, AND SECONDI

- CHICKEN MILANESE, GARLIC PARMESAN MASHED POTATOES, ARUGULA 23
- GRILLED ATLANTIC SALMON, SWEET CORN WITH ROASTED NEW POTATOES,  
THYME, CHILIES, CREAM, BASIL PESTO 26
- GNOCCHI, TRUFFLE BUTTER, PARMESAN, GUANCIALE, CREAM, SAGE 20 \*
-  SPAGHETTI, ROASTED VEAL MEATBALLS, SAN MARZANO TOMATO, BASIL 20
- FOUR CHEESE SACCHETTI, BABY PEAS, GREEN HERB SAUCE,  
SHAVED PAREMSAN, PINE NUTS 19
- FRESH SQUID INK LINGUINE, SCALLOPS, SHRIMP, CALAMARI, TOMATO SAUCE  
WITH CHILIES, GARLIC, ORANGE ZEST 28 \*
- GRILLED CHICKEN PANINI, FONTINA, ROASTED HOLLAND PEPPERS, BASIL PESTO,  
ROMAINE, MIXED GREENS 16
- EGG PANINI, GOAT CHEESE, BACON, MAYONNAISE, TOMATO WITH MIXED  
GREENS, SHERRY VINAIGRETTE 14
- OMELET OF SPICY ITALIAN PORK SAUSAGE, HOLLAND PEPPERS, VIDALIA ONIONS,  
GOAT CHEESE, GRATED PARMESAN, FRESH HERBS 16
- BAKED FRENCH TOAST, BERRIES, WHIPPED CREAM, ORGANIC VERMONT MAPLE SYRUP 14

### CONTORNI

- BACON  
6
- GARLIC MASHED  
POTATOES  
8
- ZUCCHINI FRIES WITH  
LEMON AIOLI  
9
- CREAMY GARLIC  
PARMESAN BREAD  
10
- ROASTED VEAL MEATBALLS,  
POMODORO, PARMESAN  
13

**\*CAN BE MADE WITH GLUTEN-FREE PENNE PASTA 2**

## \$12 LUNCH SPECIALS

- BACON, LETTUCE, AND TOMATO, ON BRIOCHE BUN, WITH SIDE OF MIXED GREENS
- CHICKEN BURGER WITH CHIPOTLE AIOLI, APPLE CARROT SLAW WITH HONEY, SHERRY VINEGAR, AND CHILIES,  
ZUCCHINI FRIES WITH LEMON AIOLI
- TUSCAN PIZZA TART, JOE'S DAIRY MOZZARELLA, ROASTED CHERRY TOMATOES, BASIL
- SPAGHETTINI ARRABIATA, PARMESAN
- STEAMED MUSSELS, TOMATO, GARLIC, CANNELLINI BEANS, HOT CHERRY PEPPERS, GRILLED BREAD

**EXECUTIVE CHEF: SERENA BASS A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE**

\$0.25 IS DONATED TO  MEALS FOR GOOD TO HELP FIGHT FOOD INSECURITY IN HARLEM

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK  
OF FOODBORNE ILLNESS PLEASE NOTIFY YOUR SERVER TO ANY FOOD ALLERGIES**