

SPUNTINI

ALICI SOTT'OLIO 7

Cured white anchovies, olive oil & balsamic (GF)

PANNE RUSTICA & OLIVES 12

Marinated mixed olives, freshly baked focaccia bread

ZUPPA'S

ZUPPA DI GIORNO 12

Seasonally inspired soups, ask your server for today's creation

CRUDO

YELLOWFIN TUNA CRUDO 25

Sashimi grade tuna, black garlic, Doc Bells chilli sauce, black sesame, gf soy sauce, lemon, pickle

INSALATI

BURATTA 25

Local beet puree, fresh Buratta, heirloom tomatoes, balsamic, olive oil

INSALATA DI GRECA 17/24

Greek Village salad, peppers, cucumber, onions, olives, tomatoes, feta cheese

PANZANELLA DI TONNATO 22

Preserved tuna, onions, bread, olives, heirloom tomatoes, balsamic, olive oil

ANTIPASTI

PURPLE BRUSSELS 17

House Specialty, lightly fried brussels sprouts, pepperoncino chilli, olive oil, lemon, soy (GF)

SMOKED TROUT CAKE 22

House trout, umami aioli, arugula slaw, pickled vegetables

PRIMI (PASTAS)

GNOCCHI GORGONZOLA (GF) 25

Gluten free potato gnocchi, gorgonzola cream sauce, arugula, Parmigiano Reggiano

BUTTERNUT SQUASH RAVIOLI 25

Brown butter, crispy herbs, wine, roasted garlic, Amaretti (nuts), Parmigiano Reggiano

BOLOGNESE 25

Beef, pork & smoked bacon ragù, tomato sauce, herbs, Parmigiano Reggiano,

PANINIS (SANDWICHES)

CHICKEN ALA PARMIGIANA 22

Crispy fried chicken Scallopini, baked with house tomato sauce, provolone cheese, frites and vegetable slaw, Parmigiano Reggiano, served on a brioche bun

STEAK SANDWICH 25

Grilled 4oz NY striploin, caramelized peppers, Secret sauce, served with frites and vegetable slaw

HAMBURGER DI MANZO 22

House made beef burger, never frozen, brioche bun, secret sauce, tomato, frites & slaw add provolone cheese \$3

LA CUCINA LUNCH

by Quince

Please let us know if you are Gluten free or have any other allergies