

# Quick ITALIAN LUNCH

## 2-COURSE MENU | \$19

1 antipasto and 1 piatto for a lunch break Italian-style!

### ANTIPASTI *choose one*

**BRUSCHETTA  
CON MOZZARELLA  
E POMODORO** 

*Housemade Mozzarella,  
Marinated Dried Tomatoes,  
Housemade Rustico Bread*

**CARPACCIO  
DI MANZO**

*Thinly Sliced Raw Beef,  
Parmigiano Reggiano® DOP,  
ROI Extra Virgin Olive Oil,  
Sea Salt*

**INSALATA  
DI RUCOLA** 

*Arugula, Grana  
Padano DOP, Lemon,  
Olitalia Extra Virgin  
Olive Oil*

**ARANCINI  
POMODORO** 

*Lightly Fried Rice  
Croquettes, Mutti Tomato,  
Mozzarella, Basil*

### PIATTI *choose one*

#### PIZZA

**MARGHERITA** 

*San Marzano Tomatoes DOP, Mozzarella di Bufala, Basil, Extra Virgin Olive Oil*

**CACIO E PEPE** 

*Mozzarella di Bufala, Pecorino Romano Zerto, Black Pepper*

**PESTO** 

*Basil Pesto, Mozzarella di Bufala*

#### LEGGERA

**PIZZA DOUGH**  +3

*Blend of corn, rice, and buckwheat flours.*

*While this flour is gluten-free,  
our environment is not, meaning trace  
amounts of gluten may be present.*

*Not certified for celiac disease.*

#### PASTA

**LO SPAGHETTO AL POMODORO** 

*Alfalfa Spaghetti, Così Com'è Datterino Tomatoes, ROI Extra Virgin Olive Oil, Basil*

**ADD Burrata +5**

**SPAGHETTI CACIO E PEPE** 

*Alfalfa Spaghetti, Black Pepper, Pecorino Romano Zerto*

**RAVIOLI DI RICOTTA E SPINACI** 

*Housemade Ricotta & Spinach Ravioli, Toasted Almonds, Local Clover Honey, Agriform Parmigiano Reggiano® DOP*

**FIORE DI PISELLI** 

*Spring Pea filled Pasta, Mint, Lemon Butter, Pecorino Romano Zerto*

#### VERDURE

**MINISTRONE E CROSTINI** 

*Mixed Vegetable Soup, Mutti Tomato, Cannelini Beans, Olitalia Extra Virgin Olive Oil, Toasted Bread*

**VERDURE ALLA GRIGLIA**  

*Grilled Market Vegetables, Smoked Scamorza, Extra Virgin Olive Oil*

**INSALATONE** 

*Mixed Chicories, Shaved Carrots, Fennel & Celery, Marinated White Beans, Red Wine Vinaigrette.*

**ADD Grilled Chicken +8**

**ADD Olive Oil Tuna +10**



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## VINI

5 FL OZ GLASS | 750 ML BOTTLE

### SPUMANTI | SPARKLING



<b>Prosecco NV,</b> Ronco Belvedere, <i>Veneto</i>	13   52
<b>Lambrusco di Grasparossa</b> <b>Organic,</b> Cleto Chiarli, <i>Emilia-Romagna</i>	13   52

### BIANCI | WHITE

<b>Pecorino,</b> Marchesi Migliorati, <i>Abruzzo</i>	11   44
<b>Friulano “Orsone,”</b> Bastianich, <i>Friuli</i>	15   60

### ROSATI | ROSÈ

<b>Solorose</b> Fontanafredda, <i>Piemonte</i>	12   48
<b>Ammiraglia Alie Rosè</b> Frescobaldi, <i>Toscana</i>	13   52

### ROSSI | RED

<b>Chianti Classico,</b> San Felice, <i>Toscana</i>	15   60
<b>Palazzo della Torre,</b> Allegrini, <i>Veneto</i>	15   60

## APERITIVI

COCKTAILS

*freshly crafted for something light!*

<b>Aperol Spritz</b> Aperol, Prosecco, Soda Water	14
<b>Pallini Spritz</b> Pallini, Prosecco, Soda Water	14

## BIRRE

BEER ON TAP

<b>Peroni,</b> Nastro Azzurro <i>Lager, 5.1% abv, Italy</i>	8
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*Looking for more vino? See our main menu list for extensive options by the glass and by the bottle!*