

# Lunch Menu

## Appetizers & Salads

**Meatballs** 15

Veal and Berkshire pork meatballs with mushroom, ricotta salata, truffle broth

**Risotto Croquettes** 9

Tomato, basil, fior di latte mozzarella

**Grilled Calamari** 14

Shaved asparagus, baby arugula, roasted tomato, salmoriglio

**Charred Octopus** 15

Almond romesco, onion confit, potato salad, chimichurri

**Prosciutto & Burrata** 17

24-month cured prosciutto di Parma, burrata, crushed tomato bruschetta

**Tuscan Kale** 12

Shaved Brussels sprouts, sunflower seeds, Piave Vecchio, yogurt dressing

**Fava Bean & Fennel** 12

Fresh fava bean, mint, sheep's milk ricotta, lemon cracked pepper

**Grilled Chicken Breast Salad** 15

Market greens, roasted tomato, avocado, Parmesan

**Crab & Asparagus** 15

Jonah crab, grilled asparagus, organic pea greens & micro basil

**Charred Broccoli Rabe** 7

Lemon, roasted garlic, pine nut

**Roasted Cauliflower** 7

Trapanese almond pesto

## Mains

**Emporio Cheeseburger\*** 15

Pat LaFrieda short rib burger, Taleggio cheese, charred scallion aioli, house made pickle, hand cut fries  
Add bacon or avocado \$1<sup>50</sup>

**Creekstone Farm Bavette Steak\*** 20

Duck fat potato, Tuscan kale, chimichurri

**Fish of the Day\*** MP

ask for daily preparation

## Pressed Panini

**Smoked Salmon** 11

Avocado, goat cheese, lemon oil

**Chicken Breast** 11

Double smoked crispy bacon, avocado, tomato, spicy aioli

**Focaccia Parma** 11

Prosciutto di Parma, mozzarella, arugula

**Focaccia Mortadella** 9

pistachio, mortadella, sea salt

## Pasta

All of our pasta is homemade on the premises daily using Italian semolina flour.

Please inquire about gluten free options. +2<sup>00</sup>

**Rigatoni alla Norcina** 16

House made sausage, porcini, fresh ricotta, crushed truffle

**Mafaldine Bolognese** 16

Pork and veal sugo, Grana Padano

**Grano Arso Paccheri** 17

Heritage burnt wheat pasta with charred squid, shrimp, fresh tomato ragù, chili, parsley

**Strangozzi** 17

Cherry tomato sauce, buffalo mozzarella, basil

**Saffron Cavatelli** 19

Alaskan king and Jonah crab, chili, Meyer lemon

20% gratuity will be applied to parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.