

Lunch
Monday, December 14, 2015



Caffé

We proudly serve 1000 Faces Espresso
 (Regular and Decaf Available)

Espresso	3.5
Americano	4
Latté	4.75
Cappuccino	4.75
Fresh Lemonade (Blackberry, Peach, Blood Orange)	4
Flavored Iced Tea (Blackberry, Peach, Lavender Vanilla, Blood Orange)	4
Iced Tea	2.75
Organic Hot Tea (Earl Grey, Mint, Chai, Green, Chamomile)	4
Acqua Panna 500mL	4
San Pellegrino 500mL	4
Coke, Diet Coke, Ginger Ale, Sprite	2.75

Zuppa

(Made to order)

Tomato Basil Cream	6
Butternut Squash	6
Gazpacho	6

Antipasti

Prosciutto & Soppresata Plate	crostini, mostardo	12
RI Calamari Fritti	fried lemon preserves, spicy tomato	10
*Anchovy & Sardines	roasted peppers, olives, crostini	12
Eggplant Involtini	olive, goat cheese, rst. peppers, anchovy, tom.	9
Italian Truffle Fries	white truffle oil, pecorino	7
Simple Bruschetta	tomatoes, basil, pesto, goat cheese, balsamic	9
Roasted Grape Leaves	lamb, risotto, walnuts, goat cheese	8

Insalata

Octopus	Wood fired octopus, arugula, pickled veg & olive dress	14
*Crab Cake Caesar	pistachio, currants, parmesan, lemon anchovy	14
*Niçoise	Salmon, olives, capers, fried egg, tomato, balsamic	15
Warm Greens & Shrimp	arugula, basil, pancetta, onion, sherry	12
* Hanger Steak & Mushroom	greens, taleggio mushroom crema	14
Grilled Chicken	greens, walnut, gorgonzola, citrus vinaigrette	12
Caprese	prosciutto, burrata mozz, tomatoes, basil, garlic, balsamic	12
Farm Beet	mixed greens, beets, goat cheese fritters, citrus vinegar	9
*Sicilian Caesar	pistachio, currants, parmesan, lemon anchovy	9

Wood Fired Pizza

Octopus	pomodoro, fennel bulb, roasted peppers, mozzarella	16
Americana	coppa, pepperoni, olives, mushroom, mozz, pomodoro	15
Mission Fig	fontina, taleggio, prosciutto, sopressata	15
Wild Forest	mushrooms, greens, fontina, goat cheese, artichokes truffle oil	15
La Blanca	fontina, parmesan, mozzarella, artichoke, rstd garlic	15
Local Apple	chicken, gorgonzola, fontina, pine nuts, rosemary oil	15
Autumn	fontina, pecorino, zucchini, squash, rstd toms, artichokes, garlic	15
Napoli	pepperoni, gorgonzola, olive, tomato, basil pesto, asiago	15
Margherita	fresh mozz, asiago, tomato, pomodoro, basil	13

Burgers

(Ground in house)

Potatoes & Mixed Local Greens

*Lamb Burger	fresh mozzarella, pesto, tomato	12
*Beef Burger	taleggio, tomato, greens, salsa verde	12
Crab Cake Burger	horseradish aioli, tomato, parmesan	14

Wood Fired Piadina

Potatoes & Mixed Local Greens

*Hanger Steak	red peppers, fresh tomato, asiago, greens	12
Muffaletta	prosciutto, sopressata olives, capers, mozz, greens, tomato	12
Fresh NC Crab Cake	fresh tomato, greens, parmesan	12
Puttanesca	shrimp, salmon, mozzarella, tomato, olives, arugula	12
Chicken Parmigiana	tomato, pepperoni, fontina, greens	12
Chicken Meatballs	greens, parmesan, mozzarella, pomodoro	11
Eggplant al Forno	peppers, parmesan, spinach, olive, pomodoro	11
Caprese al Forno	farm tomato, fresh mozzarella, basil, olive	10

Primi

Cioppino	scallop, mussels, spicy pomodoro, vermicelli	14
Puttanesca	shrimp, tuna, capers, olives, tomato, linguine	14
Shrimp & Calamari Scampi	garlic butter, tomatoes, pomodoro	12
Bolognese	beef, lamb, pork, greens, pecorino, rigatoni	12
Luganega Carbonara	house made sausage, pancetta, greens, rigatoni	12
Chicken Parmesan	sopressata, peppers, olive, fontina, greens, linguine	12
Chicken Carbonara	pancetta, walnuts, fettucine	12
Eggplant Parmesan	fontina, peppers, greens, pomodoro, vermicelli	10
Wild Mushroom Pasta	mushrooms, pecorino, linguine	10
Autumn Pasta	vegetables, pomodoro, pecorino, penne	10

Secondi

*Hanger Steak & Eggs	ribeye, potato gratin, greens, chimmichuri	14
Seafood Milanese	shrimp, mussels, scallops, saffron risotto	14
Trout Almondine	Potatoes gratin, WF vegetable, beet & apple relish	14
Blackened Salmon	potatoes gratin, WF vegetables	14
Fish & Chips	NC trout, truffle crema, local greens, potatoes	14
Chicken Picatta	mushroom risotto, local greens	13

Dolce

(All desserts are made in house)

Tiramisu	6
Grand Mariner Crème Brulee	6
Chocolate Ganache	6
Butterscotch Bread Pudding	6
Cherry & Blackberry Clafoutis	6
Flourless Chocolate Torte	6
Turtle Cheesecake	6

To preserve the integrity of our food and to help aid our kitchen staff, we kindly request no substitutions.

Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients
 Consuming raw or undercooked meats, poultry, seafood, Shellfish, or eggs may increase your risk of food borne illness

Please inform your server of any allergies
 Gratuity may be added to parties of six or more