

***This is an example lunch menu.
Menus are subject to daily changes.**



Caffé

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

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| 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)

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| Tomato Basil Cream | 6 |
| Butternut Squash | 6 |
| Gazpacho | 6 |

Antipasti

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| 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

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| 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

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|---|----|
| 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

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| *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

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| *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

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| 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

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| *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)

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| 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