

Lunch Menu

Antipasti

Prosciutto Croquettes 4.00

Prosciutto di parma ham croquettes with guava marmalade

Salmon Carpaccio * 9.95

Faroe Island wild-caught salmon, arugula, cherry tomatoes, cappers and shaved parmesan

Carpaccio di Manzo * 9.95

Sliced beef, arugula, cherry tomatoes and shaved parmesan

Calamari Fritto 8.95

Fried calamari with lite spicy tomato sauce 12

Insalate

Insalata Barbabietola – Roasted Beets 8.50

Arugula, golden & rainbow beets, ricotta cheese, champagne vinaigrette, sunflower, pumpkin seeds

Insalata di Pomodoro 8.50

Cherry & heirloom tomatoes, goat cream cheese, strawberry & sherry vinaigrette,

Insalata Cesare 10.00

Romaine lettuce, pancetta, focaccia croutons, parmigiana, homemade dressing,

Pesce

Grilled Tuna salad 16.00

Blackened tuna on top of lettuce, tomatoes, onions & avocado

Salmon Pan Seared 18.00

Grilled Salmon with a side of vegetables

Pasta Fresca

Spaghetti Primavera 13.00

Homemade spaghetti with fresh garden vegetables aglio e olio

Tagliatelle Alfredo 14.00

Homemade tagliatelle pasta with creamy Alfredo sauce

Spaghetti al Pomodoro Fresco 12.00

Homemade pomodoro sauce 12

Pasta caccio e pepe 15.00

Rich cheese, bronze-extruded pasta, and freshly-ground pepper

Penne a la Vodka 16.00

Penne pasta with homemade vodka sauce

Add Chicken 3.50

Add Shrimp 4.00

Tagliatelle ai Funghi 15.00

Homemade Tagliatelle pasta with portobello, white and cremini mushrooms 26

Pollo e Carne

Lombata Milanese or Parmigiana 18.00

Pounded veal chop choice of French fries, pomodoro pasta

Parmigiana 23.50

Dry-aged Filet Mignon 6oz 26.50

Brandy cream mushroom sauce, vegetables

New York Steak 8oz 29.50

Dry aged NY strip grilled to perfection, honey mustard sauce, paired with vegetables

Pizza

margherita 9.50

fresh mozzarella, tomato, basil

rucola e prosciutto 12.50

mozzarella, san daniele prosciutto, parmigiano shavings, arugula, cherry tomatoes

campagnola 11.50

mozzarella, fresh sausage, mushrooms, tomato

Biella
RISTORANTE