

DINNER MENU

TO START

CROSTINO	8
SNAP SUGAR PEAS PUREE, MINT, HAZELNUTS, PECORINO D.O.P.	
CAULIFLOWER HUMMUS	12
CAULIFLOWER, TAHINI, LEMON JUICE, EXTRA VIRGIN OIL - SERVED WITH FOCACCINA	
TRUFFLE MEATBALLS	16
BEEF AND PORK GROUND MEAT, BLACK TRUFFLE PUREE SAVINI TARTUFI FROM TUSCANY (IT), TOMATO SAUCE	
EGGPLANT PARMIGIANA	16
GRILLED EGGPLANTS, TOMATO SAUCE, MOZZARELLA, PARMIGIANO, BASIL	
OCTOPUS	16
BRAISED OCTOPUS , CHERRY TOMATOES, FENNEL, SICILIAN PISTACHIO	
MOZZARELLA DI BUFALA & PROSCIUTTO CRUDO DI PARMA	18
IMPORTED MOZZARELLA DI BUFALA D.O.P. FROM CAMPANIA (IT), PROSCIUTTO DI PARMA 20 MONTHS D.O.P. LEVONI	

FROM THE GARDEN

BRUX SALAD	14
ORGANIC QUINOA, BRUSSELS SPROUTS, FETA CHEESE, ORGANIC SUNFLOWER SEEDS, EXTRA VIRGIN OLIVE OIL, PINK PEPPER AND TERRAGON	
CAPRINO SALAD	14
MIX GREEN, SHAVED FENNEL, PEARS, CHERRY TOMATOES, ALMONDS AND SOFT GOAT CHEESE, HONEY CITRONETTE DRESSING	
FREGOLA	16
FREGOLA SARDA (DURUM PASTA GRAIN OVEN ROASTED), HONEY MARINATED SHRIMPS, ROASTED CHERRY TOMATOES, BABY KALE, PARSLEY	
CRACKED RAINBOW POTATOES	8
MIX GREEN 5	
ADD SMOKED IRISH SALMON 8 ORGANIC CHICKEN BREAST 8	

PIZZE

FOCACCINA	7/HALF 4
EXTRA VIRGIN OLIVE OIL AND SALT	
MARGHERITA	16
TOMATO PULP, FRESH MOZZARELLA, BASIL	
CRUDO & RUCOLA	19
TOMATO PULP, FRESH MOZZARELLA, ARUGULA, BASIL, LEVONI PROSCIUTTO DI PARMA D.O.P. 20 MONTHS	
SALAMINO	19
TOMATO PULP, FRESH MOZZARELLA, CHARLITO'S COCINA SPICY SALAME (MADE WITH PASTURE RAISED HERITAGE BREED PORK, EVAPORATED SEA SALT, NITRATE AND NITRITES FREE), BASIL	
PORCINI	19
MOZZARELLA, PORCINI MUSHROOMS, PINE NUTS, LEVONI COOKED PANCETTA, FRESH THYME	
POLPETTOSA	19
TOMATO PULP, MEATBALLS, BASIL, SHAVED PARMIGIANO REGGIANO D.O.P.	
MARGUEZ	20
HARISSA SAUCE, MOZZARELLA, MARGUEZ LAMB SAUSAGE, BROCCOLINI, CILANTRO	
D.O.P.	20
SLICED SAN MARZANO TOMATOES D.O.P., MOZZARELLA DI BUFALA D.O.P., PARMIGIANO REGGIANO D.O.P., EXTRA VIRGIN OLIVE OIL, BASIL	
ZUCCOTTO	20
LEVONI PROSCIUTTO COTTO HAM NITRATE FREE, GRILLED ZUCCHINI, FRESH MOZZARELLA, BASIL, SHAVED PARMIGIANO REGGIANO D.O.P.	
TARTUFO	20
ARTICHOKE AND WHITE TRUFFLE PUREE SAVINI TARTUFI FROM TUSCANY (IT), FRESH MOZZARELLA, PEPPERY PANCETTA, TUSCAN PECORINO CHEESE D.O.P., ARUGOLA	
REGINA	22
TOMATO PULP, LEVONI PROSCIUTTO DI PARMA 20 MONTHS D.O.P., IMPORTED MOZZARELLA DI BUFALA D.O.P., BASIL	
VEGACCINA	24
KITE HILL ALMOND CREAM CHEESE, RAINBOW CHERRY TOMATOES, VEGAN HOUSE MADE SPINACH PESTO (SPINACH, CASHEW, FOLLOW YOUR HEART VEGAN PARMESAN CHEESE, EXTRA VIRGIN OLIVE OIL, SALT)	
SUBSTITUTE REGULAR MOZZARELLA WITH VEGAN MOZZARELLA 4 GLUTEN FREE BASE EXTRA 5	

18% TIP WILL BE ADDED TO PARTY OF 6 OR MORE

UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PASTA

ALL OUR PASTA IS HAND MADE WITH A SELECTION OF THE FOLLOWING SEMOLINA & FLOUR FROM MOLINO GRASSI, ITALY

- ORGANIC KRONOS SEMOLINA - ORGANIC DICOCUM
- ORGANIC CAPPELLI SEMOLINA - ORGANIC WHOLE WHEAT SPELT
- ORGANIC EINKORN - ORGANIC WHOLE WHEAT

CAVATELLI WITH MUSSELS	19
HOMEMADE ORGANIC FRESH PASTA CAVATELLI, P.E.I. MUSSELS, CHERRY TOMATOES PUREE, BASIL, GARLIC	
CAVATELLI WITH BRANZINO AND DILL	20
HOMEMADE ORGANIC FRESH PASTA CAVATELLI, FRESH DILL (BE CAREFUL OF THE BONES)	
WHOLE WHEAT PAPPARDELLE WITH CHICKEN SAUSAGE	19
HOMEMADE ORGANIC WHOLE WHEAT PAPPARDELLE, CHICKEN SAUSAGE, RICOTTA CHEESE, BABY KALE	
PAPPARDELLE WITH COLORADO LAMB RAGU'	22
HOME MADE ORGANIC FRESH PASTA , COLORADO LAMB, VEGETABLES, RED WINE	
SOUP OF THE DAY	14

FEET, FINS & BONES

OUR BURGERS ARE MADE WITH PRETZEL BUNS

P.E.I. MUSSELS	16
P.E.I. MUSSELS, SAN MARZANO TOMATOES D.O.P., GARLIC, DILL, PARSLEY, CHILLI FLAKES	
LAMB BURGER	20
LAMB BURGER, TRUFFLE MAYO WITH SAVINI TARTUFI BLACK TRUFFLE PUREE, MOZZARELLA DI BUFALA DOP, TOMATO AND ARUGOLA SERVED WITH CRACKED POTATOES OR MIX GREENS	
SALMON BURGER	20
ORGANIC IRISH SALMON, MAYO, CORNICHON, MICRO GREENS SERVED WITH CRACKED POTATOES OR MIX GREENS	
VEGAN BURGER	20
BEYOND MEAT VEGAN BURGER PATTY, SICILIAN DRY OREGANO VEGAN MAYO, ROASTED TOMATO, MICRO GREENS, SERVED WITH CRACKED POTATOES OR MIX GREEN	
DRY AGED RIB EYE TAGLIATA STYLE	38
SERVED WITH CRACKED POTATOES OR MIX GREENS	