

# *Zuppe & Insalate*

## SOUPS & SALADS



### IL PANE

Pull Apart Bread ~ Olive Oil ~ Balsamic  
6

### ZUPPA DI FUNGHI

Wild Cultivated Mushrooms ~ Truffle Cream  
16

### INSALATA CESARE

Romaine Hearts ~ European Smoked Bacon ~ Grilled Focaccia  
Parmesan ~ Lemon ~ Caesar Dressing  
18

### INSALATA DI PONTE VECCHIO

Romaine ~ Arugula ~ Radicchio ~ Frisee ~ Cucumber ~ Red Onion ~ Cherry Tomato  
Ricotta ~ Red Wine Vinaigrette ~ Aged Balsamic  
18

### INSALATA CAPRESE

D.O.P. Buffalo Mozzarella ~ Heirloom Tomato ~ Arugula  
Extra Virgin Olive Oil ~ Aged Balsamic  
30

# *Antipasti*

## APPETIZERS



### ANTIPASTO

Prosciutto Di Parma ~ Salami ~ Capicola ~ Grilled Zucchini ~ Eggplant ~ Red Onion ~ Asparagus  
Roasted Peppers ~ Pickled Artichokes ~ Olives ~ Sundried Tomato  
Parmesan ~ Crostini  
(FOR TWO) 30  
(FOR FOUR) 48

### GAMBERI

Chilled Jumbo Black Tiger Shrimp ~ Horseradish Tomato Sauce ~ Lemon  
32

### FRITTO MISTO

Calamari ~ Shrimp ~ Smelts ~ Artichokes ~ Lemon Caper Aioli  
32

### CAPESANTE

Scallops ~ Roasted Fig ~ Fig Chutney  
34