

PREFIX MENU



Broadway Menu

Pasta A CHOICE OF PASTA OR PIZZA

Rigatoni all'amatriciana

Homemade fresh pasta, amatriciana sauce, crispy guanciale, Pecorino

Chitarra ai gamberi e limone

Homemade fresh pasta, shrimp, Ferrarini butter, meyer lemon

Tagliatelle alla bolognese

Homemade pasta, classic bolognese ragout

Spaghettoni cacio e tartufo

Homemade fresh pasta, cacio e pepe sauce, black truffle

Spaghetti al pomodoro

Spaghetti, datterini tomato sauce, basil

Pizza 48 hours of leavening

Margherita

Mozzarella, tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

Bufala

Mozzarella di bufala, tomato sauce, cherry tomatoes, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

Diavola

Mozzarella, tomato sauce, spicy salame, chili infused olive oil, Parmigiano Reggiano, basil

Napoletana

Tomato sauce, Taggiasca olives, Cantabrian anchovies, capers, oregano, basil, extra virgin olive oil

Boscaiola

Smoked provola, tomato sauce, sausage, shiitake mushroom, yellow cherry tomatoes, pecorino romano

Ortolana

Yellow grape tomato sauce, Japanese eggplant, red pepper reduction, zucchini chips, basil infused oil — VGN

+

Glass of wine or Juice

{ \$ 36 }

Menus are per person and cannot be shared

LUNCH PREFIX MENU

Detox Menu

A CHOICE OF

Any Salad

Vegan

Vegetarian

Meat

Fish

Any Juice

+

OR

Smoothie

+

Homemade Bread

{ \$ 29 }

Menus are per person and cannot be shared

LUNCH PREFIX MENU

Protein Menu

A CHOICE OF

Barbabetola e mela

Braised beets, green apple puree, pickled green apples, toasted almonds, raspberry dressing — GF DF VGN

Tartare di manzo*

Organic beef tartare, pickled pearl onion, sweet garlic puree, confit shallots, toasted hazelnuts, orange zest, chives, crispy bread — RW

Polpo alla griglia + 6\$

Grilled octopus, charred tomato sauce, roasted romanesco cauliflower, pickled red onion — GF DF

+

A CHOICE OF

Main

Salmone al sesamo

Roasted salmon, yuzu glaze, toasted sesame seed, mango sauce, charred fennel — GF DF

Pollo alla cacciatora

Chicken thighs stewed in a tasty tomato sauce with Taggiasca olives, braised pearl onions, taralli crumbs — DF

Prosciutto di Parma e burrata

22 month cured Parma ham and burrata

Tagliata di controfiletto + 12\$

Grilled NY strip steak, sauteed spinach, toasted cashew, demi glaze — GF DF

{ \$ 39 }

Menus are per person and cannot be shared