



## Lunch Menu \$15

11am – 2pm

### BURRATINA CON POMODORINI

Fresh buttermilk mozzarella, rustic cherry tomato puree, olive oil.

Choice of:

### TRIPPA DELLO CHEF

Chef's hat shaped pasta, beef tripe, organic garbanzo, light organic tomato sauce and Pecorino.

### BIANCHI & NERI

Black and white thin vermicelli pasta, shrimp, mushroom, roasted pancetta in a creamy bisque.

### RIGATONI POM'AMORE

Rigatoni with creamy organic tomato sauce, Burrata.

### PENNE DI MAIS AI QUATTRO SAPORI (Gluten Free / Vegan)

Gluten free penne pasta, lentils, spinach, garlic and tomatoes.

### CHOCOLATE MOUSSE (Gluten Free / Vegan)

### TIRAMISU

## Dinner Menu \$29

5pm – Close (2pm – Close Fri, Sat & Sun)

Choice of:

### POLPO CON LENTICCHIE

Mediterranean octopus on a salad of green lentils.

### BURRATINA CON POMODORINI

Fresh buttermilk mozzarella, rustic cherry tomato puree, olive oil.

### CARPACCIO DI BRESAOLA

Homemade cured beef carpaccio, arugula and hearts of palm salad.

Choice of:

### TRIPPA DELLO CHEF

Chef's hat shaped pasta, beef tripe, organic garbanzo, light organic tomato sauce and Pecorino.

### BIANCHI & NERI

Black and white thin vermicelli pasta, shrimp, mushroom, roasted pancetta in a creamy bisque.

### RIGATONI POM'AMORE

Rigatoni with creamy organic tomato sauce, Burrata.

### PENNE DI MAIS AI QUATTRO SAPORI (Gluten Free / Vegan)

Gluten free penne pasta, lentils, spinach, garlic and tomatoes.

Choice of:

### CHOCOLATE MOUSSE (Gluten Free / Vegan)

### TIRAMISU

### RICOTTA CHEESECAKE

Please Note:

WE DO NOT TAKE RESERVATIONS.

Seating is on a first-come, first-served basis.

