



LUNCH



ANTIPASTI



AROMA

Field greens, calamata olives, fried leeks, cherry tomatoes, parmigiano-reggiano, balsamic vinaigrette 8
Additional choice of: Chicken 12 Salmon 13 Beef Tenderloin 14



GRIGLIA

Grilled romaine, prosciutto, gorgonzola, roasted red peppers, toasted walnut, balsamic vinaigrette 11

CAESAR

Hearts of romaine, grilled calabrese bread crouton, pecorino, white anchovy filet, roasted garlic-parsley dressing 9
Additional choice of: Chicken 13 Salmon 14 Beef Tenderloin 15

ICEBERG WEDGE

House-made bacon, hazelnut, sundried tomato, cranberry, gorgonzola, basil-sweet garlic vinaigrette 15

CIOPPINO

"Fisherman's stew," PEI mussels, monkfish, calamari, tiger shrimp, sausage, soffritto, bruschetta, tomato brodo 15

BEER BATTERED ARTICHOKE HEARTS

Peroni battered, banana pepper pesto, pecorino, pine nut crumbs 10

PIATTO FREDDO

priced for two 28
Imported Italian meats, cheeses, olives, warm flatbread

PIZZA BIANCA

BARESE

Chicken, caramelized onion, spinach, herbs, asiago 13

MANZO

Beef short rib, roasted red pepper, red onion, banana pepper, fontina, garlic oil 13

BIANCA

House-made sausage, cherry tomato, white onion, spinach, herbs, Parmigiano-Reggiano, mozzarella 13

FUNGHI

Roasted mushrooms, pancetta, caramelized onions, fontina, truffle oil 13

PARMA

Prosciutto, caramelized onion, broccoli rabe, burrata, chilli oil 13

PIZZA ROSSA

QUATTRO STAGIONI

Artichoke hearts, calamata olives, mushroom, parma prosciutto, mozzarella 13 Add free-range egg 14

MARGHERITA

Fresh mozzarella, basil 11

VULCANO

Spicy sausage, fresh banana peppers, rapini, roasted peppers, goat cheese, ricotta, chilli oil 13

QUATTRO FORMAGGI

Burrata, gorgonzola, asiago, Parmigiano-Reggiano 12

IL LUPO

Pancetta, butternut squash, Brussels sprouts, herbed ricotta 13

CALABRESE

Sopressata, banana pepper, white onion, fresh mozzarella 13

PASTA - RISOTTO

TAGLIATELLE POLLO

Grilled chicken, bacon, sundried tomato, spinach, pinenuts, vodka-parmesan cream 14



PAPPARDELLE LEPRE

Riesling-braised rabbit, vegetable ragu bianca, rosemary, goat cheese 14



TAGLIATELLE BOLOGNESE

Slow-cooked hearty ragu of locally raised beef, pork and veal 14



PAPPARDELLE PIEMONTE

Wild mushroom, roasted garlic, tomato, Parmigiano-Reggiano, truffle oil, pesto 13



PENNE AROMA

Pork sausage, caramelized onion, wild mushroom, plum tomato-crema 15

BUCATINI CARBONARA

Bacon, sweet pea, black peppercorn, egg yolk-pecorino crema 15

RISOTTO GAMBERO

Tiger shrimp, pancetta, sundried tomato, banana pepper, mascapone, 18yr aged balsamic 15

SPAGHETTI NORMA

Fried eggplant, roasted eggplant, tomato, basil, ricotta salata 12

PANINI - FLATBREAD

*accompanied by house-cut parmesan/herb fries

HOUSE-MADE MEATBALL "BOMBER"

Banana peppers, spinach, red sauce, provolone 10

"TUNA MELT"

Italian tuna, prosciutto, sundried tomato, olive, red onion, provolone, horseradish aiolo 9

LA VERDURA

Balsamic grilled vegetables, goat cheese, basil pesto 8

POLLO FLORENTINE

Basil grilled chicken breast, pancetta, tomato, spinach, burrata 9

DAILY LOCAL BURGER

See "daily specials" menu

PULLED PORK

Rapini, mushroom, scallion, cheddar, aged balsamic 9

SECONDI

POLLO PIZZAIOLA

Chicken cutlet, toasted pinenut-spinach risotto, fresh mozzarella, red sauce, oregano 15

ROASTED SALMON

Artichoke, eggplant, roasted peppers, white wine-lemon brodo 15

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS