

{ vegetariano }

{ primi piatti }

CRISPY VEGETABLES

lemon & herbs

12.

ROASTED CIPOLLINI

aged goat cheese, pine nut & raisin agro dolce

12.

AUTUMN VEGETABLE SALAD

stracciatella, hazelnuts & balsamic

16.

BIBB LETTUCE

tomato vinaigrette & oregano

12.

SPICED MUSHROOMS “SOTT’ OLIO”

hazelnuts & garlic chips

12.

ROASTED HEIRLOOM CARROTS

almonds, cumin & lentils

12.

SPICED BUTTERNUT SQUASH SOUP

chestnuts, apple & brussel sprouts

14.

{ piatti }

BRAISED GREENS

seasonal

14.

VEGETABLE PLATE

seasonal

18.

ROASTED BABY POTATOES

seasonal vegetables

18.

VEGETABLE & FARRO RISOTTO

shaved parmigiano

19.

CAVATELLI

romano beans & swiss chard

24.

SPAGHETTI

tomato & basil

24.