
ANTIPASTI

GARLIC BREAD

Garlic bread, with Reggiano parmesan DOP and parsley \$5

MINISTRONE SOUP \$6

Penne, carrots, onions, celery and tomatoes

MELANZANE ALLA PARMIGIANA

Eggplant, tomato sauce, melted mozzarella di Buffala Campana DOP \$9

MARINATED GRILLED CALAMARI

Sautéed squid in white wine, olive oil, garlic, red pepper flakes and parsley \$12

SALADE CAPRESE

Campari Tomatoes, mozzarella di Buffala Campana DOP, grilled artichokes, olive oil, balsamic & fresh basil \$11

POLPETTE MEATBALL

Veal and beef meatballs, tomato sauce, Reggiano parmesan DOP \$14



TAGLIERI

To share or not

ANTIPASTI

Marinated grilled red peppers, artichokes, tomatoes confit, truffle gran biscotto ham & straciatella \$18

CHARCUTERIE PLATE

Truffle gran biscotto ham, San Daniel prosciutto 18 month, bresaola, Reggiano parmesan DOP, truffle pecorino \$19

PASTA SALAD

PENNE PESTO STRACCIATELLA

Penne, homemade pesto sauce with straciatella and fresh basil \$12

GLUTEN FREE VEGGIE PASTA SALAD

Gluten free Fusilli, tomatoes confit, grilled artichokes, marinated red peppers and basil \$13

NOSTRA PASTA

Add Sliced Truffle \$6 Add Chicken Breast \$5 Add Shrimp \$7 Add Straciatella \$4 Gluten free \$3

LUMACHE PINK VODKA SAUCE "Vincent's Favorite"

Lumache pink sauce, vodka, red pepper flakes, Reggiano parmesan DOP and fresh parsley \$19

PENNE MARINARA

Penne tomato sauce and Reggiano parmesan DOP \$15

PENNE ARRABIATTA

Penne arrabiatta sauce \$16

SPAGHETTI AGLIO OLIO

Spaghetti with olive oil, garlic, parsley and red pepper flakes \$16

SPAGHETTI CACIO E PEPE

Spaghetti, butter, creme fraiche, black pepper & Reggiano parmesan DOP \$17

RIGATONI PESTO STRACCIATELLA

Rigatoni, pesto sauce, straciatella, topped with San Daniel prosciutto and fresh basil \$18

RIGATONI MOZARELLA E POMODORO

Rigatoni, diced eggplant, mozzarella di Buffala Campana DOP, tomato sauce and fresh basil \$18

TAGLIATELLE BLACK TRUFFLE "Matt's Favorite"

Tagliatelle, creme fraiche, black truffle, Reggiano parmesan DOP, topped with fresh sliced black truffle \$29

LUMACHE MARSALA CHICKEN & Mushrooms

Lumache, grilled chicken, Reggiano parmesan DOP, mushrooms in a marsala creamy brown sauce with fresh parsley \$23

SPAGHETTI RAGU ALLA BOLOGNESE RAGU

Spaghetti in a beef, pork and veal ragu alla bolognese, tomato sauce, Reggiano parmesan DOP, fresh parsley \$22

BEEF RAGU PAPPARDELLE

Pappardelle, slow cook shredded beef with carrots, celery, cumin, red wine, campari tomatoes \$26

TAGLIATELLE ALLE VONGOLE

Tagliatelle, clams, garlic, white wine, red pepper flakes, extra virgin olive oil \$24

SPAGHETTI CARBONARA

Spaghetti, pancetta, egg yolk, heavy cream, black pepper, Reggiano parmesan DOP and fresh parsley \$21

TAGLIATELLE FRUTTI DI MARE

Tagliatelle, white wine sauce, clams, shrimp, calamari and fresh parsley \$29

LASAGNA ALLA BOLOGNESE

Lasagna, bechamel sauce in a beef, pork and veal ragu alla bolognese sauce and mozzarella di Buffala Campana DOP \$24

LASAGNA TARTUFA

Lasagna, creme fraiche, mozzarella, truffle paste, mushrooms, Reggiano parmesan DOP topped with fresh sliced black truffle \$29

RAVIOLI RICOTTA E SPINACI

Homemade fresh ravioli filled with ricotta cheese and spinach in a marinara sauce and fresh parsley \$25

SPAGHETTI CAVIAR

Spaghetti, lemon cream topped with 30 gr Ossetra caviar \$55

RAVIOLI AI FORMAGGI

Homemade fresh ravioli filled with Reggiano parmesan DOP, ricotta, gorgonzola in an parmesan sauce \$24

SPAGHETTI ALLA PARMIGIANA FLAMBÉ

Spaghetti, parmigiana creamy sauce, black pepper, flambé in a parmesan wheel "one Kind of a show" \$24



BREAKFAST

CROISSANT \$4

ALMOND CROISSANT \$4.75

CREAM CHEESE JALAPEÑO CROISSANT \$4.75

HAZELNUT PRALINE CROISSANT \$5

BREAD PUDDING \$7

EGGS BENEDICT HAM IN A CROISSANT \$17

Poached eggs, hollandaise sauce, jambon de Paris in a croissant

CREATE YOUR OWN EGGS \$13

Choose between Omelette, Scrambled or Sunny side up

– Add Bresaola \$2, Add Ham \$2.5, Add pancetta \$2, Add Comte \$2.5, Add ricotta \$3.5, Add mushrooms, Add Spinach \$2

CHOCOLATE CROISSANT \$4.5

CHOCOLATE ALMOND CROISSANT \$5

CINNAMON ROLL \$4.5

HAM AND COMTE CHEESE CROISSANT \$7

SCRAMBLE EGGS HAM AND CHEESE CROISSANT \$13

EGGS BENEDICT SMOKED SALMON IN A CROISSANT \$18

Poached eggs, hollandaise sauce, smoked salmon in a croissant

TRUFFLE OMELETTE \$25

Omelette, truffle sauce topped with slice black truffle

BEVANDE

ACQUA PANNA 500ml \$5

ARANCIATA ROSSA 335ml \$5

COKE \$4

ORANGE JUICE ALAIN MILLIAT \$6

CORONA \$5

FERRARELLE SPARKLING WATER 330ml \$5

LIMONATA 335ml \$5

DIET COKE \$4

PEACH JUICE ALAIN MILLIAT \$6

PERONI \$5

VINO

BAROLO NEIRANO 2018 \$19/Gl \$76/Btl

J.Suckling 90pts

BORDEAUX RESERVE PRIEURE 2021 \$13

Half bottle 375 ml

PINOT GRIGIO 2021 \$7/Gl \$29/Btl

MIMOSA \$8

BARBERA D'ASTI SUPERIORE 2019 \$8/Gl

\$33/Btl

J.Suckling 90pts

SAUVIGNON BLANC MR TOUTON 2021 \$12

Half bottle 375 ml

WINTER IN PROVENCE ROSE \$11/Gl \$45/Btl

BELLINI \$8

DOLCE

TIRAMISU \$8

GF CHOCOLATE MOUSSE HAZELNUT PRALINE \$9

MIX BERRIES TART \$8

MIXED BERRIES PANACOTTA \$8

VANILLA FLAN \$9

PEAR ALMOND TART \$8

CAFFÈ O TÈ

ESPRESSO \$3.5

DOUBLE ESPRESSO \$4

CAFFÈ LATTE \$4.5

MACCHIATTO \$4

CAPPUCCINO \$4.5

VANILLA LATTE \$5

GREEN TEA \$4

CHAMOMILLE \$4

EARL GREY \$4

SUNDAY BRUNCH BUFFET \$35