

# MOSCATO

## LUNCH

### ANTIPASTI

<b>Tagliere</b> <i>Selection of Italian cheeses and cured meats with homemade mustard fruit.</i>	<b>13.50</b>	<b>Salsiccia Tartufata</b> <i>Grilled sausage served over arugula, endive, and mushrooms topped with sliced parmigiano and scented with truffle oil.</i>	<b>13.50</b>
<b>Zuppa di Cozze</b> <i>Prince Edward Island mussels sautéed in mild spicy tomato broth.</i>	<b>13.50</b>	<b>Calamari Dorati</b> <i>Crispy fried calamari with spicy tomato sauce.</i>	<b>12.50</b>
<b>Strudel di Spinaci</b> <i>Spinach and ricotta baked in fresh pasta with sage-butter and four cheeses fonduta.</i>	<b>12.50</b>	<b>Sformato di polenta</b> <i>Corn meal with porcini mushroom in gorgonzola sauce.</i>	<b>12.50</b>
		<b>Fegatini al Marsala</b> <i>Chicken liver sautéed in marsala wine crema, shallots and mushrooms with iceberg lettuce, polenta.</i>	<b>13.50</b>

### ZUPPE

<b>Minestrone</b> <i>Fresh diced vegetables in a vegetable broth.</i>	<b>9.50</b>	<b>Pasta e Fagioli</b> <i>Traditional tuscan bean soup with pasta.</i>	<b>9.50</b>
<b>Brodo di Zucca</b> <i>Butternut squash soup with sage, focaccia croutons, cacioricotta.</i>	<b>9.50</b>	<b>Stracciatella Romana</b> <i>Eggdrop soup with steamed spinach in vegetable broth.</i>	<b>9.50</b>

### LE PASTE

<b>Integrali Quattro Stagioni</b> <i>Whole wheat linguini sautéed with seasonal vegetables in garlic and olive oil sauce.</i>	<b>14.50</b>	<b>Pennoni all'Amatriciana</b> <i>Large penne pasta in the original recipe from Amatrice town.</i>	<b>15.50</b>
<b>Pappardelle Bolognese</b> <i>Hand cut ribbon shape pasta in veal, beef and lamb ragu.</i>	<b>16.50</b>	<b>Linguine alle Vongole</b> <i>Linguine served in white clam sauce with New Zealand cockles.</i>	<b>16.50</b>
<b>Paglia e Fieno</b> <i>Homemade green and white fettuccine with prosciutto, peas, mushrooms and a touch of cream.</i>	<b>15.50</b>	<b>Bucatini con Polpetta</b> <i>Bucatini pasta with tender veal meat balls in pomodoro sauce.</i>	<b>15.50</b>
<b>Gnocchi Casonera</b> <i>Homemade potato dumplings with Bay scallops, radicchio and cannellini beans.</i>	<b>15.50</b>	<b>Spaghetti Neri</b> <i>Thick black spaghetti pasta with calamari, San Marzano tomato and pepperoncino.</i>	<b>17.50</b>
<b>Paccheri e Melanzane</b> <i>Neapolitan paccheri with San Marzano tomatoes, eggplant, and ricotta salata.</i>	<b>15.50</b>	<b>Trenette al Pesto e Verdure</b> <i>Trenette pasta with fresh basil pesto, French beans, zucchini, and crumble pine nuts.</i>	<b>15.50</b>

### CARNI E PESCE

<b>Vitello Martini</b> <i>Sautéed veal, encrusted in parmigiano with white wine and lemon over French beans.</i>	<b>18.50</b>	<b>Branzino alla Mandorle</b> <i>Mediterranean seabass in lemon sauce over sautéed French beans topped with almonds.</i>	<b>24.00</b>
<b>Milanese Vegetariana</b> <i>Eggplant cutlet with sun gold tomatoes, parmigiano and baby arugula.</i>	<b>18.50</b>	<b>Salmone ai Frutti di cremona</b> <i>Grilled salmon brushed with Italian mustard fruit over sautéed spinach.</i>	<b>24.00</b>
<b>Pollo all'Anna</b> <i>Breast of chicken arrosto, cognac and fresh green peppercorns, roasted new potatoes.</i>	<b>17.50</b>	<b>Razza</b> <i>Sautéed skate wings with lemon capers and parsley over a bed of mashed potatoes.</i>	<b>24.00</b>
<b>Pollo alla Griglia</b> <i>Grilled half chicken in zesty lemon marinated and patate al pesto.</i>	<b>17.50</b>	<b>Pescatrice al Limoncello</b> <i>Grilled Monk fish medallions, butternut squash, and a few drops of limoncello liquor.</i>	<b>24.00</b>

### INSALATE

<b>Finocchio</b> <i>Shaved fennel, walnuts sesame brittle, and fruits of the season in creamy goat cheese dressing.</i>	<b>10.50</b>	<b>La Rossa</b> <i>Red beets with mint, gorgonzola, and radicchio in olive oil and vinegar dressing.</i>	<b>10.50</b>
<b>Insalata della Casa</b> <i>Mix greens with baked goat cheese, walnuts diced tomatoes, olive oil, and vinegar.</i>	<b>10.50</b>	<b>5 Erbe</b> <i>Warm roasted roots tossed with aromatic herbs, lemon, olive oil and vino cotto.</i>	<b>10.50</b>
<b>Carciofi</b> <i>Crispy artichokes, warm asparagus, iceberg lettuce, in plum tomatoes vinaigrete.</i>	<b>10.50</b>	<b>Insalata Cesare</b> <i>Traditional Caesar salad with homemade croutons and dressing.</i>	<b>10.50</b>

### PANINI

(All panini are served on homemade bread)

<b>Razza Due</b> <i>Breadsticks encrusted skate, salsa americana, iceberg and lemon zest.</i>	<b>12.50</b>	<b>Panino alla Parmigiana</b> <i>Chicken breast with mozzarella and tomato sauce.</i>	<b>12.50</b>
<b>Caffè Milano</b> <i>Lean veal arrosto, dijon mustard, melted cheese, and arugula in toasted whole wheat bread.</i>	<b>12.50</b>	<b>Rusticcaccio</b> <i>Prosciutto crudo, arugula, fontina cheese and fresh tomatoes.</i>	<b>12.50</b>