

# Lunch a la Carte

## “Degustazione” from our Prosciutto Bar

Tagliere di Salumi Misti

For one ... 13

For two ... 16 w/ cheese 3

*hand-sliced imported cured meats served on a traditional charcuterie board*

Assaggi di Quattro Prosciutti ... 13

*prosciutto sampler*

Prosciutto di Parma ... 13

*fresh & creamy buffalo mozzarella on a bed of tender 18 month-aged Parma prosciutto*

Prosciutto San Daniele ... 13

*San Daniele from the Friuli region, a slightly sweeter flavored ham, accented by a rich chestnut honey & served w/ toasted pumpernickel bread*

Speck dell'Alto Adige ... 13

*a smoky-flavored prosciutto from the the northern, mountainy region of Alto Adige w/ cornichons & toasted pumpernickel*

Prosciutto “La Quercia” e Melone ... 14

*Domestic, naturally raised prosciutto from La Quercia Farm in Iowa w/ sweet & fresh seasonal melon*

Prosciutto “Iberico” ... 11

*24 month aged Iberico ham, drier & darker than Italian prosciutto, well-admired among prosciutto aficionados*

Selezione di Formaggi ... 12

*chef's selection of four cheeses perfectly balanced with out home-made fruit preserves*

Panini “Sliders” ... 9

*3 mini sandwiches: bresaola/grana/arugula; prosciutto/fontina;speck/goat cheese*

Tris di Olive ... 6

*a bowl of of 3 olive varieties – Cerignola(Italy), Picholine (France) Kalamata (Greece)*

## Minestra (Soups)

Passato di Mais e Porri ... 7

*fresh corn & leek soup*

Zuppa del Giorno (soup of the day)... 7

## Antipasti (appetizers)

Bruschetta al Pomodoro ... 7

*toasted baguette topped w/ diced tomatoes, basil & garlic*

Salsicce al Balsamico ... 9

*mild Italian flavored sausage, grilled & sliced served on a bed of spinach with balsamic drizzle*

Carpaccio di Manzo ... 9

*beef carpaccio w/arugula and shaved parmesan*

Salmone Affumicato e Mascarpone ... 9

*in-house-smoked salmon with chives-infused mascarpone*

Granchio e Avocado ... 11

*lump crab meat, chives & mustard vinaigrette on fresh avocado*

Calamari in Guazzetto ... 11

*fresh calamari sauteed with garlic, shallots, fresh tomatoes, chard & wine*

Burratta Pugliese ... 11

*fresh, creamy mozzarella from Puglia with rucola & roasted bell peppers*

## Insalate (salads)

**\*Insalata Mista ... 7**

*organic mixed greens: olive oil & balsamic vinegar*

**\*Insalata "Cesare" ... 8**

*romaine lettuce, creamy dressing, garlic, parmesan, minced anchovies & toasted bread*

**\*Insalata Rucola e Grana ... 8**

*arugula & endive w/ shaved parmesan, balsamic vinegar dressing*

Insalata Caprese ... 8

*fresh mozzarella: tomatoes, basil, drizzled with e.v.o.o.*

Insalata Pere e Gorgonzola ... 8

*radicchio, baby spinach, fennel, pears & gorgonzola: lemon dressing*

*\*Can be served with: grilled chicken, shrimp, smoked trout, or steak*

## Entree Salads

Insalata di Farro e Pollo ... 14

*chicken, spelt, arugula, red onions: orange vinaigrette*

Insalata Nizzarda ... 15

*mixed greens, cannellini & string beans, olives, anchovies, cherry tomatoes, boiled eggs & seared fresh tuna, balsamic vinaigrette*

## La Pasta

Farfalle Prosciutto e Funghi ... 12

*bow-tie pasta tossed w/ diced prosciutto, mushrooms, cream sauce*

Cannelloni di Magro in Salsa Rosa ... 12

*fresh pasta stuffed w/ ricotta, parmesan & spinach in a tomato-cream sauce*

Ravioli di Erbette al Pomodoro e Basilico ... 12

*home-made ravioli stuffed with, Swiss chard, parmesan & ricotta cheeses tossed with our fresh home-made tomato/basil sauce*

Tagliatelle Bolognese ... 13

*tagliatelle pasta with classic meat ragout*

Risotto dello Chef (risotto of the day) ... 13

Linguine Integrali con Verdure Miste ... 13

*wholegrain linguine pasta with a ragout of onions, fresh carrots, zucchini, asparagus, fennel, peas & fresh tomatoes, e.v.o.o.*

Pennete al Ragu' di Salsicce e Porri ... 13

*penne with sausage, tomato & leek ragout*

Linguine alle Vongole ... 14

*linguine pasta tossed w/ fresh baby clams, wine, garlic & parsley*

Pasta al Pomodoro/Pesto Genovese ... 12

*traditional home-made tomato & basil sauce Or Genovese pesto served with regular or whole grain pasta*

## Secondi (Entrees)

Petto di Pollo alla Milanese ... 14

*breaded chicken breast served w/ arugula & cherry tomatoes*

La Tomate Burger ... 12

*Angus burger on baguette toast, basil pesto spread, mixed greens, sliced mozzarella & roasted red potatoes*

Bistecca alla Griglia ... 17

*grilled 8 oz. Angus N.Y Strip*

Scaloppe di Vitello al Ragu' di Funghi ... 17

*sautéed veal scaloppini with wild mushroom sauce*

Trota Affumicata Limone e Salsa Verde ... 16

*rainbow trout lightly smoked in-house, grilled with lemon & fresh herbs*

Trancio di Salmone al Pesto di Basilico ... 17

*baked Atlantic salmon with basil pesto and cream sauce*

We serve organic and naturally raised products whenever possible

**CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS!**