

# WALKING IN A WINTER WONDERLAND 3 Courses for \$19.00

ANTIPASTI (choose one)

# SEMPLICE

Field salad, artisanal greens served with cherry tomatoes, Grana Padano and our Chianti dressing (V/G)

### ROMANA AL SALTO

Pan-seared romaine, garlic oil, anchovy, finished with shaved pecorino, and thin crostini

#### BRUSCHETTA DELLA CASA

Tuscan Italian bread topped with fresh diced tomatoes, basil, garlic and extra virgin olive oil (V)

#### COCCIO

Calamari, garlic and herbs sautéed in a delicately spiced tomato broth with a side of crostini (G)

#### ASPARAGI UOVA E PROSCIUTTO

Oven-roasted asparagus with fried egg, prosciutto and truffle salt (G)

SECONDI (choose one)

#### CAPELLINI ALLA CHECCA

Angel hair with garlic, roasted cherry tomatoes, basil and olive oil (V)

#### MEZZANINE ALLA VODKA

Penne with fresh tarragon and prosciutto in a vodka pink sauce

#### PENNE SENESI

Penne with sautéed spinach "aglio e olio", gorgonzola, breadcrumbs and toasted almonds (V)

#### PENNE ALLA NORMA

Penne with sautéed eggplant, sausage, mozzarella and crushed tomato

#### SALSICCIA ARROSTO

Grilled sausage with caramelized shallots and balsamic glaze (G)

#### POLLO ALLA VERONESE

All natural french cut 8oz chicken breast pan roasted with garlic, rosemary, white wine, a touch of spice, and dusted with fennel seed

DOLCI

(Choose one)

#### **TIRAMISU**

Ladyfingers, espresso and mascarpone cheese

#### SORBETTI E GELATI

Assortment of sorbet and gelato (G)
\*Ask for Today's Selection



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# ANTIPASTI

(choose one)

# INSALATA MISTA DEL FORNO

Field salad, organic greens, house white balsamic vinaigrette, oven roasted cherry tomatoes, shaved grana

#### MOZZARELLA CAPRESE

Field salad, organic greens, house white balsamic vinaigrette, tomatoes, fresh mozzarella, olives and basil

#### AFFETATI MISTI

Chef selections of meats and cheeses with accompaniments

#### **ARANCINI**

Housemade tomato and mozzarella fried rice balls, marinara sauce

#### **SECONDI**

(choose one)

### QUATTRO FORMAGGI FOCCACIE

Wood-fired foccacie bread stuffed with mozzarella, parmigiano, fontina and gorgonzola

#### MARGHERITA PIZZA

Crushed tomato sauce, mozzarella cheese and fresh basil

#### PENNETTE POMODORO

Tube pasta, garlic, extra virgin olive oil, basil and crushed tomato sauce

#### **POLLO PANATO**

Tender breaded chicken breast topped with mozzarella and fontina cheese and thinly sliced prosciutto

#### **MEZZANINE OTERO**

Tube pasta, chicken, sundried tomatoes and fresh tarragon in a delicate pink sauce

DOLCI

(Choose one)

#### **TIRAMISU**

Ladyfingers, espresso and mascarpone cheese

#### ZEPPOLE

Italian sugar doughnuts served with a honey dipping sauce



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#### ANTIPASTI

(choose one)

#### ZUPPA DEL GIORNO Soup of the Day

#### **MELANZANE**

Eggplant involtini with ricotta, basil, and crushed tomato sauce

# **BALSAMICO INSALATA**

Arugula, honey balsamic vinaigrette, toasted almonds, ricotta salata and pickled red onion

#### SECONDI

(choose one)

#### MARGHERITA PIZZA

Crushed tomato sauce, mozzarella cheese and fresh basil

# PENNETTE POMODORO

Penne pasta, garlic, extra virgin olive oil, in a crushed tomato sauce, fresh basil

#### POLLO NOCE

Pan-roasted chicken breast with walnut and rosemary cream

#### **FUNGHI PIZZE**

Roasted crimini mushrooms, caramelized onions, fontina, and mozzarella cheese with white sauce

# PASTA PUTTANESCA

Sautéed garlic, kalamata olives, capers, and anchovy in a crushed tomato sauce with cappellini

#### DOLCI

(Choose one)

## **AFFOGATO**

Vanilla gelato, espresso, whipped cream and caramel drizzle

#### ZEPPOLE

Italian sugar doughnuts served with honey

\*Not available for take-out. Cannot be combined with any other offers, promotions or discounts. No substitutions.



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## PRIMER PLATOS

(choose one)

PAN CON TOMATE
Grilled farm bread rubbed with tomato and garlic, olive oil (V)

PATATAS BRAVAS

Confit, fried potatoes, salsa brava, and garlic aioli (V)

ENSALADA MIXTA
Artisinal mixed greens, piquillo pepper, idiazabal, sherry vinaigrette (V-G)

FABADA ASTURIANA

White bean and chorizo stew, neuske bacon, smoked paprika (G)

PIMIENTOS DEL PIQUILLO RELLENOS

Black bean and lentil stuffed piquillo pepper, Mahon, salsa verde (V-G)

CHORIZO A LA SIDRA Chorizo braised in hard cider, garlic and herbs, grilled farm bread, salsa verde

#### SEGUNDO PLATOS

(choose one)

**LONGANIZA** Grilled pork sausage, romesco, tomato

COCIDO DE POLLO

All natural Coleman ranch chicken, braised with chorizo, garbanzo beans, bell pepper, salsa verde

FIDEO CHORIZO

Fideo pasta, chorizo, clams, green pepper, cauliflower, saffron cream, aioli

MEJILLONES CON CHORIZO

Mussels with chorizo, cava, paprika, tomato broth, salsa verde (G)

CALAMARES FRITOS

Fried calamari, lemon, aioli

BISTEC

Steak medallions, salsa verde, arugula, lemon, extra virgin olive oil

POSTRES (Choose one)

CREMA CATALANA

Caramelized creamy custard, notes of citrus and cinnamon

TORTA DE CHOCOLATE Flourless chocolate cake, saffron cream, spiced almond brittle