



WINTER LUNCH MENU

Chef Douglas D'Avico

SOUPS AND SMALL PLATES

- Zuppa del Giorno 6
House made minestrone soup 6
Roasted beet ravioli with herbed cheese filling, pine nuts and Lemon virgin olive oil dressing 7
Burrata, cows milk mozzarella, roasted organic tomatoes, extra virgin olive oil, basil 9
Soft polenta with house made Italian Sausage, rapini, caramelized onions,, Parmigiano 8
La Quercia Heirloom Prosciutto Rosso with melon, extra virgin olive oil, mint 9
Caprese salad with vine ripened tomatoes, fresh bufala mozzarella, basil, sea salt 10
Prime beef carpaccio with watercress, roasted peppers, artichokes and gorgonzola dressing 10

INSALATI

SMALL AND LARGE SALADS

- Field greens with candied walnuts, goat cheese, sherry-raisin vinaigrette 8
Arugula salad with granny smith apples, pine nuts, tomato, mozzarella di bufala 8
Caesar salad with baby red & green romaine, egg-less Caesar dressing, Parmigiano Reggiano 8

Entrée Size Salads

** with shrimp \$16 ** with beef tenderloin \$17 ** with chicken \$16 **

- Grilled steak, mixed greens, ricotta salata, roasted tomatoes, caramelized onions, and balsamic vinaigrette 16
Roasted vegetable antipasti with greens, baked herb goat cheese and sweet fig vinaigrette 16

PRIMI PIATTI

RAVIOLI AND PASTA

- Ravioli with Maine Lobster, creamed spinach, and lobster reduction butter sauce 23
Ravioli with asparagus, aged provolone cheese, onions, sun-dried tomato sauce 16
Ravioli with house-made spicy sausage, arrabbiata sauce 16
Ravioli with butternut and acorn squash, sweet walnut butter sauce 16
Rigatoni with Ragu di Carne, chili flakes, Pecorino Romano, mint 17
Spinach Pappardelle, with chicken, shallots, cream and Parmigiano 18
Farfalle pasta with duck confit, asparagus, mushrooms, pearl onions, pine nuts 19
Risotto with Nueske's Smoked Bacon, smoked mozzarella, roasted organic tomatoes, arugula 18

SECONDI PIATTI

ENTREES

- Day Boat Scallops with sautéed mushrooms, leeks, roasted potatoes, and roasted garlic-butter sauce 24
Loch Duart Salmon, Tarragon roasted vegetables, toasted orzo, watercress, capers, lemon, brown butter 24
Seasonal vegetables with extra virgin olive oil, lemon, goat cheese crostini 16
Braised Duroc Pork Cheeks with apples, oranges, rosemary, natural reductions and cantaloupe biscuits 21
Natural chicken with seasoned bread crumbs, rapini, roasted potatoes, cinnamon, raisins, chocolate, pine nuts 18
Scaloppini of veal with potato-truffle agnolotti, spinach, sage, tomato, white wine garlic reduction 25