

VINI DELLA CASA

frizzante

PROSECCO
lugo tailored, nv, veneto

MOSCATO D'ASTI
oddero, 2010, piemonte

BRACHETTO D'ASTI
icardi, 2007, piemonte

bianco

PINOT GRIGIO
lugo tailored, 2010, friuli

RIESLING
hermann wiemer, 2008, new york

GAVI
martinetti, 2009, piemonte

SAUVIGNON BLANC
cecchini, 2010, venezia

CHARDONNAY
tramin, 2009, venezia

TRAMINER
sant'elena, 2008, venezia

VERNACCIA
mormoria, 2009, siena

rosso

SANGIOVESE
lugo tailored, 2007, toscana

CHIANTI
lugo tailored, 2008, toscana

DOLCETTO D'ALBA
pelissero, 2008, piemonte

MONTEPULCIANO D'ABRUZZO
villamedoro, 2008, toscana

PINOT NOIR
laetitia, 2008, california

CABERNET-MERLOT
querciabella, 2009, maremma

NERO D'AVOLA
terre de giunara, 2009, sicilia

BABY AMARONE
allegri "palazzo della torre", 2008, veneto

	quartino	mezzo	bottiglia
PROSECCO	\$9		\$40
MOSCATO D'ASTI	\$11		\$55
BRACHETTO D'ASTI	\$12		\$60

PINOT GRIGIO	\$9	\$13	\$23
RIESLING	\$14	\$27	\$48
GAVI	\$15	\$26	\$46
SAUVIGNON BLANC	\$10	\$15	\$32
CHARDONNAY	\$12	\$21	\$38
TRAMINER	\$15	\$26	\$50
VERNACCIA	\$12	\$21	\$38

SANGIOVESE	\$12	\$21	\$38
CHIANTI	\$12	\$21	\$38
DOLCETTO D'ALBA	\$15	\$26	\$50
MONTEPULCIANO D'ABRUZZO	\$13	\$23	\$42
PINOT NOIR	\$14	\$29	\$50
CABERNET-MERLOT	\$15	\$26	\$50
NERO D'AVOLA	\$13	\$23	\$42
BABY AMARONE	\$16	\$28	\$53

SALUMERIA

formaggi \$5

PARMIGIANO REGGIANO
cow's milk, emilia romagna

PECORINO FOGLIE
sheep's milk, toscana

TALEGGIO
cow's milk, lombardia

GORGONZOLA DOLCE
cow's milk, lombardia

ROBIOLA
cow, sheep, goat milk, piemonte

salumi \$6

PROSCIUTTO di PARMA
prosciutto crudo

CACCIATORINI
hunter's style

SOPRESSATA
hot dried cured salami

CAPICOLA
sweet napolitano salami

PROSCIUTTO COTTO
cured ham

LUGO MOZZARELLA BAR \$15

housemade

SEMPLICE
sea salt, extra virgin olive oil

CAPRESE
vine tomatoes, sweet basil,
balsamic glaze

PEPPERONCINI
sopressata, fire roasted
peppers, calamata olives

ASSAGGINI

one \$5 / two \$8 / three \$11

ROASTED RED PEPPERS
EGGPLANT CAPONATA
ROASTED BEETS

ROASTED CAULIFLOWER
BRUSSEL SPROUTS
GRILLED PORTOBELLO

SALUMERIA TASTING \$25

includes two salumi, two formaggi, three assaggini

PIZZA

MEATBALL \$15
ricotta, mozzarella, roasted tomatoes, caramelized onions

MARGHERITA \$13
tomato, basil, mozzarella

QUATTRO FORMAGGI \$14
pecorino, parmigiano, robiola, ricotta

WILD MUSHROOM \$13
provolone, tomatoes, parmigiano

PROSCIUTTO \$14
arugula, parmigiano

SAUSAGE \$14
broccoli rabe, provolone

ANTIPASTI FREDDI

cold appetizers

MISTICANZA \$11
hearty greens, mushrooms, celery, vine tomatoes,
cucumbers, aceto di vino vinaigrette

VINE TOMATOES \$11
red, yellow tomatoes, shaved ricotta salata, house olive oil

CLASSIC "CAESAR" \$12
romaine, parmigiano, anchovy - lemon dressing

TRE COLORI \$10
shaved parmigiano, pignoli vinaigrette

SALAD ADDITIONS

chicken \$8, salmon \$10, shrimp \$11, steak \$12

BEEF CARPACCIO \$15
arugula, parmigiano, truffle vinaigrette

TUNA TARTAR SICILIANO \$14
ahi tuna, farro, caper & croutons

ANTIPASTI CALDI

hot appetizers

MOZZARELLA IN CARROZZA \$12
lightly fried, fresh cherry tomato sugo

FRANTOIANA SOUP \$11
traditional tuscan vegetable bean soup, crostone

GNOCCHI ALLA ROMANA \$10
semolina gnocchi, truffles, mushrooms, parmigiano

CALAMARI FRITTI \$14
fra'diavolo sauce

ARTICHOKES ALLA LUGO \$11
crispy, lemon aioli

MEATBALLS POMODORO \$15
pomodoro sauce, parmigiano

CONTORNI

sides

one \$7 / two \$13 / three \$18

WILTED BABY SPINACH \$13
PECORINO FRIES \$13
BROCCOLI RABE \$13
GARLICKY GREEN BEANS \$13
TRUFFLED WILD MUSHROOMS \$13

PASTA

SPAGHETTI POMODORO \$18
fresh tomato sauce, basil & parmigiano

TROFIE AL PESTO \$23
hand rolled twisted pasta, fresh basil pesto & rock shrimp

GNOCCHI DI PATATE \$20
heirloom tomatoes, arugula & ricotta salata

SPAGHETTI "CHITARRA" ALLA CARBONARA \$22
hand cut spaghetti, poached egg, pancetta & parmigiano

LINGUINE "SORRENTO" ALLE VONGOLE \$24
clams, zucchini, cherry tomatoes & pecorino

RAVIOLI DI SPINACI \$19
spinach, fresh ricotta, butter & sage

RIGATONCINI BOLOGNESE \$24
small hollow pasta with traditional ragu & parmigiano

CAVATELLI "MALLOREDDUS" \$21
semolina pasta, home made sausage, porcini mushrooms
olives & ricotta

SECONDI

main course

STEAK FIORENTINA \$40

24 oz. T-Bone, crispy onions & chianti reduction

BRANZINO ALLA MEDITERRANEA \$29
asparagus, cherry tomatoes & salsa verde

SALMON AL FORNO \$26
barley & celery root risotto, leek fondue

SCALLOPS AL CAVOLFIORRE \$28
cauliflower puree, black truffle & crispy prosciutto

ROSEMARY CHICKEN AL FORNO \$28
rosemary, seasonal vegetables & chicken jus

VEAL PICCATA \$27
lemon-caper sauce

CHICKEN ALLA PARMIGIANA \$24
mozzarella, pomodoro sauce

SHORT RIBS CHIANTIGIANA \$29
creamy polenta, roasted baby carrots & pearl onions

BERKSHIRE PORK CHOP \$29
glazed balsamic reduction, roasted vegetables