

PAESE

==RISTORANTE==

LUNCH MENU

ANTIPASTO

Really Good Soup	7
Grilled Shrimp <i>Cannellini beans and gremolata</i>	13
Grilled Octopus <i>Potato salad, grilled escarole, mint, lemon mayo, chili oil</i>	13
Warm Goats Cheese Pudding <i>Sweet pea pesto, lemon cornmeal crostini</i>	14
Mushroom Bruschetta <i>Pickled mushrooms, truffled pecorino, grilled ciabatta, truffled dressing, toasted hazelnuts</i>	14
Prosciutto di Parma <i>Fig and green olive salsa, ciabatta crostini</i>	16

SALADS

Green Salad <i>Romaine, escarole, endive and arugula with citrus and mint, lemon and olive oil dressing</i>	9
Butter lettuce <i>Parmigiano Reggiano, roasted garlic mustard dressing, soft boiled egg and capers</i>	12
Spring Caprese <i>Cured tomatoes, mozzarella di bufala, pesto, and pine nuts</i>	14
Roasted Chicken Salad <i>Treviso, endive, green apple, toasted hazelnuts and gorgonzola</i>	18
Chopped Insalata <i>Fontina, salami, olives, hardboiled egg, cured tomato, roasted chicken, lettuces and lemon and olive oil dressing</i>	18

PASTA

half and full size

Ricotta Gnocchi <i>Roasted chicken, pancetta, mascarpone</i>	17
Orecchiette <i>Spot prawns, cauliflower, ham hock</i>	18
Saffron Linguini <i>Pork and fennel sausage, rapini and tomato</i>	18
Veal and Spinach Ravioli <i>Sage and butter</i>	20

PIZZA AND PANINI

Margherita <i>Mozzarella, basil and tomato,</i>	14
Neapolitan <i>Anchovies, capers and tomato</i>	14
Fungi <i>Roasted mushrooms, thyme, fontina and truffle</i>	15
Pollo <i>Roasted chicken, ricotta, sweet garlic and escarole</i>	15
Genova <i>Genoa salami, green olives, pecorino, chilis and tomato</i>	15
Bianca <i>Fingerling potatoes, pancetta, roasted onions and smoked mozzarella</i>	15
Prosciutto Bianca <i>Prosciutto cotto, arugula, mozzarella di bufala and tomato</i>	16
Porchetta Panini <i>Porchetta, cured tomato, arugula, lemon mayo</i>	16

MAIN COURSE

Roasted Rainbow Trout <i>Cauliflower and Salsa Verde</i>	22
Grilled Halibut <i>Gremolata forked white beans, romanesco</i>	24
Veal Sausages <i>Roasted mushrooms, and soft polenta</i>	20
Chicken Saltimbocca <i>Prosciutto and Sage with buttermilk mashed potatoes, chicken sauce</i>	23
White Bean, Sundried Tomato and Asparagus "Meat Balls" <i>Wilted basil, white asparagus sugo, and Pecorino</i>	20
House Aged Beef Rib Eye <i>Cipollini agro dolce, bone marrow and red wine lentils</i>	30

SIDES

<i>Rapini with garlic, lemon and extra virgin olive oil</i>	6
<i>Grilled endives with citrus and brown butter</i>	6
<i>Asparagus alla Milanese</i>	6
<i>Roasted portobello mushrooms with pickled ramps</i>	6