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H**CAESAR SALAD****15/21**

Pancetta, Grana Padano, Fried Capers, Croutons
Can Be Vegan & Gluten-Free

GIA'S DELI SANDWICH**22**

House Shaved Salumi, Muffuletta, & Radicchio Slaw,
Red Wine Vinaigrette & Dijonnaise, with Side Salad

CHICKPEA & FENNEL SALAD**16/22**

Chickpeas, Fennel, Olives, Ricotta Salata, Orange &
Fresh Dill with White Balsamic Vinaigrette.

HEIRLOOM TOMATO SANDWICH**22**

Local Heirloom Tomatoes, Arugula Pesto,
Stracciatella, Basil & Vin Cotto. Open face on Focaccia
Bread, Served with Side Salad

INSALATA MISTA**15/21**

Local Greens, Shaved Radish, Aged Balsamic
Vinaigrette, Crispy Quinoa & Shaved Reggiano

CHICKEN & PESTO SANDWICH**25**

In-House Thinly Sliced Smoked Chicken, Pesto Rosso, Local
Cabbage Slaw & Pickled Red Onions.
Served with Side Salad

PANZANELLA SALAD**22**

Heirloom Tomato, Cucumber, House-made Focaccia,
Pickled Shallots Parmesan & Basil, with
Roasted Tomato Vinaigrette

CRESTE RIGATE & SAUSAGE**25**

Sausage, Rapini, Sun-Dried Tomato with
Mint & Pecorino

MUSHROOM PAPPARDELLE**25**

Rivière Farms Mushrooms, Kale,
White Wine & Reggiano

SPAGETTI POMODORO**22**

Classic Tomato Sauce, Topped with Parmesan

INSALATA DI MARE**24**

Citrus Marinated Shrimp, Calamari & Scallops with
Summer Vegetables. Served with Crostinis & Herb Crema

CACIO E PEPE**22**

Spaghetti, Pecorino & Black Pepper

MEATBALLS WITH POMODORO**10/18**

Pork & Beef Meatballs,
Classic Tomato Sauce & Parmesan
2 pcs or 4 pcs

CARBONARA**24**

Rigatoni, House Cured Guanciale,
Egg Yolk & Black Pepper

DOLCE

Affogato - Vanilla Ice Cream & Espresso 10

Tiramisu - Mascarpone, Lady Fingers, Espresso 15

Panna Cotta - Vanilla Bean, Poached Rhubarb, Pistachio 15