



PRANZO, 8 February 2010

LOCAL FARMS ON TODAY'S MENUS

Shetler	milk, cream, eggnog	Bardenhagen	Gingergolds,	Land of Goshen	eggs, Italian sausage
Werp	arugula, herbs		Honeycrisps		goat cheese
Majszak	maple syrup	Rice	ground beef	Miedema Co-op	red cabbage
Sleeping Bear	honey	Golden Rule	parsnips, potatoes	Bakers Acres	chicken
Glacier Springs	trout	Groeb Farms	molasses		

We are proud to serve sustainably raised meat and poultry in addition to our other responsibly sourced ingredients.

SPECIALITÀ

Tavola del Giorno, 12

Toscana salami, applesauce, dried cherries, macerated strawberries, creamy roasted garlic, Grand Camembert cheese, honey balsamic dressed arugula, char-grilled beets

Insalata del Giorno, 13

Pan-seared rainbow trout, romaine & watercress, capers, warm focaccia croutons, red onion, Fontina Val D'Aosta cheese, lemon garlic oil

ZUPPE

Cremini, Porcini & Cream, 5
Tomato, Lamb & Pork, 6

INSALATE

Arugula, 10

Honeycrisp & Gingergold apples, toasted pignoli, honey crema, extra virgin olive oil

Romaine, 9

Seedless cucumbers, braised red cabbage, fresh ground pepper, extra virgin olive oil, honey balsamic reduction

Add:

Char-grilled Chicken Breast, 4
White Gulf Prawns, 6

PIZZE

White, 10

Parmesan, ricotta & mozzarella cheeses, roasted garlic, extra virgin olive oil, parsley

Red, 11

Italian sausage, pepperoni, classic marinara sauce, mozzarella cheese

Verdura, 10

Basil pesto, kalamata olives, sweet bell peppers, light Parmesan cheese, thin whole wheat crust

PASTE

Cavatappi, 12

Char-grilled chicken breast, baby spinach, roasted garlic & Parmesan cream sauce

Whole Wheat Fettuccine, 11

Roasted tomato sauce, broccoli, roasted garlic cloves, extra virgin olive oil

Linguini, 12

Meatballs of ground beef, pork & veal, classic marinara sauce, Parmesan cheese

THESE ITEMS ARE AVAILABLE UNTIL 3PM AND COME WITH ONE OF THE CONTORNI LISTED BELOW.

F R I T T A T E

Three eggs scrambled & cooked open-faced

Tomato, 8

Basil, Parmesan cheese

Shiitake Mushroom, 8

Rosemary, mozzarella cheese

House-made Duck Sausage, 9

Sage, house-made fresh mozzarella cheese

We are happy to substitute egg whites for whole eggs on your fritatta.

T R A M E Z Z I N I

Sandwiches

Ligurian Style Flatbread, 9

Piave Vecchio & mozzarella cheeses, chives, char-grilled broccoli, sundried tomato pesto

Turkey, 9

Braised red cabbage, red onion, candied hazelnuts, Gorgonzola cheese

Rosemary Ham, 9

Baby spinach, red onion, Parmesan cheese, house made cucumber & mustard relish, served open face on whole wheat pullman

Pulled Pork, 11

Caramelized onions, applesauce, house-made fresh mozzarella cheese, arugula

Contorni

Choice of one with Frittata & Tramezzino or \$2 a la carte

Sauteed bulghur wheat with red onion & thyme

Red quinoa with rosemary

Sauteed parsnips with dill butter

*May be cooked to order.

Consuming raw or under cooked eggs, poultry, meat or shellfish may increase your risk of food borne illness.

Gratuity of eighteen percent may be added to parties of eight or greater.

The person on your cellular phone will not likely mind if you converse in the hallway. Your fellow diners will appreciate it.

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