



DEL GIORNO

SOUP OF THE DAY

please ask your server for details about Chef David's soup of the day 6

SOUP & SALAD

today's soup served with any salad from our menu 10

SOUP & 1 /2 SANDWICH

today's soup with 1/2 of any sandwich from our menu 11

FLATBREAD OF THE DAY

Chef David's daily inspiration, served with a side salad of spring mix greens MARKET

SIDES

SAUTEED SPINACH .....	5
CANNELLINI BEANS WITH TUSCAN KALE .....	5
GARLIC & OLIVE OIL .....	4
SMASHED POTATOES.....	5
RISOTTO.....	5
LINGUINE POMODORO .....	5
CHARGRILLED CHICKEN.....	4
CHARGRILLED SHRIMP.....	6

DRINKS

SPARKLING/STILL ITALIAN WATER.....	4
SPARKLING ITALIAN SODA .....	3
ESPRESSO .....	3
COFFEE.....	2

LUNCH ENTREES

WILD MUSHROOM RISOTTO

with house made asiago crema 10

TUFFO MAGRO

mashed chickpeas and cannellini beans, with diced tomatoes, roasted garlic and olives 8

FRIED CALAMARI

lightly breaded and crispy, with garlic and anchovy aioli 10

FATTORIA

an array of cured meats and artisan cheeses with olives, house-cured pickled vegetables and Tuscan flat bread 14

POMEGRANATE AND ORANGE SALAD

spring mix tossed with pomegranate seeds and orange segments, finished with aged sherry vinaigrette 8

ITALIAN WEDGE

romaine heart with crispy pancetta, hard cooked egg and grape tomatoes, with Gorgonzola vinaigrette 7

GRILLED PORK BELLY PANINI

with tomato and asiago cheese, served with a creamy tomato soup shooter 9

GRILLED CHICKEN AND PORTOBELLO PANINI

with romesco sauce 8

HONEY BALSAMIC SHORT RIB SANDWICH

with cabrales cheese and grilled onions, served on ciabatta bread 9

GRILLED VEGETABLE HOAGIE

chargrilled eggplant, squash, zucchini, red onion and basil aioli, served on a seeded roll with house made potato chips 9

ORECCHIETTE

with sauteed Tuscan kale in garlic and olive oil, finished with toasted seasoned breadcrumbs 11

HOUSE MADE RICOTTA GNUDI

tossed with pomodoro sauce and fresh basil 10

PENNE ALLA VODKA

tossed in a rich tomato and vodka cream sauce 9

CHORIZO CANNELLINI

chargrilled sausage, cannellini beans and Tuscan kale sauteed in garlic and olive oil with fresh thyme,tossed with linguine, finished with anisette tomato broth. 11

ROASTED VEGETABLE COUSCOUS

with sauteed Tuscan kale 9

HERB GRILLED SALMON SALAD

with spring mix greens and house made pickled vegetables, extra virgin olive oil dressing 14

WARNING: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES.  
PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS AND/OR ALLERGIES.