

ARTERS		SALADS & SOUP	
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ARM OLIVES <i>gf, veg</i>	16	CAESAR SALAD	17
OUSEMADE FRIES gf, veg uffle and rosemary	17	Focaccia croutons, white anchovy, Parmigiano Reggiano Add grilled chicken breast (\$8) or grilled salmon (\$22)	
JRRATA veg	24	BABY LETTUCE SALAD	16
tichoke walnut pesto and fresh baked bread		Strawberry, radish, almond, Ricotta Salata, lemon vinaigr Add grilled chicken breast (\$8) or grilled salmon (\$22)	ette
RITTO MISTO veg	28		1 -
paragus, artichoke, mushroom, onion, and lemon aid	oli	ZUPPA DEL GIORNO	15
SEAMED CLAMS  wrlic, white wine, herbs, and fresh baked bread	28		
STAS		ENTREES	
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NOCCHI WITH MUSHROOMS & PEAS veg	28	NEW YORK STEAK	54
ester mushroom, snap peas, cream, garlic	20	Crispy potato, asparagus, and green garlic salsa verde	J <b>T</b>
NGUINI WITH CLAMS	30	OAK GRILLED SALMON	40
rrlic, white wine, and herbs		Celery root puree, fennel, orange, and olive	
GLIATELLE BOLOGNESE	32	CHICKEN BREAST CACCIATORE	34
ound beef, sofritto, tomato, Ricotta		Mushrooms, onion, tomato	
SOTTO DEL GIORNO	28	BONE-IN PORK CHOP  Podded peas, brown butter potatoes, pea shoots	36
uten free pasta available upon request.			
ONTORNI		FRANCIS'S FAVORITES	
RESH BAKED BREAD & OLIVE OIL	8	RACK OF LAMB MADAME BALI 6.	2
IGAR SNAP PEAS	12	Pomegranate marinade, rice pilaf, seasonal vegetables	
mon, Ricotta Salata, and mint	- <b>-</b>	This is an Armenian recipe, which I learned from my	
RISPY POTATOES	12	friend Armen Baliantz. The lamb racks are marinated	
reen garlic salsa verde		in pomegranate juice and white onions for three days,	
		and then grilled. Very tender and delicious, with rice pilo	y.

