

LA PIETRA CUCINA

Chef Bruce Logue

LUNCH

ANTIPASTI

Frittelle Primavera & Aioli - 8

D&A Farm Baby Lettuces
tart cherries, pistachio, tondo balsamic - 9

Summer Vegetable Salad
shaved fennel, field peas, corn, pesto - 9

Marinated Eggplant & Green Olive Panzanella
sweet peppers, radish, basil - 8

Prosciutto di Parma
emilian flatbread, fresh ricotta, pineapple mostarda - 14

HOT PRESSED PANINI

Daily Market Panino - 10

Grilled Summer Squash
whipped mozzarella, arugula, pickled onions - 9

Ham & Cheese
speck, prosciutto cotto, fontina - 9

SECONDI

Hand Cut Pappardelle
bolognese ragu, grana padano - 14

Mario's Black Spaghetti
rock shrimp, scallions, hot calabrese sausage - 15

Gabby's Fettucini
wild mushrooms, silver queen corn, parmesan - 15

Mezze Penne al Pomodoro
san marzano tomatoes, my ricotta, basil - 12

Calamari in Sicilian Tomato Zupetto
vermentino, toasted garlic, cous cous, pine nuts - 12

Calabrian Barbecued Chicken
cool potato salad, cavalo verde - 13

Crispy Fish
warm sicilian caponata, salsa passato - 17

Daily Scallopini - MP