

LA PIETRA CUCINA

Chef Bruce Logue

LUNCH

ANTIPASTI

Mixed Baby Lettuces
pickled red onion, gorgonzola cremoso, cherry balsamic - 9

Summer Salad
shaved fennel, grilled scallions, field peas - 9

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

HOT PRESSED PANINI

Daily Market Panino - 10

Grilled Summer Squash
caprino, 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
pesto, shell peas, parmigiano - 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

Crispy Fish
warm sicilian caponata, salsa passato - 17

Chef's Daily Scallopini - MP

3 Minute Wagyu Steak
arugula, grilled vidalias, green tomato marmellata - 19