

Saletta

Happy Hour Menu

4:30 PM – 6:00 PM

Insalata Mista di Campo con l'Aceto Balsamico di Modena

Baby Field Greens with Aged Balsamic Vinegar from Modena

\$7

Bruschetta di Pomodori e Funghi con Insalatina

Grilled Garlic Bread, Marinated Organic Tomato, Wild Mushrooms and Field Greens

\$8

Insalata di Spinacini Freschi con Formaggio di Capra e Mandorle

Baby Spinach Salad with Shaved Almonds and Goat Cheese

\$9

Guazzetto di Cozze con la Bruschetta all'Aglio

Steamed Mussels in a Light Tomato Sauce served with Grilled Garlic Bread

\$10

Carpaccio di Filetto di Manzo servito con Baby Rucola e Parmigiano a Scaglie

Beef Tenderloin Carpaccio served with Baby Arugula, Lemon Vinaigrette
and Shaved Parmesan Cheese

\$12

Burrata Tradizionale con Pomodori e Olio Organico Siciliano di Pianogrillo

Traditional Burrata with Organic Tomato and Extra Virgin Olive Oil

\$13

Cappesante Arrosto con la Cipolla Dolce Confit e la Salsa all'Aragosta

Roasted Sea Scallops served with Sweet Onion Confit and Lobster Sauce

\$13

Pappardelle servite con Ragu alla Bolognese

Homemade Wide Ribbon Pasta tossed with Bolognese style Veal Ragout

\$13

Agnolotti di Ricotta e Spinaci con la Salsa di Mascarpone e Parmigiano

Homemade Pillow Shaped Pasta stuffed with Spinach and Ricotta Cheese
in a Mascarpone and Parmesan Cream

\$13

All orders are subject to 18% gratuity and 6% sales tax. Split orders are subject to a \$7 plate fee.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness