

Lunch Menu One

Primi

Minestrone di pesto

Traditional vegetable and cannellini bean soup with basil pesto

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Insalate caprese inverno

Roasted plum tomato, buffalo mozzarella, basil, pinenut, balsamic reduction

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Insalata di rucola con pera, noci e gorgonzola

Arugula with pears, walnuts and gorgonzola cheese

Secondi

Margarita pizza

San marzano tomatoes, fresh mozzarella and basil

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Salciccia pizza

Tomato, mozzarella and spicy Italian sausage

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Caprese panini

Tomato, basil and fresh mozzarella

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Panni di pollo club

Grilled chicken, smoked applewood bacon, roasted tomatoes,
goat cheese & arugula

I Dolce

Chocolate hazelnut cake

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Tiramisu

25.00 per person

Plus taxes and 22% service charge

Lunch Menu Two

Primi

Insalate cesare

Baby romaine lettuce, polenta croutons, parmigiano reggiano

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Insalata di rucola con pera, noci e gorgonzola

Arugula with pears, walnuts and gorgonzola cheese

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Minestrone di pesto

Traditional vegetable and cannellini bean soup with basil pesto

Secondi

Cavatelli con asparago e pomodoro secco

Cavatelli pasta with grilled asparagus and oven roasted tomatoes

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Salmone crostosi del basilico

Roasted atlantic salmon with a basil crust, artichoke and tomato stew

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Pollo al mattone*

Chicken cooked under a brick with fingerling potatoes and pancetta

I Dolce

Chocolate hazelnut cake

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Orange flavored risotto pudding

\$32.00 per person

Plus taxes and 22% service charge

Lunch Menu Three

Primi

Insalata di rucola con pera, noci e gorgonzola
Arugula with pears, walnuts and gorgonzola cheese

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Tonno con il polenta e balsamico Herb
Seared ahi tuna over scallion polenta cake finished with balsamic Dijon vinaigrette

Pasta

Cavatelli con asparagus e pomodoro secco
Cavatelli pasta with grilled asparagus and oven roasted tomatoes

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Pappardelle e puttanesca
Pappardelle with puttanesca sauce that include anchovies, capers, olives, basil, garlic, tomato and parmesan tuile

Carne e pesce

Salmone crostosi del basilico
Roasted atlantic salmon with a basil crust, artichoke and tomato stew

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Braciolo
Pork Chop over parsnip puree, balsamic confit cippolini onions
root Vegetable medley

I dolce

Pumpkin bread pudding, amaretto crème anglaise

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Lemoncello crème Brule

\$41.00 per person

Plus taxes and 22% service charge

pinzini
modern italian cuisine

Tasting menu

Primi

Mini fall caprese

Roasted cherry tomatoes, buffalo mozzarella, fresh basil, toasted pinenuts,
balsamic glazed

Secondi

Porcini soufflé

Baked to perfection served with a truffle-parmesan cream

terzo

Spinach and ricotta ravioli

Sherry reduction pancetta and garlic chips

Quarto

Bronzino and beef fillet napoleon over

Crushed cauliflower and ruby red beet coulis and topped with beet matchstick

I Dolce

Caramelized upside-down pear tart with maple syrup caramel and sea salt –
almond ice cream

\$50.00 per person

\$70.00 per person with wine pairing for each course

Plus taxes and 22% service charge