



H V R W
Lunch 22.95

cafe pitti

3courses: Appetizer, Main course and Dessert.

ZUPPA DEL GIORNO (Soup of the day)

BURRATA CAPRECE

Soft Artisan creamy mozzarella cheese served over Prosciutto, topped with herbs marinated Cremini Mushrooms drizzled with Truffle Balsamic cream.

AVOCADO SHRIMP

Diced tomatoes, celery, onions, rock shrimp served over half Hass Avocado seasoned with Scallions, lemon, mayo sauce.

INSALATA DI POLPO

Baby octopus salad marinated with lemon juice and Virgin Olive Oil, celery, onions and black olives, served over a bed of organic Mesclun.

BRESAOLA DI PRIMAVERA

Thin slices of Air Dry Cured Beef covered with Garlicky brined bell peppers coated with Pecorino Romano Shavings.

SALADAS

BARBABIETOLA

Roasted Beets, baby greens, Gorgonzola cheese and Walnuts tossed with Balsamic reduction cream.

CUORE DI PALMA

Hearts of palm, Red beefsteak Tomatoes, cucumbers, red Onions, red wine vinegar, tossed with basil, lemon aioli.

FRAGOLINA

Organic Baby Arugula, Goat cheese, fresh Strawberries twirled with Champagne, Apple, Cardamom vinaigrette.

Lunch

MAIN COURSES

LOBSTER BRIOCHE

Diced tomatoes, celery, red onions, fresh lobster meat, tossed with lemon, mayo sauce, touch of curry, served on toasted Brioche and Romaine Lettuce.

SALMON CRUDO (Al Tartare)

Cured raw Faroe Island salad, marinated with Dill, Thyme, Juniper Capers, lemon juice and Melange Peppercorns served with roasted potatoes and garden salad.

STEAK BISTECCA SANDWICH

NY Strip Steak, Fontina cheese, Cremini mushrooms and caramelized red Onions on toasted pressed Panini.

GNOCCHI CON TARTUFO E NOCI

Potato dumplings, baked with 3 cheeses fondue (Mozzarella, Fontina, Parmigiano) finished with chopped walnuts and Alba white truffle oil.

ROASTED RED SNAPPER

Served with tomatoes, red onions, balsamic dressing and roasted Potatoes.

PIZZETTA IBERICA

Artisan thin crust pizza with Saffron mozzarella fondue, red onions, bell red peppers and Spanish Chorizo.

SCAMORZA PIZZETTA

Smoke mozzarella, fresh roasted mushrooms, Parmigiano shavings and white truffle oil.

**DESSERT: SERVER GLADLY LET YOU KNOW ABOUT
OUR DAILY SELECTIONS.**

Dinner

MAIN COURSES

LOBSTER RAVIOLI

Baked in tomato-cream sauce, white wine, lobster meat and roasted Leeks.

GNOCCHI CON TARTUFO E NOCI

Potato dumplings baked with 3 cheeses fondue (Fontina, Mozzarella, Parmigiano) finished with chopped Walnuts and Alba White Truffle Oil.

ROASTED NY STRIP STEAK (7oz) or LOIN LAMB CHOPS

Served with roasted Brussels Sprouts, sweet Red Peppers and Yellow Squash.

ROASTED FAROE ISLAND SALMON or YELLOWFIN TUNA

Served with tomatoes, red onions, Balsamic dressing and Roasted Potatoes.

PIZZETA DI GRANCHIO

Artisan thin crust pizza with shredded Mozzarella, diced tomatoes, onions, fresh crab meat and shrimp.

FOCACCIA ROBIOLA TARTUFATA

Double crust pizza fill with Robiola and Mozzarella cheeses, White Truffle oil and Black Truffle slices.

DESSERT: SERVER GLAD YOU KNOW ABOUT OUR DAILY SELECTIONS



H V R W

Dinner \$32.95

cafe pitti

3courses: Appetizer, Main course and Dessert.

ZUPPA DEL GIORNO (Soup of the day)

SALMON CRUDO (Al Tartare)

Cured raw Faroe Island Salmon marinated with Dill, Thyme, Juniper Capers, Lemon juice and Melange Peppercorns served with Garden salad.

AVOCADO SHRIMP

Diced tomatoes, celery, onions, rock shrimp served over half Hass Avocado seasoned with Scallions, lemon, mayo sauce.

INSALATA DI POLPO

Baby octopus salad marinated with lemon juice and Virgin Olive Oil, celery, onions and black olives, served over a bed of organic Mesclun.

BURRATA CAPRECE

Soft Artisan creamy mozzarella cheese served over Prosciutto, topped with herbs marinated Cremini Mushrooms drizzled with Truffle Balsamic cream.

BRESAOLA DI PRIMAVERA

Thin slices of Air Dry Cured Beef covered with Garlicky brined bell peppers coated with Pecorino Romano shavings.

CARPACCIO DI MANZO

Raw fine sliced Filet Mignon, over baby arugula, covered with Parmigiano shavings all flavored with white Truffle oil.

SALADAS

BARBABIETOLA

Roasted Beets, baby greens, Gorgonzola cheese and Walnuts tossed with Balsamic reduction cream.

CUORE DI PALMA

Hearts of palm, Red beefsteak Tomatoes, cucumbers, red Onions, red wine vinegar, tossed with basil, lemon aioli.

FRAGOLINA

Organic Baby Arugula, Goat cheese, fresh Strawberries twirled with Champagne, Apple, Cardamom vinaigrette.