

LA PIETRA CUCINA

Chef Bruce Logue

Lunch

ANTIPASTI

Braised Octopus & Chick Pea Soup
escarole, olivastro

Baby Green Bean & White Corn Salad
speck, reggiano fricco

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

Marinated Vegetable Salad
creamy mozzarella, bush basil, tomato vinaigrette

Prosciutto di Parma
emilian flatbread, fresh ricotta, pineapple mostarda

HOT PRESSED PANINI

Prosciutto Cotto
fontina, pickled red onions

Marinated Vegetable
sweet basil, creamy mozzarella

Slow Cooked Chicken
pancetta, parmigiano, dijon

SECONDI

Slice & Salad
three slices of Napolese pizza with a simple arugula salad

Hand Cut Pappardelle
bolognese ragu, grana padano

Black Spaghetti
rock shrimp, scallions, hot calabrese sausage

Gabby's Fettucini
fall mushrooms, chestnuts, sage

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

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

Crispy Fish
warm Sicilian caponata, salsa Passato

Roasted Springer Mountain Chicken
charred corn fregola, scallions, speck