

Dinner Menu

Appetizers

Caprese (gf)	20
Heirloom tomatoes, burrata cheese, fresh origano , prosciutto di Parma	
Formaggi (gf)	25
Selection of 4 different cheese imported from Italy with fruit and jams	
Bresaola (gf)	22
Beef dry meat, ricotta cheese, and baby hydroponics arugula	
Tomino tartufato	20
Grilled Tomino Piemontese cheese wrapped with speck (smoked prosciutto), toasted bread with truffle cream and green salad	
Apple Salad	
Hydroponic farm salad (spring mix, arugula, baby kale), Smith green apple, shaved pecorino cheese, pecan, and French mustard vinaigrette	
	20

Main dishes

(gluten free pasta always available upon request)

Tonnarelli Cacio e pepe	23
Hand-made pasta with cacio e pepe sauce	
Maccheroni alla Carbonara	25
helical pasta Setaro with carbonara sauce (eggs, pecorino cheese) and guanciale	
Lasagna alla Bolognese	29
Hand -made lasagna with bolognese sauce, bechamel ,parmigiano cheese	

Liguria	29
Trofie pasta with pesto sauce, french beans, sliced potatoe	
Fusilloni al Tonno	26
Fusilloni pasta with tuna puttanesca sauce	
Seasonal vegetarian pasta chef 's choice	25
Hand made fettuccina with seasonal vegetables	
Orata all'acqua pazza (gf)	33
sea gold bream cooked with cherry tomatoes ,fresh herbs and white wine, olives and capers	
Chef's Special	31
weekly special italian dish (beef or chicken or veal or pork)	

Desserts

Ricotta and Nutella pie	12
Claudia's "Must" here at From Scratch	
Tiramisu	11
Our famous Italian pastry , lady finger,coffe ,mascarpone	
The Cake	15
Millefoglie pastry cream ,fresh berries	
Tartufo Gelato (gf)	10
Chocolate ice cream	

Sparkling and still water 6 - Italian soda 6

single espresso- deca espresso 4

double espresso-deca double espresso 6

Please report any intolerance or allergy. our environment is not gluten free. All our menu items are cooked to order, please be patient. no half portions.

20% of gratuity for tables of 6 people and more