

Dinner Menu

Appetizers

Focaccia di Recco con speck	20
Traditional focaccia, a thin dough filled with stracchino cheese and Speck	
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	
Seasonal soup	18
Seasonal soup chef's choice	
Apple Salad (gf)	20
Hydroponic farm salad (spring mix, arugula, baby kale), Smith green apple, shaved pecorino cheese, pecan, and French mustard vinaigrette	

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 homemade pesto sauce, made with Hydroponic basil french beans, sliced potatoes	
Bucatini all'amatriciana	26
Bucatini pasta with tomato sauce , pecorino romano cheese and guanciale imported from Italy	
Seasonal vegetarian pasta chef 's choice	25
Hand made fettuccina with seasonal vegetables	
Crispy Salmon	36
Salmon farm raised fillet baked with bread crumbs, herbs,ginger,lime, with mashed potatoes	
Chef's Special	34
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	
Apple tarte with mascarpone creame	16
Creme brule'	11
Creamy custard topped with caramelized sugar	

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 portion. 20% of gratuity for tables of 6 people and more.