

# MAPPATURA

BISTRO

## EXPRESS QUNCH!

Start with a side **green goddess salad** or **cup of soup**; then a ½ bowl of **Spaghetti!** 17

*Choose your sauce:*

**Aglio e Olio** (olive oil, garlic, chiles, breadcrumbs, splash of Pomodoro) **Arrabbiata** (oven-roasted tomatoes with chiles)

**Bolognese** (pork & beef tomato ragu) **Carbonara** (egg, cracked pepper, grana, bacon) **Salsa Verde** (basil, parsley, mint, anchovy pesto)

## SOUP

**Soup du jour!** cup 6 bowl 9      **Minestrone** (vegan) cup 6 bowl 9

## SALAD

**Green Goddess** market greens, fennel, green grapes, pickled vegetables, pesto dressing side 6 full 10

**Romaine & Purple Cabbage** Caesar dressing, pancetta, brioche crouton side 6 full 11

**Caprese** marinated tomatoes, fresh mozzarella, basil pesto vinaigrette, crispy onions, grilled radicchio 12

**Chopped Salad** chopped vegetables, spiced chickpeas, sundried tomatoes, kale, pickled beets, pepperoncini, smoked provolone, Italian dressing 12 *add grilled chicken* 6

## FIRST

**Calamari** Terry's! spicy tomato, black olives, pickled vegetables 13

**Mussels** Sambuca, rosé crema with crisp capers and scallions 12

**Arancinis** roasted peppers, spinach and Fontina stuffed risotto balls, balsamic aioli 11

## MAIN

**Steak, Grass fed NY Striploin**, tapenade aioli, broiled tomato with fontina, crispy onions 17 *Add frites, side green goddess, or side romaine* 6  
**Panini** 14

**Carne** mortadella, genoa salami, pickled vegetables, provolone, balsamic aioli

**Verdure** vine-ripe tomatoes, grilled eggplant and peppers, arugula, goat cheese, salsa verde aioli *Add cup of soup, side green goddess or side romaine* 6

**Fish today!** Market price

**Sicilian Grains (warm)** farro, spiced couscous, pine nuts, eggplant peperonata, grilled romaine, herb and lemon ricotta 14 *add grilled chicken* 6

**Baked** Ziti chicken, spinach, grape tomatoes, bacon, Quattro formaggio, fried sage 18

**Gnocchi pomodoro** spinach, basil, marinated bocconcini 18

## DESSERT

**Profiterole**, double vanilla bean gelato, banana split style 10

**Lemon Tart** Lemon curd, berry cream, pavlova 10

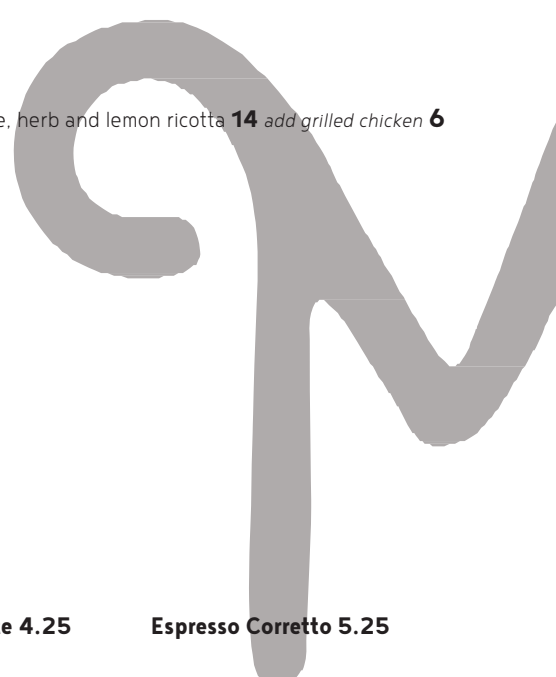
**Crème Brulee** Dark chocolate, polvorone 10

**Tiramisu** Mascarpone cream, coffee and liqueur soaked lady fingers, cocoa 10

**Affogato** double vanilla bean gelato, espresso, polvorone 8

**Pete's Biscotti** 2

**Coffee | Tea** 3    **Espresso** 3.25    **Espresso Macchiato** 3.50    **Cappuccino** 4    **Latte** 4.25    **Espresso Corretto** 5.25









# MAPPATURA

BISTRO

## FIRST

**Calamari** Terry's! spicy tomato, black olives, pickled vegetables **13**

**Mussels** Sambuca, rosé crema with crisp capers and scallions **12**

**Arancinis** roasted peppers, spinach and Fontina stuffed risotto balls, balsamic aioli **11**

**Beef tartare** red wine poached egg, housemade pickles, crostini **16**

**Meatballs** Romesco and Salsa Verde aioli, Pecorino **13**

### Oysters

**Cold** pickled watermelon rind mignonette half doz **17** doz **31**

**Hot** Miso and honey glaze, spinach, fennel, half doz **19** doz **35**

## SOUP

**Soup du jour!** **9**

**Minestrone** (vegan) **9**

## SALAD

**Green Goddess** market greens, fennel, green grapes, pickled vegetables, pesto dressing **10**

**Romaine & Purple Cabbage** Caesar dressing, pancetta, brioche crouton **11**

**Caprese** marinated tomatoes, fresh mozzarella, basil pesto vinaigrette, crispy onions, grilled radicchio **12**

## PASTA

### Homemade

**Tagliatelle** lobster, scallops, shrimp, asparagus and grilled fennel, rosé crema, crushed pink peppercorns **28**

**Gnocchi** pomodoro, spinach, basil, marinated bocconcini **18**

**Ravioli**, roasted squash and herb mascarpone filled, bourbon and chicken confit crema, spinach, toasted hazelnuts **24**

### Shapes

**Bolognese**, baked rigatoni, grilled broccolini, provolone. **23**

**Ortolana**, penne, market vegetables, arrabbiata, herbed ricotta **20**

**Vongole** orecchiette, little neck clams, baby potatoes, roasted cherry tomatoes, white wine garlic, chiles, pecorino **22**

### Spaghetti

**Aglio e Olio** olive oil, garlic, chiles, breadcrumbs, splash of pomodoro **15**

**Carbonara** egg, cracked pepper, grana, bacon **17**

**Salsa Verde** basil, parsley, mint, anchovy pesto **16**

## MAIN

**Arctic Char** Sicilian spiced farro, couscous and eggplant salad, saffron and sundried tomato crema **24**

**Steak** Grass fed NY Striploin, red wine and charred leek butter, frites, puttanesca aioli **32**

**Hen** sticky garlic and blood orange glaze, roasted potatoes with patio herbs and bacon, chicken confit pan jus **24**

**Scallops**, sweet pea, mint and mascarpone risotto, shellfish and grappa bisque **25**

### Sides

**Warm spiced olives** **6**

**Cheesy Frites, puttanesca aioli** **6**

**Grilled broccolini, chiles, balsamico, parm** **7**

**Marsala fried mushrooms** **7**

## DESSERT

**Profiterole**, double vanilla bean gelato, banana split style **10**

**Lemon Tart** Lemon curd, berry cream, pavlova **10**

**Crème Brulee** Dark chocolate, polvorone **10**

**Tiramisu** Mascarpone cream, coffee and liqueur soaked lady fingers, cocoa **10**

**Affogato** double vanilla bean gelato, espresso, polvorone **8**

**Pete's Biscotti** **2**

**Coffee | Tea** **3**

**Espresso** **3.25**

**Espresso Macchiato** **3.50**

**Cappuccino** **4**

**Latte** **4.25**

**Espresso Corretto** **5.25**



