

SPRINGS BISTRO

ANTIPASTI

AFFETTATI MISTI

A Fresh Selection from Our Antipasto Table
Prosciutto di Parma, Cerignola Olives, Sopressata, Bruschetta, Octopus Salad, Cipollini,
Dry Cured sausage, Marinated Artichoke Hearts, Grilled Vegetables, Marinated mushrooms

19

CHEF'S CHEESE PLATE

Stuffed Olive Wrapped in Pecorino Sardo Pastry, Gorgonzola Fritters,
Baked Ricotta, Marinated Handstretched Mozzarella,
Pecorino and Parmigiano Crisps

17

PRIMI

ZUPPA DI LOBSTER IN CROSTA

Baked Lobster Soup with Grappa and Flaky Puff Pastry Crust

13

ASPARAGI BIANCHI ☒

Speck, Buffalo Mozzarella, Paprika

14

GRASS FED BEEF CARPACCIO

Fresh Herbs, Shaved Parmesan Reggiano Sicilian Olive Oil

11

CALAMARI FRITTI FRA DIAVOLO

Crispy Fried Squid, Spicy Marinara

13

VONGOLE SANTA LUCIA ☒

Littleneck Clams, White Wine, Tomato and Pea Shoots

15

LANGOSTINO

Head-on Colossal Shrimp wrapped in Prociutto, Butternut Squash Ragout and Pomegranate

16

POLPO

Slow Cooked Baby Octopus in Tomato Sauce, Fresh Oregano, Grilled Ciabatta and Potato Gnocchi

12

*The Spring Bistro features fresh, seasonal ingredients sourced from the Greenmarket
and other local farms*

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INSALATE

PANZANELLA

Country Bread, White Anchovies, Heirloom Tomatoes

12

DEL CAMPO ☒

Garden Veggies, White Truffle Balsamic Vinaigrette

8

LATTUGA ☒

Bibb Lettuce, Slow Roasted Tomato, Crab and Asparagus Aioli

14

SECONDI

BRANZINO ARROSTITO ☒

European Bass, Toasted Red Quinoa and Baby Artichoke Barigoule

34

RISOTTO ALLA ZAFFERANO

Butter Poached Maine Lobster & Sea Scallops, Saffron Risotto, Wilted Baby Spinach, Lobster Basil Emulsion

36

BISTECCA ALLA FIORENTINA ☒

20 oz. Bone-in Strip Steak, Baked Potato, Seasonal Vegetables, Garlic Butter

38

OSSO BUCCO GREMOLATTA

Braised Veal Shank, Chianti Wine Sauce, Creamy Polenta and Roasted Root Vegetables

36

POLPETTE CON SUGO DI DUROC

Homemade Meatball, Fresh Semolina Tonnarelli Pasta
Buffalo Milk Mozzarella, Tomato Sauce and Extra Virgin Olive Oil

28

POLLO DI CASA

Honey Glazed Chicken Breast, Roasted Baby Beets, Truffle Mashed Potato

26

SELLA DI CONIGLIO

Saddle of Rabbit, Stuffed with Picholine Olives, Wrapped in Prosciutto, Italian Couscous, Cavolo Nero

33

TAGLIATELLE ALLA FIORENTINA

Spinach Pasta, Cremini Mushrooms, Chorizo Sausage, Fresh Herbs and Confit Garlic

19