

SPRINGS BISTRO

ANTIPASTI

AFFETTATI MISTI

Platter of Prosciutto di Parma, Dry Salami, Coppa, Fresh Mozzarella,
Grilled and Marinated Artichokes, Selection of Olives

19

ZUPPA DEL GIORNO

Soup of the Day

10

INSALATA

DEL CAMPO

Mixed Baby Greens, Garden Vegetables and White Truffle Vinaigrette

8

VERDE

Hearts of Romaine, Toasted Walnuts, creamy Gorgonzola Dressing

10

WITH GRILLED CHICKEN BREAST

ADD 4

PANE E PIZZA

CAPRESE PANINO

Prosciutto, Buffalo Mozzarella, Fresh Basil Aioli

15

POLLO PESTO PANINO

Chicken, Buffalo Mozzarella, grilled Red Onion, Fresh Herbs

16

PIZZA "MARGHERITA"

Fresh Mozzarella, Tomatoes & Basil

12

PIZZA "BIANCA"

White Pizza, Broccoli Rabe

14

PIZZA "POLLO"

Grilled Chicken, Fresh Mozzarella, Plum Tomatoes

14

PAPPARDELLE PASTA

Homemade Pasta, Spinach Infused Olive Oil, Walnuts, Gorgonzola, Heirloom
Tomatoes

19

POLPETTE CON SUGO DI DUROC

Homemade Meatballs, Homemade Pappardelle, Buffalo Milk Mozzarella,
Tomato Sauce and Extra Virgin Olive oil

24

Substitute with our whole Wheat Pasta as a Side to your main course.

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

Italy is one of the most exciting wine countries. Italian wine styles differ enormously with each region having its own particular indigenous grapes. For Italians, wine (vino) is food (alimentari) and food is love (amore). And you can never have enough love in your life.

Executive Chef – Michael Weissaupt. A gratuity of 18% will be added to parties of 5 or more.

Enjoy your Lunch