AnimA
italian bistro

Lunch Salads $9

Frutta secca e zola
baby greens, dried fruits, nuts, gorgonzola, balsamic
Baby Arugola & Shrimp
almonds, reggiano, toasted garlic, grape tomatoes, lemon
Paesana
string beans, preserved tuna, red onion, black olives, boiled egg
Baby Spinach & Steak
hanger steak, mushrooms, caramelized onions, lemon
Baby Greens and Chicken
grilled chicken breast and balsamic

Bruschette

Classica
fresh tomatoes, garlic, basil, e.v.o.o., 5
Funghi e Fontina
sautéed mushrooms, melted fontina, 6
Caponatina and Goat cheese
sicilian eggplant and peppers ratatouille, goat cheese, 6
Salmon
smoked salmon, avocado, red onion, capers, lemon, 7
Barese
broccoli rabe, walnut and aged pecorino
Assorted platter of bruschette, 14

Focaccine

Aia
grilled chicken, mozzarella, peppers, arugula, lemon vinaigrette, 9
Steak Focaccia
hanger steak, mushrooms, sautéed spinach, lemon, 10
Vegetariana
zucchini, eggplants, peppers, mushrooms, artichoke, gruyere cheese, pesto, 9
Norvegese
smoked salmon, roasted capers, arugula, lemon vinaigrette, 11
Nizzarda
sicilian preserved tuna, string beans, kalamata olives, red onion, anchovies, balsamic vinaigrette,9
Pugliese
pulled chicken, broccoli rabe, romano cheese, chili flakes, 9

Primi

Rigatoni norma 11
tomato sauce, eggplant, ricotta salata
Fettuccine ai Funghi 13
wild mushroom ragu, rosemary, truffle oil
Lasagna Bolognese 14
hand made lasagna with traditional Bolognese ragu, béchamel and Reggiano
Tagliolini sea food 16
clams, mussells, calamari, shrimp, jalapeño, tomatoes
Farfalle Rosa 15
smoked salmon, baby spinach, tomato and light cream sauce
Paccheri pesto e gamberi 16
sicilian pesto, shrimp, sundried tomatoes
Pappardelle Meatballs 14
ribbon shaped pasta and home made meat balls

Entrées

All natural chicken breast 14
roasted with herbs, sautéed mushrooms, mash potatoes
Lamb shank 16
sweet peas and tomato, soft polenta, string beans
Angus hanger steak 16
barolo reduction, spinach, hand cut fries
Boneless Beef Short Ribs 17
balsamic broccoli rabe, crispy polenta,
Fish of the day pa

Appetizers

Caprese
mozzarella di bufala, fresh tomatoes, grilled zucchini, basil, 9
Baby Octopus Panzanella
grilled baby octopus , cucumbers, red onions, fresh tomatoes, basil, mint, avocado, red wine vinaigrette, 9
Gamberoni e Caponatina
pan roasted shrimp, sicilian veggie medley, 9
Fried Calamari
point judith calamari, zucchini, spicy-reggiano-mayo, 9
Arancini di Carne
carnaroli rice ball with bolognese and fontina, 6
Antipastini
medley of cured meats and cheese, 12
Mussells of the Day
Ask your server for detail,

Pizze Rosse

Margherita 9
tomato sauce, mozzarella, basil
Diavola 11
tomato sauce, mozzarella, hot sopressata, olives, red onion
Norma 10
tomato sauce, fried eggplants, ricotta salata, basil
Quattro Stagioni 12
tomato sauce, mozzarella, mushrooms, artichokes, ham, olives
Ortolana 13
tomato Sauce, mozzarella, grilled vegetables

Pizze Bianche

Campagnola 13
mozzarella, mushrooms, sausage, reggiano, parsley
Popeye 13
mozzarella, gorgonzola, baby spinach, pancetta, apple
Toscana 11
mozzarella, pulled chicken, onions, potato, rosemary, fontina
Quattro formaggi 12
Mozzarella, gorgonzola, gruyere, reggiano
Prosciutto 16
grape tomatoes, mozzarella, prosciutto, arugula, reggiano, oregano

AnimA burger $11
Fresh home ground angus beef, hand cut fries, spicy coleslaw, tomato, lettuce, mushrooms, pancetta and caramelized onion
choice of
mozzarella, cheddar, fontina, gorgonzola

Late breakfast

Uova a Piacere 8
2 eggs served with toasted bread, potatoes, greens and your choice of: Bacon, Pancetta, Ham, Sausage
Frittata Bianca 8
Egg white italian omelette, market veggies, spinach, goat cheese, reggiano
Scozzese 10
smoked scottish salmon, toasted bread, mascarpone-goat cheese, roasted capers, scallions, greens and a boiled egg