

Everything made with love and the freshest ingredients. -Chef Ronald Gomez

Para Picar



AHI TUNA

seared tuna, rolled in sesame seeds, served over a bed of quinoa risotto with scallions, capers and fresh spinach, topped with a mustard seed and soy sauce glaze \$16

CAMARONES PARMESAN

sautéed fresh Ecuadorian shrimp with parmesan cream sauce, served with house crostini \$13

CHEF'S CALAMARI

fresh calamari sautéed in house infused rosemary extra virgin olive oil and tomato basil sauce tossed with capers and marinated olives served with house crostini \$13

POLPETTES

house made beef meatballs with house tomato basil sauce, served with house crostini and topped with parmesan cheese \$9 (meatballs are gluten free)

BURRATA

imported Italian burrata with organic arugula, marinated cherry tomatoes and balsamic glaze, served with house crostini \$12
italian prosciutto +\$4

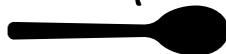
SALMON CARPACCIO

smoked salmon, organic arugula, capers, parmesan cheese, black pepper and house vinaigrette, served with house crostini \$13

MARINATED OLIVES

in house infused rosemary extra virgin olive oil with mixed peppers, orange and lemon peel, served with house crostini \$7

Soups



SICILIANA

braised carrots, yellow potatoes, bok choy, celery, white beans and plum tomatoes, topped with arugula and olive oil, served with house crostini \$7

LENTICCHIA

lentils, carrot, celery, white onions, spinach, parsley, paprika served with house crostini \$7
chicken +\$3 bacon +\$2

Flatbreads

Gluten Free (V) +\$2 Dairy Free Cheese +\$2



LA MEGUITA

cheese curd, smoked bacon, roasted marinated chicken, red onion, avocado, house dressing \$17

CAPRESE

organic arugula, marinated cherry tomatoes, Italian burrata, house basil pesto, balsamic glaze (pesto contains nuts) \$16

AHUMADO

cheese curd, organic arugula, smoked salmon, avocado, house vinaigrette \$18

EL BURRO

cheese curd, organic arugula, Italian prosciutto, imported extra virgin olive oil \$16

MIXTO

organic spinach, roasted mixed peppers, roasted portobello mushrooms, sun-dried tomatoes, house marinara sauce \$15

EL CLASICO

cheese curd, Italian thick-slice pepperoni, house marinara sauce \$14

BURRO BLANCO

cheese curd, organic arugula, Italian prosciutto, imported extra virgin olive oil, Italian burrata, balsamic glaze \$21

FIorentino

cheese curd, ground spicy fennel sausage, roasted portobello mushrooms, organic arugula, imported truffle oil \$19

IMPERIAL

cheese curd, sautéed fresh Ecuadorian shrimp, smoked bacon, sun-dried tomatoes, house dressing \$21

Del Huerto



IMPORTED TUNA SALAD

organic mixed greens, marinated olives, cucumber, red onion, imported Ecuadorian tuna, house vinaigrette \$15

QUINOA SALAD

organic mixed greens, marinated cherry tomatoes, goat cheese, white quinoa, house vinaigrette \$15

CAESAR SALAD

organic romaine lettuce, marinated cherry tomatoes, house croutons, parmesan cheese, house dressing \$13

SIBARITA SALAD

organic romaine lettuce, garbanzo beans, scallions, marinated cherry tomatoes, feta cheese, house vinaigrette \$15

SALMONA SALAD

organic arugula, marinated cherry tomatoes, smoked salmon, capers, parmesan cheese, house vinaigrette \$16

avocado +\$3 marinated chicken +\$4 imported Ecuadorian tuna +\$6 fresh Ecuadorian shrimp +\$6

Italian prosciutto +\$4 smoked salmon +\$7

Fresh House-made Lasagnas



BEEF LASAGNA

house bolognese and béchamel sauce, fresh pasta, tomato basil sauce, parmesan and pecorino cheese \$20

SALCHI MUSHROOM LASAGNA

ground spicy fennel sausage and béchamel sauce, roasted portobello mushrooms, fresh pasta, tomato basil sauce, parmesan and pecorino cheese \$20

EGGPLANT LASAGNA (GF)

organic eggplant, tomato basil sauce, fresh basil, cheese curd, parmesan and pecorino cheese \$19

add side organic mixed greens with house vinaigrette +\$5

Create your own fresh house-made pasta dish

(all pastas topped with cheese unless otherwise requested)



SPAGHETTI (DF) \$16

FETTUCCINE (DF) \$16

VEGGIE RAVIOLI (DF) \$19

sautéed organic spinach, zucchini, asparagus and glazed onions

THREE CHEESE MUSHROOM RAVIOLI \$19

pecorino, ricotta, goat cheese and portobello mushrooms

GLUTEN FREE BUCATINI (DF) \$17

Choose your house-made Sauce

(all sauces gluten free)



TOMATO BASIL

PESTO (contains nuts)

ALFREDO

BOLOGNESE

SPICY PUTTANESCA

(anchovies, marinated olives, tomato basil sauce, sun-dried tomatoes and red pepper flakes)

CACIO E PEPE

(pecorino and parmesan cheese, grass-fed butter, fresh black pepper)

Additional Toppings (optional)



house meatballs (GF) \$6

fresh Ecuadorian shrimp \$6

roasted marinated chicken \$4

ground spicy fennel sausage \$4

smoked bacon \$3

Italian burrata \$6

roasted portobello mushrooms \$3

marinated cherry tomatoes \$3

fresh spinach \$2.50

sun-dried tomatoes \$2.50

fresh broccoli \$3

Chef's Specialities



Pappardelle Formaggi

sautéed Ecuadorian shrimp, tossed with our four cheese Italian cream sauce (parmesan, pecorino, goat cheese, ricotta) and our fresh house made pappardelle pasta \$26

Ink Gamberetti

fresh homemade black squid ink linguine, tossed in spicy tomato basil sauce, topped with sautéed calamari and shrimp and house infused rosemary extra virgin olive oil \$28

Veal Ossobuco

6 hour slow cooked, braised veal ossobuco with sautéed carrots, celery, and shallots, served with creamy polenta and balsamic spinach \$33

Meunière Salmon

seared fresh salmon topped with meunière sauce (browned butter, lemon, parsley and capers), served over parmesan risotto \$28

side creamy polenta \$9

side mushroom risotto \$12

side sautéed balsamic spinach \$7

side organic mixed greens \$6

side roasted broccoli \$7

side toasted house crostini \$5



Chef Ronald Gomez brings his culinary experience to Pittsfield MA, to show this community what cooking and living with love means..

This menu is designed around the palate of his wife. " If she doesn't love it, I [Ronald] tweak it so she does." Why Italian? Because it's Megan's favorite cuisine. Megan is not Italian and neither am I, but that doesn't matter. I put my touch on every plate. Love and culture has no boundaries, so why should food?

I love cooking for her and sharing the food she loves with you.

Everything made with love and the freshest ingredients. -Chef Ronald Gomez

Please inform your server if you have any food allergies.
"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness."
15% gratuity will be added to parties of 6 or more. Thank you.