

Para Picar

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 topped with capers and marinated olives \$13

MEATBALLS

with house tomato basil, sauce with house crostini \$9

BURRATA

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

SALMON CARPACCIO

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

MARINATED OLIVES

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

TOASTED CROSTINIS

with olive oil, balsamic glaze and black pepper \$5

ORGANIC MIXED GREENS

with house vinaigrette \$6

Soups

SICILIANA

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

HOT LENTIL

lentils, carrot, celery, spinach, parsley with toasted crostini
Served with house crostini \$7
chicken +\$3 bacon +\$2

Flatbreads

Gluten Free +\$2 Dairy Free Cheese +\$2

LA MEGUITA

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

CAPRESE

organic arugula, cherry tomatoes, burrata, 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, extra virgin olive oil \$16

MIXTO

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

EL CLASICO

cheese curd, pepperoni, house tomato basil sauce \$14

BURRO BLANCO

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

FIorentINO

cheese curd, house spicy fennel sausage, portobello mushrooms, organic arugula, truffle oil \$19

IMPERIAL

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

Del huerto Salad

IMPORTED TUNA

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

QUINOA

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

CAESAR

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

SIBARITA

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

SALMONA

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

avocado +\$3 marinated chicken +\$4 imported Ecuadorian tuna +\$6 fresh Ecuadorian shrimp +\$6 Italian prosciutto +\$5
smoked salmon +\$7

Fresh Housemade Pastas

BEEF LASAGNA

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

SALCHI MUSHROOM LASAGNA

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

EGGPLANT LASAGNA(GF)

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

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

Create your own fresh housemade pasta dish

(all pastas topped with cheese unless otherwise requested)

SPAGHETTI (DF) \$16

FETTUCINE (DF) \$16

VEGGIE RAVIOLI (DF) \$19

sautéed organic spinach, zucchini, and asparagus

THREE CHEESE MUSHROOM RAVIOLI \$19

pecorino, ricotta, goat cheese and portobello mushrooms

GLUTEN FREE BUCATINI (DF) \$17

Choose your housemade Sauce

(all sauces gluten free)

TOMATO BASIL

ALFREDO

SPICY PUTTANESCA

(anchovies, marinated olives, tomato basil sauce, red pepper flakes)

PESTO (contains nuts)

BOLOGNESE

CACIO E PEPE

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

Additional Toppings (optional)

house meatballs \$6,

fresh Ecuadorian shrimp \$6,

marinated chicken \$4,

house spicy fennel sausage \$4,

smoked-bacon \$3,

portobello mushrooms \$3,

cherry tomatoes \$3,

fresh spinach \$2.50,

sun-dried tomatoes \$2.50,

fresh broccoli \$3

Coffee

No. Six Depot West Stockbridge

SUMATRA drip coffee \$3.00
ESPRESSO 2oz \$3.00
AMERICANO 4oz \$3.00
MACCHIATO 3oz \$3.50
CORTADO 4oz \$3.50
CAPPUCCINO 8oz \$4.50
LATTE 12oz \$5

iced +\$.25
flavor syrups:+\$.50
CARAMEL, VANILLA, HAZELNUT
housemade MOCHA

Housemade Drinks

lemonade 16oz \$3
iced passionfruit green
tea(unsweetened)16oz \$3
iced black tea (unsweetened) \$3
hot tea 12oz \$2.5
ENGLISH BREAKFAST, CHAI, HIBISCUS,
CHAMOMILE

From the Cooler

fresh orange juice 12oz \$3
san pellegrino sparkling water \$3
San Benedetto LG sparkling water \$7
dasani natural water \$2
sparkling pellegrino soda \$3.5
BLOOD ORANGE, GRAPEFRUIT, LEMON
Coke \$2
Diet Coke \$2
Sprite \$2
Ginger Ale \$2

Dessert

TIRUMISU

Lady fingers, house mascarpone cream with amaretto and six depot espresso
\$11

JARLITO

half flatbread with Nutella, mixed berry reduction topped with fresh
blueberries \$8

PANNA COTTA

Italian-style sweet cooked cream with a Malbec mixed berries reduction.
\$10

Please inform your server if you have any food allergies.
15% gratuity will be added to parties of 6 or more. Thank you.