

Zuppe e Antipastí

Pappa al pomodoro \$9.50

Thick tomato and bread soup

Zuppa di funghi \$12.00

Mixed wild mushroom soup with fontina cheese and truffle

Calamari Fritti \$13.75

Fried calamari with arrabbiata (light spicy tomato) sauce

Pepata di cozze \$14.50

Black Mussels in a white wine, garlic and herb broth and lemon

Tortino di melanzane \$13.50

Eggplant soufflé served with tomato and basil sauce

Insalata Cesare \$12.50

Romaine lettuce with cesar dressing and shaved parmesan cheese

Insalata mista con pomodoro arrosto e parmigiano \$9.50

Baby mixed greens with roasted tomato and shaved parmesan cheese

Insalata invernale \$14.50

Endive, walnut, apple and gorgonzola cheese salad with balsamic vinaigrette

Insalata di carciofi e pecorino stagionato \$16.00

Artichoke and arugula salad with aged pecorino cheese, olive oil, and lemon vinaigrette

Carpaccio di bue \$16.50

Raw thin sliced beef with grana cheese, capers and arugula

Burrata caprese \$16.50

Buttery mozzarella cheese with organic heirloom tomatoes, roasted bell peppers basil and olive oil

Antipasto Misto \$18.00

Imported mixed cold cuts- prosciutto, mortadella, spicy salami, parmesan chunks, olives and bell peppers

Panzanella \$16.00

Heirloom tomatoes, cucumber, basil, red onion, bread and red wine vinaigrette

Insalata del Salumiere \$16.00

Chopped Iceberg lettuce, tomato, provolone cheese, garbanzo beans, salami and red wine vinegar with Sicilian Oregano Dressing

Insalata di Spinaci e pollo \$16.50

Warm spinach salad with mushrooms, onions, tomato, bacon and chicken, red wine vinaigrette

I Risottí

Risotto ai funghi misti di bosco e mascarpone \$17.50

Arborio rice with mixed wild mushrooms and mascarpone cheese

Risotto salsiccia e rapini \$19.50

Arborio rice with Italian sausage and wild broccoli

Risotto della Nonna \$19.50

Arborio Rice with meatballs

Split charge of \$1.50 per person per item applies to all splits

Parties of eight or more will have 20% gratuity added

Le Paste

Garganelli prosciutto e vodka \$17.50
Garganelli pasta with prosciutto and vodka sauce

Pappardella al ragu d'agnello \$18.50
Homemade wide fettuccine with lamb ragu

Tortelloni di zucca e salvia \$16.50
Tortelloni stuffed with pumpkin and ricotta in a cream and sage sauce

Spaghetti alla Carbonara \$18.50
Spaghetti with Italian bacon, eggs and parmesan cheese

Capellini alla checca \$15.00
Angel hair pasta with fresh tomatoes, basil and garlic

Linguini ai frutti di mare \$22.50
Linguini with scallops, shrimps, calamari, clams and mussels in a spicy tomato white wine sauce

Ravioli spinaci pomodoro e basilico \$16.50
Ravioli filled with spinach and ricotta cheese in a tomato basil sauce

Involtini di spaghetti al pomodoro \$19.00
Baked spaghetti wrapped with eggplant, topped with provolone cheese & served in a tomato basil sauce

Fettuccini boscaiola \$18.00
Spinach fettuccine with meat ragu, mushrooms, peas and a touch of cream

Lasagna Bolognese \$18.00
Layers of spinach pasta with beef ragu, tomato béchamel sauce

Paccheri alla Amatriciana \$18.50
Artigian tube pasta with guanciale, red onions, tomato and pecorino cheese

Spaghetti ai ricci di mare \$24.00
Spaghetti with sautéed fresh sea urchin, olive oil, garlic and red chilli flakes

Spaghetti alle vongole e rugola \$22.00
Spaghetti with manilla clams, garlic, white wines sauce and arugula

Gnocchi al pesto \$16.50
Homemade potato dumpling with pesto sauce

I Piatti Forti

Costolette d'agnello all' aceto balsamico \$36.00
Grilled lamb chops served with caponata and balsamic mint sauce

Ossobuco Di Vitello con risotto \$34.00
Veal Ossobuco served with saffron risotto

Scaloppina a piacere \$28.50
Sauteed Chicken scaloppini with a choice of: marsala sauce, lemon and capers or mushroom sauce

Branzino alla griglia \$36.00
Whole grilled imported Mediterranean Stripped bass served with sautéed spinach

Saltinbocca Alla Romana \$34.00
Sauteed Pounded Veal topped with prosciutto, fontina cheese, with soft polenta and sage sauce

Sogliola alla Mugnaia \$39.50
Whole Dover Sole oven baked with lemon and caper sauce

Fiorentina alla Griglia \$39.50
Grilled T- Bone Steak (18oz) served with roasted potatoes and sauteed spinach

Split charge of \$1.50 per person