

Gli Antipasti Caldi

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 \$15.00
Fried calamari with arrabbiata (light spicy tomato) sauce

Pepata di cozze e vongole \$14.00
Mussels and clams with tomatoes and garlic herbs spices broth

Tortino di melanzane \$14.00
Eggplant soufflé served with tomato and basil sauce

Tremezzino di polenta e funghi \$16.00
Layers of polenta and baked mushrooms served with fondue cheese sauce and black truffle

Filone all'aglio \$9.50
Homemade garlic Bread

Gli Antipasti Freddi

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

Prosciutto di parma e pere \$17.00
Italian cured ham served with fresh pear

Panzanella \$16.00
Heirlooms tomatoes, cucumber, basil, red onion, bread and red wine vinaigrette

Alici marinati con pepperoni arrosto \$18.00
Fresh marinated anchovies with roasted bell pepper salad

Paste

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 al nero di seppie \$21.00
Arborio rice with squid ink and calamari

Gnocchi ai Quattro formaggi \$17.00
Potato dumpling with four cheese sauce

Split charge of \$1.50 per person per item applies to all splits
Parties of eight or more will have 20% gratuity added

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

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 stuffed with spinach and ricotta cheese in a tomato and 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 pasta with meat ragu, mushrooms, peas and a touch of cream

Mezzaluna all'anatra \$18.50
Half moon ravioli stuffed with duck in a mushroom sauce and fresh blueberries

Lasagna Bolognese \$17.50
Layers of spinach pasta with beef ragu, tomato béchamel sauce

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

Trenette al pesto \$16.50
Homemade trenette pasta with pesto sauce, green beans and potato

I Piatti Forti

Lombatina di vitello \$36.00
Grilled veal chop (16oz) served with roasted potatoes and spinach

Costolette d'agnello all' aceto balsamico \$33.00
Grilled lamb chops served with caponata and balsamic mint sauce

Stinco d'agnello \$34.00
Ossobuco style lamb shank served with saffron risotto

Scaloppina a piacere \$28.50
Sautéed 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

Filetto di maiale \$29.00
Roasted pork tenderloin with gorgonzola cheese sauce served with sautéed rapini

Filetto di bue \$36.00
Grilled beef tenderloin served with sautéed spinach and Portobello mushroom red wine sauce

Split charge of \$1.50 per person