

## *Le Zuppe*

*Pepata di cozze e vongole* \$11.50  
*Mussels and clams with tomatoes, garlic herbs spices broth*

*Pappa al pomodoro* \$8.50  
*Thick tomato and bread soup*

*Zuppa di funghi* \$9.50  
*Mixed wild mushroom soup with truffle fondue cheese*

## *Antipasti*

*Calamari Fritti* \$13.00  
*Fried calamari with arrabiata (light spicy tomato) sauce*

*Tremezzino di polenta e funghi* \$14.00  
*Layers of polenta and baked mushrooms served with fondue cheese sauce and black truffle*

*Prosciutto di parma e pere* \$13.00  
*Italian cured ham served with fresh pear*

*Carpaccio di bue originale* \$13.50  
*Thinly sliced raw beef with grana cheese, capers and arugula*

*Filone all'aglio* \$8.50  
*Homemade garlic Bread*

## *Le Insalate*

*Insalata mista con pomodoro arrosto e parmigiano* \$8.00  
*Baby mixed greens with roasted tomato and shaved parmesan cheese*

*Insalata invernale* \$12.00  
*Endive, walnut, apple and gorgonzola cheese salad with balsamic vinaigrette*

*Burrata caprese* \$13.50  
*Buttery mozzarella cheese with organic heirloom tomatoes, roasted bell peppers, basil, and olive oil*

*Panzanella* \$13.00  
*Heirlooms tomatoes, cucumber, basil, red onion, bread and red wine vinaigrette*

*Insalata di carciofi e pecorino stagionato* \$13.50  
*Artichoke and arugula salad with aged pecorino cheese, olive oil, and lemon vinaigrette*

*Insalata cesare* \$11.50  
*Caesar salad with fresh marinated anchovies*

*Insalata di pollo affumicato* \$13.00  
*Chopped smoked chicken with broccoli, greens beans and romaine lettuce salad in a honey mustard vinaigrette*

*Insalata di mare* \$17.00  
*Marinated shrimps, scallops, calamari, clams, and mussels with olive oil, garlic, lemon and bell peppers*

Parties of eight or more will have 20% gratuity added

## *Le Paste*

*Lasagna Bolognese* \$13.50

*Layers of spinach pasta with beef ragu and tomato béchamel sauce*

*Pappardella al ragu d'agnello* \$14.00

*Homemade wide fettuccine with lamb ragu*

*Capellini alla checca* \$12.00

*Angel hair pasta with fresh tomatoes, basil and garlic*

*Tortelloni di zucca e salvia* \$13.50

*Tortelloni stuffed with pumpkin and ricotta in a cream and sage sauce*

*Gnocchi ai Quattro formaggi* \$12.50

*Potato dumpling with four cheese sauce*

*Trenette al pesto* \$12.50

*Homemade trenette pasta with pesto sauce, green beans and potato*

*Penne prosciutto e vodka* \$14.50

*Penne pasta with prosciutto and vodka sauce*

*Spaghetti ai frutti di mare* \$18.50

*Spaghetti with scallops, shrimps, calamari, clams and mussels in a spicy tomato white wine sauce*

*Mezzaluna all'anatra* \$16.50

*Half moon ravioli stuffed with duck in a mushroom sauce and fresh blueberries*

*Ravioli spinaci pomodoro e basilico* \$14.00

*Ravioli stuffed with spinach and ricotta cheese in a tomato and basil sauce*

*Spaghetti bottarga* \$22.00

*Spaghetti with dry tuna caviar*

*Risotto salsiccia e rapini* \$16.00

*Arborio rice with Italian sausage and wild broccoli*

*Risotto al nero di seppie* \$18.00

*Arborio rice with squid ink and calamari*

*Risotto ai funghi misti di bosco e mascarpone* \$14.50

*Arborio rice with mixed wild mushrooms and mascarpone cheese*

*Involtini di spaghetti al pomodoro* \$16.00

*Baked spaghetti wrapped with eggplant, topped with provolone cheese & served in a tomato basil sauce*

*Spaghetti alle vongole e rugola* \$19.00

*Spaghetti with manilla clams, garlic, white wines sauce and arugula*

## *Carne*

*Cotoletta di pollo alla milanese* \$26.00

*Breaded chicken breast topped with fresh tomato and arrugula*

*Filetto di maiale* \$23.00

*Roasted pork tenderloin with gorgonzola cheese sauce served with sautéed rapini*

*Scaloppina a piacere* \$22.00

*Chicken scaloppini with a choice of marsala sauce, lemon and capers or mushroom sauce*

*Branzino alla griglia* \$26.00

*Whole grilled imported Mediterranean Stripped bass served with sautéed spinach*

**Split charge of \$1.50 per person**