

ZUPPE ~ INSALATE ~ TAVOLA PARTE

SOUPS ~ SALADS ~ TABLE SHARE

Zuppa del Giorno

cup 6 / bowl 8

Today's Homemade Soup

Insalata di Casa ~ 6

*Mixed Greens, Grape Tomatoes, Kalamata Olives,
Italian Vinaigrette*
add fresh mozzarella and polenta croutons ~ 3

Insalata di Cesare ~ 9

*Hearts of Romaine, Shaved Parmesan,
Garlic Croutons with Garlic-Anchovy Dressing*
add White Anchovy ~ 2

Insalata Mista ~ 8

*Mixed Greens, Grape Tomatoes, Kalamata Olives,
Gorgonzola Cheese, Pine Nuts, Balsamic Vinaigrette*
add polenta croutons ~1

Insalata Con Pere ~ 11

*Wood Grilled Pear, Watercress, Frisee, Candied Pine Nuts,
Goat Cheese, Port-Shallot Vinaigrette*

Antipasti Su Assi ~ 18

*Table Share Board of Assorted Meats, Cheeses, Pickled Vegetables,
Candied nuts, Jam and Homemade Crackers*

Verdura di Stagione ~ 8

A playful plate of the chef's seasonal vegetable

~ANTIPASTI~

~APPETIZERS~

Carpaccio ~ 13

*Beef Carpaccio with Shaved Parmesan,
Arugula Salad,
Truffle-Lemon Vinaigrette*

Cozze ~ 11

*Mussels Steamed in a Garlic, Cherry Pepper,
White Wine Butter Sauce*
Per Due ~ 22

Prosciutto ~ 10

*Sliced Prosciutto, Oven Roasted Asparagus,
Shaved Parmesan*

Calamari Fritti ~ 11

*Traditional Fried Calamari, Spicy
Marinara Sauce*

Capesante ~ 15

*Pan Seared Scallops, Mushroom- Ricotta
Ravioli, Butternut Squash Puree,
Cranberry Gastric*
as an entrée ~ 24

~PIZZE~

~PIZZAS~

Margherita ~ 14

*Tomato Sauce, Parmesan, Mozzarella,
Fresh Basil*

Carciofi ~ 16

*Pesto, Artichoke, Sundried Tomatoes,
Kalamata Olives, Parmesan, Mozzarella*

Funghi ~ 15

*Tomato Sauce, Wild Mushrooms, Fontina,
Truffle Oil*

Pancetta ~ 15

*Tomato Sauce, Smoked Bacon,
Caramelized Onions,
Roasted Red Peppers, Goat Cheese*

Parma ~ 15

*Tomato Sauce, Parmesan, Mozzarella,
Parma Ham*

Bianco ~ 13

Garlic Oil, Parmesan, Mozzarella

~ PASTA ~

Orecchiette con Salsiccia ~ 23
Orecchiette Pasta, Spicy Broccoli Rabe, Italian Sausage, Roasted Garlic, Marinara

Spaghetti ai Frutti di Mare ~ 27
Clams, Mussels, Shrimp, Scallops, in a Garlic, Cherry Pepper, White Wine Butter Sauce

Fettuccine ai Funghi ~ 23
Handmade Fettuccine, Mushrooms, Onions, Sherry-Mushroom Sauce

Capelli Nero con Gamberetto ~ 26
Handmade Black Capelli, Shrimp, Roasted Tomatoes, Pancetta, Lemon-Butter Sauce

Cannelloni ~ 24
Beef-Filled Pasta Sheets, Marinara, Parmesan, Mozzarella

Astice ~ 29
Maine Lobster, Cream Cheese, and Scallop Raviolo with Wild Mushrooms, Lobster Sauce

Risotto ~ 21
Butternut Squash, Arborio Rice

Ricotta e Spinaci Cannelloni ~ 23
Ricotta Filled Spinach Pasta Sheets, Mushroom Ragu, Parmesan

Ragu Di Vitello ~ 28
Braised Veal, Hand Made Pappardelle Pasta, Tomato Sauce, Ricotta Cheese

~ SECONDI ~ ~MAIN COURSES~

Anatra ~28
Pan Seared Duck Breast, Grilled Truffel Polenta Cake, Poached Pear, Port Sauce

Salmone alla Griglia ~ 26
Wood Grilled Salmon, Shiitake Mushrooms, Spinach, Mashed Potatoes, Balsamic Butter Sauce

Merluzzo con Risotto ~ 27
Pan Seared Cod, Butternut Squash Risotto, Fried Sage Leaves

Pollo alla Brace ~ 26
Wood Grilled Farm Raised Half Chicken, Grilled Asparagus, Cipollini Onions

Filetto ~ 34
Wood Grilled Filet with Gorgonzola Crust, Potato Croquette, Pan Fried Brussels Sprouts

Pollo alla Milanese ~ 24
Pan Fried Breaded Chicken Breast, Spaghetti with Marinara, Sauteed Green Beans

~ CONTORNI ~ ~SIDE DISHES~

Medley of Roasted and Grilled Vegetables ~ 5
Fried Polenta ~ 4
Risotto ~ 7
Basket of Garlic Bread ~ 4
Cheese Plate ~ 11
Skillet of Potatoes with Cheese ~ 5

~ WINE SPECIAL ~

Wine Flight ~ 15
Our recommendation of 3 tastings

~NON ALCOHOLIC DRINK SPECIALS~

Nonbellini ~ 5
White peach puree and ginger ale
Limonata ~ 5
Lemonade
Nontini ~ 5
Blueberry syrup, pomegranate juice, blueberries with a splash of sprite
Frutta ~ 5
Fruit juice cocktail
Mele Caldi ~ 5
Hot apple cider
Rocolta ~ 5
Apple Juice, Cranberry Juice, Lemonade

