

Antipasti Freddi

CREATE YOUR OWN ANTIPASTI FOR \$4 EACH

PROSCIUTTO

MORTADELLA

SOPPRESSATA

GENOA SALAME

BURRATA

GIARDINIERA

ROASTED LONG HOT

CARCIOFI MARINATI

PROVOLONE

PARMIGIANO REGGIANO

MOZZARELLA

GAMBERONI E POLPA DI GRANCHIO 19

Jumbo gulf shrimp and crabmeat with red & white endive, tomato horseradish salsa, mustard sauce

Antipasti Caldi

MELANZANE ALLA PARMIGIANA 15

Crispy eggplant, parmesan style

VONGOLE CASINO 18

Clams casino, applewood bacon

CARCIOFI RIPIENI 18

Stuffed artichoke, bread crumbs, lemon, garlic, Italian parsley, pimento aioli

CALAMARI FRITTI 17

Tender fried calamari, red cherry peppers, garlic chips, marinara sauce

PEPPERONI PICCANTI RIPIENI 16

Italian long hots, stewed sausage, aged provolone, marinara, mozzarella cheese

PIADINA 14

Grilled flatbread, goat cheese, mushroom, arugula, parmesan cheese, white balsamic

Zuppe

PASTA E FAGIOLI 10

Pasta & bean soup

TORTELLONI IN BRODO 10

Chicken broth, spinach, cheese tortelloni

ZUCCA 10

Butternut squash, fall spice, prosciutto-bruschetta

Insalata

INSALATA CESARE 15

Romaine lettuce, garlic anchovy dressing, parmesan croutons

INSALATA CAPRICCIO 14

Arugula, frisée, fennel, plum tomatoes, foccacia croutons, pesto vinaigrette

GRANI E VERDURE 16

Wheatberry salad, roasted roots, ricotta salata, sherry-oregano vinaigrette

INSALATA CASALINGA 15

Mesclun greens, spiced walnuts, strawberries, feta cheese vanilla honey vinaigrette

Vitello Manzo & Selvaggina

POLLO 34

PARMIGIANA

Chicken topped with roma tomato sauce, mozzarella cheese with linguine
or in the style of

FRANCESE

PICATTA

MARSALA

SALTIMBOCCA 35

VITELLO 35

PARMIGIANA

Veal topped with roma tomato sauce, mozzarella cheese with linguine
or in the style of

FRANCESE

PICATTA

MARSALA

SALTIMBOCCA 36

POLLO ARROSTITO 34

Roasted chicken, wild mushroom, chicken demi,
treviso, salt & pepper polenta

OSSO BUCO ALLA MILANESE 56

Braised veal shank, demi-glace over saffron risotto, root vegetables

FILETTO DI MANZO 45

8 oz filet mignon, fork smashed olive oil potatoes, green peppercorn sauce,
parsley, red pepper, onion and celery leaf

COSTOLETTA D'AGNELLO 54

Grilled lamb chops

TAGLIO A MANO CONTROFILETTO 47

Hand cut 18oz prime sirloin, porcini butter

Pesce E Crostacei

SALMONE SELVATICO 35

Pan seared wild salmon, fregola sarda,
brassica, lemon cream

SEAFOOD ZUPPETTA 52

Lobster, scallops, shrimp, crabmeat simmered in olive oil,
red onion, capers, garlic, over linguini

BRANZINO 38

Roasted squash risotto, salsa verde

CAPELANTE SCOTTATI 39

Scallops, bucatini, broccoli rabe, pecorino romano cheese

La Pasta

CAVATELLI 25

Cavatelli pasta, sausage, broccoli rabe, sage cream

REGINETTE STUFATO FATTO IN CASA 25

Reginette pasta, pork shank stew

SPAGHETTI E POLPETTE FATTE IN CASA 26

Spaghetti, tomato confit, meatballs

STROZZAPRETI ALLA BOLOGNESE 26

Rolled pasta, Italian meat sauce, parmegiano reggiano

LINGUINE ALLA VONGOLE 27

Tender little neck clams served in red or white wine sauce over linguine

PAPPARDELLE CON RAGU A COSTE CORTE 32

Pappardelle, short rib ragu, basil

RAVIOLI DI ARAGOSTA 37

Lobster ravioli, sauvignon blanc blush sauce

Contorni

CIMA DI RABE 8

Broccoli rabe, crispy garlic chips

PATATE FRITTE ALLE ERBE 8

Herb fries, garlic, parmegiano cheese

POLPETTE DI CASA 8

Capriccio meat balls

ASPARAGI 8

Grilled asparagus, lemon

SPINACI E AGLIO 8

Spinach & garlic

GNOCCHI 10

Long hot pepper alfredo, caviar

CAVOLFIORE 8

Sicilian pesto, oregano

INDIVIDUAL SOUFFLES 12

Please place your order at the beginning of the meal