

Antipasti Freddi

CREATE YOUR OWN ANTIPASTI FOR \$4 EACH

PROSCIUTTO

BURRATA

PRIMA DONNA

SOPPRESSATA

ROASTED LONG HOT

PARMIGIANO REGGIANO

CAPICOLA

GIARDINIERA

PROVOLONE

GENOA SALAME

CARCIOFI MARINATI

MOZZARELLA

SALMON TOAST 12

Avocado, egg, salmon chicharron

GAMBERONI E POLPA DI GRANCHIO 20

Jumbo gulf shrimp and crabmeat, tomato horseradish salsa, mustard sauce

Antipasti Caldi

MELANZANE ALLA PARMIGIANA 15

Crispy eggplant, parmesan style

CARCIOFI RIPIENI 18

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

COZZE 12

Tender mussels served in red or white wine sauce

BACON WRAPPED STUFFED DATES 12

Blue cheese, apple slaw, tomato, olives, marcona almonds

VONGOLE CASINO 18

Clams casino, applewood bacon

CALAMARI FRITTI 17

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

PIADINA 14

Caprese flatbread, fresh mozzarella, pesto, basil oil

PEPPERONI PICCANTI RIPIENI 16

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

Zuppe

TORTELLONI IN BRODO 10

Chicken broth, spinach, cheese tortelloni

MINISTRONE ESTIVO 12

Summer vegetable soup, fresh herbs, pasta

Insalata

INSALATA CESARE 15

Romaine lettuce, garlic anchovy dressing, parmesan croutons

L'INSALATA TRITATA 14

Tomato, cucumber, pepperoncini, garbanzo beans, olives, red onion, ricotta salata, red wine vinaigrette

INSALATA CAPRICCIO 14

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

INSALATA CASALINGA 15

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

MOZZARELLA FRITTA 19

Fried mozzarella, prosciutto, parmigiano reggiano, fig gastrique

Vitello Manzo & Selvaggina

POLLO 34

PARMIGIANA

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

FRANCESE

PICATTA

MARSALA

MILANESE

SALTIMBOCCA 35

VITELLO 36

PARMIGIANA

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

FRANCESE

PICATTA

MARSALA

MILANESE

SALTIMBOCCA 37

BRACIOLA DI MAIALE 39

Prime pork chop, agrodolce

OSSO BUCO ALLA MILANESE 58

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

TAGLIO A MANO CONTROFILETTO 48

Hand cut 18oz prime sirloin, herb butter

COSTOLETTA D'AGNELLO 54

Grilled lamb chops

FILETTO DI MANZO 45

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

Pesce E Crostacei

SALMONE SELVATICO 36

Pan seared wild salmon,
summer vegetable succotash

SEAFOOD ZUPPETTA 52

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

BRANZINO 38

Herb risotto, mushroom, arugula

CAPELANTE SCOTTATI 39

Pan seared scallops, cavatelli, minestrone, shelling beans

La Pasta

SPAGHETTI E POLPETTE FATTE IN CASA 27

Homemade spaghetti, tomato confit, meatballs

STROZZAPRETI ALLA BOLOGNESE 26

Rolled pasta, Italian meat sauce, parmigiano reggiano

LINGUINE ALLA VONGOLE 27

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

PAPPARDELLE FATTE IN CASA 29

House made pappardelle, saffron tomato broth,
tomatoes, garlic, burrata, fresh basil

RAVIOLI DI ARAGOSTA 37

Lobster ravioli, sauvignon blanc blush sauce

BUCATINI FATTE IN CASA 26

House made bucatini carbonara, cream, pancetta, peas, cured salted egg

Contorni

CIMA DI RABE 8

Broccoli rabe, crispy garlic chips

PATATE FRITTE ALLE ERBE 8

French fries, parmigiano cheese, fresh herbs

POLPETTE DI CASA 8

Capriccio meatballs

ASPARAGI 8

Grilled asparagus

SPINACI E AGLIO 8

Spinach & garlic

GNOCCHI 12

Prima donna alfredo, fig, prosciutto

PATATE TOSCANE 8

Herb roasted fingerling potatoes

INDIVIDUAL SOUFFLES 12

Please place your order at the beginning of the meal