

ANTIPASTI ~ ZUPPE ~ INSALATE

Gamberi ~ 12

*Wood Grilled Shrimp, Avocado, Radicchio, Frissee,
Tomato Salad, Gorgonzola Vinaigrette, Marinated Onions*

Insalata di Mele ~ 10

*Sliced Granny Smith Apples, Frissee, and Mixed Greens,
Apple Cider Vinaigrette, Toasted Almonds, Goat Cheese*

Zuppa del Giorno

cup 6 / bowl 8

Today's homemade soup

Insalata di Cesare ~ 9

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

Insalata con Polenta ~ 9

*Mixed Greens, Polenta Croutons,
Grape Tomatoes, Kalamata Olives, Fresh Mozzarella*

Insalata di Spinaci ~ 9

Spinach, Frissee, Chopped Egg, Parmesan, Pancetta Vinaigrette

Insalata Pera ~ 12

*Wood Grilled Pear, Watercress, Radicchio
Port Wine-Honey Dressing, Candied Walnuts, Gorgonzola*

Carpaccio ~ 13

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

Cozze per Due ~ 22

*Mussels Steamed in a Garlic, Cherry Pepper,
White Wine-Butter Sauce*

Prosciutto ~ 11

*Sliced Prosciutto, Oven Roasted Asparagus,
Shaved Parmesan*

Calamari Fritti ~ 15

Traditional Fried Calamari with Spicy Marinara Sauce

Capesante ~ 15

*Pan Seared Scallops, Parsnip Puree, Mushroom Ravioli,
Orange Reduction, Frissee
- as an entree ~ 23*

~ PIZZE ~

Margarita ~ 14

Tomato Sauce, Parmesan, Mozzarella, Fresh Basil

Carciofi ~ 16

*Pesto, Artichoke, Sun Dried Tomatoes,
Kalamata Olives, Parmesan, Mozzarella*

Funghi ~ 15

Tomato Sauce, Wild Mushrooms, Fontina Cheese, Fresh Herbs

Pancetta ~ 15

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

Parma ~ 15

Tomato Sauce, Parmesan, Mozzarella, Parma Ham

~ PASTA ~

Orecchiette con Salsiccia ~ 22
*Orecchiette Pasta, Spicy Broccoli Rabe,
Italian Sausage, Roasted Garlic, Marinara*

Spaghetti ai Frutti di Mare ~ 26
*Clams, Mussels, Shrimp, Scallops,
in a Garlic Cherry Pepper,
White Wine-Butter Sauce*

Penne alla Bolognese ~ 21
*Traditional Meat Sauce, Penne Pasta,
Parmesan*

Cannelloni ~ 22
*Meat Filled Pasta Sheets, Tomato Sauce,
Parmesan, Mozzarella*

Gnocchi con Verdure ~ 21
*Fresh Gnocchi, Julienne Butternut Squash,
Pancetta, Spinach, Cream Sauce*

Fettuccine con Pancetta ~ 21
*Fettuccine, Bacon, Brussels Sprouts,
Parsnips, Butternut Squash Puree*

~ SECONDI ~

Merluzzo ~ 28
Pan Seared Cod, Butternut Squash Risotto, Arugula

Salmone alla Griglia ~ 25
*Wood Grilled Salmon, Shiitake Mushrooms, Spinach, Garlic Mashed Potatoes
and Balsamic Butter Sauce*

Pollo alla Brace ~ 25
*Wood Grilled Farm Raised Half Chicken, Grilled Asparagus and
Cipollini Onions*

Manzo ~ 30
*Wood Grilled Hanger Steak, Sweet Potato Puree,
Green Beans, Port Sauce*

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

Polenta Lasagna ~ 22
Marinara Sauce, Spinach, Parmesan and Mozzarella Cheeses

Bistecca ~ 36
*Wood Grilled Rib Eye Steak, Roasted Fingerling Potatoes,
Roasted Tomatoes, Parmesan and Garlic Butter*

~ FEATURES ~

FALL SPECIAL

3 COURSE DINNER ~ \$35

Insalata Mista
or
Insalata Cesare

Pollo alla Milanese
*Pan fried breaded chicken breast
served with spaghetti marina*
or

Gnocchi Ai Funghi
*Hand made potato gnocchi,
mushrooms, onions,
sherry-mushroom sauce*

Crème Brulee
or
Chocolate Mousse

~Wine Feature~

Wine Flight ~ 15
A tasting of any three wines by the glass

SIDE DISHES

*Medley of roasted and grilled vegetables~5
Fried Polenta ~5
Risotto ~7
Basket of garlic bread ~5
Cheese Plate ~ 11
Skillet potatoes with cheese~5*

~NON ALCOHOLIC DRINK SPECIALS~

Nonbellini ~ 5
White peach puree and ginger ale
Strawberry Collins ~ 5
The sweet taste of strawberry mixed with lemon
Nontini ~ 5
*Blueberry syrup, pomegranate juice,
blueberries with a splash of sprite*
Cedro Caldo ~ 5
Hot mulled cider with cinnamon and orange
Apple Harvest ~5
*Cranberry juice, apple cider,
honey simple syrup*