

ANTIPASTI ~ ZUPPE ~ INSALATE

Astice e Avocado ~ 12

*Wood Grilled Lobster, Avocado, Watercress, Frissee,
Tomato Salad, Gorgonzola Vinaigrette, Marinated Onions*

Pera ~ 12

*Wood Grilled Pear, Watercress, Radicchio Salad, Gorgonzola,
Candied Walnuts, Port Shallot Vinaigrette*

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*

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, Sweet Potato Goat Cheese Tortellini, Mushroom Duxelle,
Frissee, with an Orange Reduction
as an Entrée ~ 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

Salsiccia e Spinaci ~16

Tomato Sauce, Spicy Sausage, Spinach, Mozzarella

~PASTA~

Orecchiette con Salsiccia ~ 21
*Orecchiette Pasta, Spicy Broccoli Rabe,
Italian Sausage, Roasted Garlic, Marinara*

Spaghetti ai Frutti di Mare ~25
*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 ai Funghi ~ 22
*Fresh Gnocchi, Local Fresh Mushrooms,
Onions, Garlic, Sherried Mushroom Broth,
Truffle Oil*

Fettuccine con Gamberi ~ 21
*Fettuccine, Shrimp Saffron Wine Cream
Sauce, Roasted Tomatoes,
Spinach Ricotta Salata*

~SECONDI~

Brasato ~ 29
Braised Short Ribs, Celeriac Puree, Rustic Vegetables

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

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

Maiale ~ 31
*Wood Grilled Pork, Chunky Apple Sauce,
Honey Glazed Parsnips, Port Sauce*

Manzo ~ 30
*Wood Grilled Hanger Steak, Garlic Mashed Potatoes,
Apple Cider Braised Savory Cabbage*

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

~ TONIGHT'S SPECIALS~

~ANTIPASTI~

Insalata di Spinaci ~ 9
*Spinach, Frissee, Chopped Egg, Parmesan,
Warm Pancetta Vinaigrette*

Insalata di Mele ~9
*Mixed Greens, Frissee, Apples, Toasted
Hazelnuts, Goat Cheese, Apple Cider Vinaigrette*

~SECONDI~

Pesce Spada ~ 28
*Pan Seared Cod, Wild Mushroom and Lemon
Risotto, Arugula Puree*

Bistecca ~ 39
*Wood Grilled Rib Eye Steak, Roasted Fingerling
Potatoes, Roasted Tomato, Garlic Butter*

~WINE FEATURES~

Vini e Frutta ~10
An Italian Version of Sangria

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

~NON ALCOHOLIC DRINK SPECIALS~

Italian Bellini ~ 5
White peach puree and ginger ale

Strawberry Collins ~ 5
The sweet taste of strawberry mixed with lemon

Nontini ~ 5
*Blueberry syrup, pomegranate juice and lime
with a splash of soda*

Cider Caldi ~ 5
Hot apple cider with seasonal spice