

Appetizer

Pappa al Pomodoro \$9.50

Classic Tuscan Bread and Tomato Soup

Zuppa di Funghi \$12.00

Mushroom Soup with Fondue Truffle Cheese

Fritto di Calamari \$16.50

Deep Fried Calamari with a Spicy Tomato Sauce

Panzanella \$17.50

Heirlooms tomatoes, cucumber, basil, red onion, toasted bread, red wine vinaigrette and, extra virgin olive oil

Burrata e Prosciutto \$18.50

Buttery Mozzarella Cheese with Italian Prosciutto and Roasted Bell Peppers

Fiori di Zucca in Pastella \$17.50

Fried Zucchini Blossoms Filled with Ricotta on a Bed of Tomato and Basil Sauce

Carpaccio di Manzo e Scaglie di Parma \$19.50

Beef Carpaccio with Arugula Salad and Shaved Parmesan Cheese, Extra Virgin Olive Oil, Lemon and Capers

Insalata Mista \$9.50

Baby Mixed Greens in Aged Balsamic Dressing and Reggiano Cheese

Insalata di Carciofi \$17.95

Baby Artichokes and Arugula Salad, Olive Oil, Lemon Vinaigrette and Shaved Parmesan Cheese

Insalata di Bietola E Gamberi \$19.00

Chopped Romaine, Red Beets Salad with Sautéed Shrimps, Pine nuts and Goat Cheese

Insalata Cesare \$12.50

Romaine lettuce with Cesar dressing and shaved parmesan cheese

Bresaola Della Valtellina \$17.50

Cured beef with Hearts of Palm, Parmesan Cheese and Frizee Salad

Paste and Grill

Ravioli Ricotta e Spinaci \$17.95

Spinach and Ricotta Ravioli in a Tomato and Basil Sauce

Tortelloni di Zucca \$18.50

Pumpkin Ravioli with Butter and Sage Sauce

Garganelli Prosciutto e Vodka \$21.00

Artisanal Pasta with Prosciutto and Vodka Sauce

Pappardelle al Ragù d'Agnello \$19.50

Wide Ribbon Pasta with Lamb Ragout

Linguine ai Frutti di Mare \$28.00

Linguine with Shrimp, Scallops, Calamari, Clams and Mussels in a Brandy White Wine Spicy Tomato Sauce

Capellini alla Checca \$15.50

Angel Hair Pasta with Fresh Tomato, Garlic and Basil

Lasagna Bolognese \$21.00

Layers of spinach pasta with beef ragu, tomato and light béchamel sauce

Risotto ai Funghi \$22.00

Arborio Rice with Mushroom and Mascarpone Cheese

Involtini di spaghetti al pomodoro \$21.00

Baked spaghetti wrapped with eggplant, topped with provolone cheese & served in a tomato basil sauce

Penne Arrabiatta \$16.50

Penne Pasta with Light Spicy Tomato Sauce

Costine d'Abbacchio Scottadito \$39.00

New Zealand Lamb Chops with Caponata in a White Balsamic and Mint Sauce

Scaloppina ai piacere \$29.00

Sautéed Chicken scaloppini with a choice of: marsala sauce, lemon and capers or mushroom sauce

Ossobuco di Vitello alla Milanese \$42.00

Veal Ossobuco with Saffron Risotto

Costata di Bue \$39.00

Grilled Ribeye Steak with Roasted Garlic Mashed Potatoes and Madeira Wine Sauce

Branzino alla griglia \$39.00

Whole grilled imported Mediterranean Stripped bass served with sautéed spinach

Gluten Free Pasta Available add \$4.00