

PER INIZIARE

- Caprese**
buffalo mozzarella, caramelized tomatoes, fresh basil, extra olive oil
- Prosciutto con Melone**
imported prosciutto di Parma and melon
- Carciofie Funghi**
sauteed artichoke hearts, mushrooms, olives, capers, radichio, balsamic reduction
- Calamari Fritti**
crispy fried calamari, spicy marinara sauce
- Vongole Oreganata**
lightly breaded baked clams
- Gamberi e Fagioli**
shrimp, cannellini beans, white wine, lemon, cherry tomatoes
- Smoked Salmon Plate'**
smoked salmon, baby arugula, capers, red onions, parsley, lemon dressing
- Portobello**
Grilled portobello mushroom, truffle oil, thyme and rosemary, shaved parmigiano

SALUMI & FORMAGGI

Prosciutto di Parma, Sopresata Genoa Salami, Mortadella, Pecorino, Parmigiano Reggiano

Small Board 1-2 guests

Large Board 2-4 guests

ZUPPE

- Minestrone**
seasonal vegetables in a vegetable broth
- Pasta Fagioli**
cannellini bean soup and pappardelle

INSALATE

16. **Di Rucola**
baby arugula, cherry tomatoes, walnuts, goat cheese, lemon dressing
16. **Cesare**
romaine lettuce, garlic croutons, shaved parmigiano-reggiano, homemade caesar dressing
17. **Sammarinese**
wild greens, oranges, granny smith apples, gorgonzola cheese, in a herb vinegar dressing

PASTE

13. **Arrabiata**
plum tomato sauce, garlic, peperoncino
17. **La Carbonara**
spaghetti, smoked pancetta, egg yolk, onions, pecorino-romano
18. **Pesto Di Basilico**
fusilli, pecorino romano, pine nuts, fresh organic basil
15. **Gnocchi**
homemade gnocchi, fresh sage, touch of butter, walnuts, parmigiano-reggiano
- Linguini Alle Vongole
fresh white clam sauce
23. **Pappardelle con Funghi**
homemade pasta, wild mushroom ragu, truffle oil, goat cheese
18. **Fettuccine con Ragu**
homemade pasta, tomato, tuscan lamb ragu
29. **Risotto ai Porcini**
wild mushrooms, truffle oil, parmigiano reggiano
24. **Ravioli della Nonna**
homemade veal ravioli, fresh parsley, wild mushrooms, shaved parmigiano
11. **Farfalle Con Salmone**
bowtie pasta, fresh chopped salmon, zucchini, shallots, mascarpone cheese, caviar

SECONDI

11. **Vitello**
sliced Vermont veal, white wine, capers, lemon sauce, broccoli
11. **Saltimbocca**
veal scallopine, sherry wine sauce, sage, prosciutto, over sauteed spinach
13. **Manzo**
usda cowboy ribeye steak, hand cut marinated in rosemary oil, char grilled, side of roasted potatoes
17. **Milanese**
traditional chicken milanese, wild arugula, cherry tomatoes, shaved parmigiano, balsamic reduction
18. **Avere**
chicken breast, artichokes, mushrooms, sun dried tomatoes, white wine sauce and roasted potatoes
20. **Francese**
chicken breast, dipped in flour and eggs, parmigiano, lemon sauce, roasted potatoes
23. **Alla Parmigiano**
breaded chicken breast, fresh mozzarella, plum tomato sauce and spaghetti
24. **Etna**
chicken breast, Italian sausage, hot cherry peppers, sweet peppers, balsamic reduction sauce, roasted potatoes
32. **Branzino**
oven baked filet of whole Branzino, seasonal vegetables, white wine, italian herbs.
33. **Salmone**
filet of salmon, oven baked, lemon sauce, capers cherry tomatoes, side of broccoli
48. **Frutti di Mare**
spaghetti, shrimp, clams, calamari, seasoned fish cherry tomatoes, fresh herbs in a light tomato sauce
24. **Pesce Del Giorno**
catch of the day
25. **L'Hamburger**
Half pound sirlion burger, cheddar cheese, lettuce, tomato onion, french fries or salad
25. **VERDURE**
Spinachi agli olio 10.
Brussel sprouts 10.
Patate Fritti 9.
Broccoli saltati 9.
Patate al Forno 8.

We serve thin crust Small 14.
brick oven pizza: Large 17.

\$2.00 any topping

Party Room available upon request
We carry whole wheat and gluten free pasta upon request
Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized may increase your risk of food borne illness
For parties of 5 or more an 20% service charge will be added to your bill

