



Antipasti / Zuppe

Basket of focaccia	\$ 7
Bruschetta – 2 pieces grilled bread with tomato mixture	\$13
Prosciutto di Parma	\$19
Affettati misti – mixed Italian salumi with cheese & pickled vegetables	\$19
Prosciutto di culatello	\$20
Prosciutto & Straciatella cheese	\$22
Prosciutto with Cavaillon melon	\$18
*Beef carpaccio	\$15
Fried baby artichokes	\$16
Salame or prosciutto with figs	\$18
Eggplant parmigiana	\$17
Smoked salmon plate “Italian Style” olive oil & lemon, caper berries & onion	\$16
Lumache trifolate – snails in garlic, white wine & fresh herbs served w/polenta	\$20
Porcini Genovese – sauteed with white wine, garlic & parsley	\$22
Minestrone	\$10
Lentil soup	\$12

Insalate

*Insalata di Cesare	\$14
Insalata della casa – arugula, endive & radicchio with house dressing	\$13
Grilled baby romaine with house dressing	\$15
Arugula with grilled apple, pear, and gorgonzola	\$16
Mozzarella di bufala alla Caprese	\$18
Truffle burrata with local farm-fresh heirloom tomatoes	\$20

Pasta / Risotto

Fresh Black or White TRUFFLES – choice of risotto, fettuccine, or pappardelle	\$80/\$160
Risotto Milanese – parmigiano & saffron	\$32
Linguine puttanesca with fresh tuna	\$31
Linguine with shrimp & arugula sauteed in garlic w/grape tomato	\$29
Fettuccine con funghi – porcini mushrooms	\$31
Pasta al pomodoro & basilico – choice of any pasta on the menu	\$19
Farfalline with smoked salmon in a light vodka sauce	\$27
Fettuccine with oyster & chanterelle mushrooms	\$30
Pappardelle with duck	\$29
Orecchiette with Italian sausage & brussel sprouts	\$27
Linguine with whole 1lb fresh lobster	\$55
Tagliatelle “White” Bolognese	\$30
Bucatini Amatriciana – tomato sauce & guanciale	\$27

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregola (pasta)	\$31
Salmon with radicchio and red wine	\$30
Grilled fresh sushi-grade tuna – served atop lentil salad	\$32
Grilled whole 1lb fresh lobster	\$55

Carne

Fegato alla “Veneziana”	\$30
calf liver sauteed with onions & white wine vinegar, served with polenta	
Piccatina di vitello al limone & capperi – veal with lemon & capers	\$29
Scaloppine con porcini – veal with porcini mushrooms	\$31
Pork tenderloin with green apple, sage in a white wine sauce	\$29
Breast of Long Island duck with figs	\$35
Grilled Berkshire 1 ½ lb double pork chop – (35 minutes preparation time)	\$36
Grilled 16 oz rib-eye – whole or sliced	\$60
Quail stuffed with Italian sausage – served over polenta	\$37
Pork Osso buco served with polenta	\$28

One complimentary basket of bread & olives; additional bread basket \$5

Add shrimp to any dish - \$14

No cheese will be served with seafood

Sharing of entrees -\$10

Please be patient, each order is freshly prepared

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness