

Antipasti / Zuppe

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| Basket of focaccia | \$7 |
| Bruschetta – 2 pieces grilled bread with tomato mixture | \$14 |
| Prosciutto crudo di 'Carpegna' DOP | \$22 |
| Affettati misti – mixed Italian salumi with cheese & pickled vegetables | \$26 |
| Prosciutto crudo di 'Carpegna' DOP w/melon <u>QR</u> w/fresh black figs | \$24 |
| Prosciutto di 'culatello' DOP | \$25 |
| Prosciutto DOP with straciatella cheese | \$23 |
| Bresaola with arugula and goat cheese | \$17 |
| *Beef carpaccio | \$19 |
| Salame (3 types) with fresh black figs | \$18 |
| Grilled octopus – served with grilled potato | \$20 |
| Smoked salmon plate "Italian Style" olive oil & lemon, caper berries & onion | \$22 |
| Vongole in brodetto bianco – fresh Manila clams in white wine w/grilled bread | \$23 |
| Insalata di Mare – mixed seafood, served on bed of radicchio | \$20 |
| Eggplant Parmigiana | \$18 |
| Vichyssoise – cold potato leek soup (warm on request) | \$12 |
| Barley vegetable soup | \$12 |
| Pappa al Pomodoro – classic Tuscan bread soup with tomato | \$12 |

Insalate

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| *Insalata di Cesare – classic caesar salad with baby red romaine | \$16 |
| Insalata della casa – arugula, Italian radicchio with house dressing | \$13 |
| Arugula - with grilled apple, pear, pineapple and gorgonzola | \$16 |
| Caprese – fresh Italian mozzarella di bufala w/farm-fresh heirloom tomatoes | \$19 |
| Truffle burrata with heirloom tomatoes | \$21 |

Pasta / Risotto

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| Fresh WINTER WHITE TRUFFLES – choice of risotto, fettuccine, or tagliarini | \$200 |
| Fresh BLACK TRUFFLES – choice of risotto, fettuccine, or tagliarini | \$80 |
| Risotto del giorno – with salmon & asparagus | \$33 |
| Linguine with shrimp – sauteed with baby kale, garlic & grape tomato | \$32 |
| Linguine Vongole – fresh Manila clams, white wine, garlic & fresh herbs | \$33 |
| 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 | \$30 |
| Trofie al pesto | \$25 |
| Ravioloni – ricotta & spinach stuffed, in a sage, butter sauce | \$30 |
| Tagliatelle with fresh chanterelles | \$32 |
| Strozzapreti con limone – fresh sorrento lemon | \$28 |
| Pappardelle Bolognese | \$32 |
| Orecchiette with Italian sausage and broccoli di rabe | \$30 |

Pesce

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| Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta) | \$33 |
| *Grilled Salmon | \$30 |
| *Tuna Siciliana – served with eggplant caponata | \$35 |
| *Mahi-Mahi – with fennel and anise sauce | \$35 |
| *Red Snapper Livornese – with onions, light tomato and white wine | \$32 |

Carne

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| Fegato alla "Veneziana" calf liver w/ onions & white wine vinegar, w/ polenta | \$30 |
| Piccatina di vitello al limone & capperi – veal with lemon & capers | \$30 |
| Scaloppine con porcini – veal with porcini mushrooms | \$32 |
| Pork tenderloin with green apple, sage in a white wine sauce | \$29 |
| *Breast of Long Island duck with figs | \$36 |
| *Grilled Berkshire 1 ½ lb double pork chop – (35 minutes preparation time) | \$38 |
| *Grilled Rib-eye 16 oz. - (also available sliced and/or with green peppercorn sauce) | \$60 |
| *Filet Mignon – with green peppercorn sauce | \$50 |

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