

Antipasti / Zuppe

Basket of focaccia	\$ 7
Bruschetta – 2 pieces grilled bread with tomato mixture	\$13
Crostini baccala alla Veneziana – cod ‘pate’ on grilled bread	\$16
Prosciutto di Parma served with Parmigiano Reggiano	\$19
Prosciutto served with figs	\$20
Salame served with figs	\$18
Affettati misti – mixed Italian salumi with cheese & pickled vegetables	\$19
Prosciutto di culatello	\$20
Prosciutto & Straciatella cheese	\$22
*Beef carpaccio	\$15
Eggplant parmigiana	\$17
Sarde al Saor – fried sardines marinated in white wine, vinegar w/red onions	\$16
Smoked salmon plate “Italian Style” olive oil & lemon, caper berries & onion	\$16
Vongole in brodetto bianco – fresh manila clams in white wine w/grilled bread	\$16
Lumache trifolate – snails in garlic, white wine & fresh herbs served w/polenta	\$20
Pasta & fagioli	\$12
Minestrone	\$10

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 WHITE TRUFFLES – choice of risotto, fettuccine, or pappardelle	\$150
Risotto with salmon & asparagus	\$30
Linguine with shrimp & arugula sauteed in garlic w/grape tomato	\$29
Linguine with fresh Manila clams with garlic, white wine & fresh herbs	\$29
Fettuccine con funghi – porcini mushrooms	\$31
Penne (or choice of pasta) al pomodoro & basilico	\$19
Farfalline with smoked salmon in a light vodka sauce	\$27
Fettuccine with duck	\$27
Penne alla Norma – with diced eggplant	\$24
Pappardelle Bolognese	\$30

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregola (pasta)	\$31
Grilled coho salmon	\$30
Mahi-mahi sauteed with fennel and Pernod (anisette)	\$32
North Carolina Sheepshead – sauteed with white wine, capers, lemon & fresh tomato	\$30

Carne

Fegato alla “Veneziana” calf liver w/onions & white wine vinegar, w/polenta	\$30
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
Elk chop served with pomegranate sauce	\$48
Beef Pizzaiola – with tomato, white wine, capers & oregano	\$30
Quail stuffed with Italian sausage and served with polenta	\$37

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

Add shrimp to any dish - \$14 No cheese will be served with seafood
 All pesce/carne served with potatoes & mixed vegetables, unless otherwise noted (sharing of pesce/carne \$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