

Antipasti / Zuppe

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/Cavaillon melon	\$24
Prosciutto di 'culatello' DOP	\$25
Prosciutto DOP with straciatella cheese	\$23
Bresaola with arugula and goat cheese	\$17
*Beef carpaccio	\$19
Vongole in brodetto bianco – fresh Manila clams in white wine w/grilled bread	\$22
Smoked salmon plate "Italian Style" olive oil & lemon, caper berries & onion	\$22
Stewed baby octopus	\$20
Jumbo European White asparagus gratinati	\$20
Vitello Tonnato – thinly sliced veal in a creamy tuna sauce	\$18
Crosnes – "Chinese artichoke", sauteed with butter & sage	\$13
Vichyssoise – cold potato leek soup (can be served warm on request)	\$12

Insalate

*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
Fior di latte – fresh Italian mozzarella, extra virgin olive oil, tomato & basil	\$15
Truffle burrata with heirloom tomatoes	\$20
Fresh porcini salad	\$24

Pasta / Risotto

Fresh SUMMER BLACK TRUFFLES – choice of risotto, fettuccine, or tagliarini	\$80
Risotto al Giorno – with shrimp & artichoke	\$33
Linguine fresh Manila clams with garlic, white wine & fresh herbs	\$32
Linguine with shrimp, arugula sauteed in garlic w/grape tomato	\$32
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
Orecchette with Italian sausage & brussel sprouts	\$29
Strozzapreti with fresh Sorrento lemon sauce	\$27
Pennone alla Norma – with eggplant and ricotta salata	\$29
Pappardelle white Bolognese	\$31
Gnocchi Bergamasca – baked with cheese & bechamel	\$28
Linguine with bay scallops	\$34
Tagliatelle with fresh chanterelle mushrooms	\$32
Tagliorini with fresh morel mushrooms	\$33

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$32
*Salmon with radicchio	\$30
*Tuna – grilled topped with frisee salad	\$32
*Red Snapper Livornese	\$32
*North Carolina Trout – sauteed in butter & sage	\$34
*Persico Dorato – wild Canadian perch, pan-fried	\$35

Carne

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
Elk chop – with pomegranate sauce	\$49
Quail stuffed with Italian sausage – served with polenta, mushroom sauce	\$38

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