



Antipasti / Zuppe

Basket of focaccia	\$ 7
Bruschetta – 2 pieces grilled bread with tomato mixture	\$14
Prosciutto di San Daniele	\$20
Affettati misti – mixed Italian salumi with cheese & pickled vegetables	\$21
Prosciutto di culatello	\$22
Prosciutto & Stracciatella cheese	\$22
Prosciutto with Cavaillon melon	\$22
*Beef carpaccio	\$19
Eggplant parmigiana	\$17
Smoked salmon plate “Italian Style” olive oil & lemon, caper berries & onion	\$19
Lumache trifolate – snails in garlic, white wine & fresh herbs served w/polenta	\$20
Trota in saor – pink trout marinated in onions, white wine & vinegar	\$16
FRESH SOFT-SHELL CRAB fried, served on salad	\$20
Minestrone	\$10
Pasta e fagioli	\$12

Insalate

*Insalata di Cesare	\$14
Insalata della casa – arugula, endive & radicchio with house dressing	\$13
Arugula with grilled apple, pear, and gorgonzola	\$16
Mozzarella di bufala alla Caprese	\$18
Truffle burrata with local farm-fresh heirloom tomatoes	\$20
Fresh porcini salad – thinly sliced with celery, olive oil dressing	\$20

Pasta / Risotto

Fresh BLACK TRUFFLES – choice of risotto, fettuccine, or tagliarini	\$80
Risotto with monkfish & asparagus	\$30
Linguine with fresh Manila clams with garlic, white wine & fresh herbs	\$30
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	\$28
Casoncelli with veal sauce	\$28
Tagliatelle with baby artichokes, white wine & butter	\$27
Spaghetti carbonara	\$28
Swordfish puttanesca	\$32
Linguine with FRESH SOFT-SHELL CRAB	\$31

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregola (pasta)	\$31
Grouper “acqua pazza” – in broth with baby vegetables	\$30
Grilled coho salmon with lentil salad	\$30
Red Snapper Livornese	\$30

Carne

Fegato alla “Veneziana” calf liver with 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
Pork shank – braised & oven-roasted	\$30



HAPPY ST. PATRICK'S DAY

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