



### **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	\$21
Prosciutto crudo di 'Carpegna' DOP with Cavaillon melon	\$22
Prosciutto di 'culatello' DOP	\$22
Prosciutto & Stracciatella cheese	\$22
Bresaola with arugula and goat cheese	\$17
*Beef carpaccio	\$19
Eggplant Parmigiana	\$17
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	\$19
Polenta with mixed mushrooms	\$22
Minestrone	\$10
Lentil soup	\$12

### **Insalate**

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

### **Pasta / Risotto**

Fresh black summer <i>TRUFFLES</i> – risotto, pappardelle, fettucine, or tagliarini	\$80
Risotto with baby langostine & wild mushrooms	\$32
Linguine with shrimp & arugula sauteed in garlic w/grape tomato	\$30
Linguine with fresh Manila clams with garlic, white wine & fresh herbs	\$31
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
Cavatelli with sun-dried tomato & Italian sausage	\$27
Tortellini Valdostana – meat filled pasta with cream sauce & ham	\$28
Tagliatelle with fresh chanterelle mushrooms	\$30
Pappardelle Bolognese	\$30
Linguine with fresh swordfish in puttanesca sauce	

### **Pesce**

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$31
Grilled Tuna over lentil salad	\$32
Mahi-mahi with fennel and anisette sauce	\$32
Grilled swordfish with pistachio pesto	\$32
Halibut with capers and fresh grape tomato	\$31

### **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
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