

### 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 <b>OR</b> fresh black figs         | \$24 |
| Prosciutto di 'culatello' DOP   | \$25 |
| Prosciutto DOP with stracciatella cheese                                      | \$23 |
| Bresaola with arugula and goat cheese   | \$17 |
| *Beef carpaccio   | \$19 |
| Salame (3 types) with fresh black figs  | \$18 |
| 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 – grilled local white eggplant, tomato & mozzarella       | \$18 |
| Fried shishito peppers  | \$16 |
| *Tartara di manzo – beef tartare  | \$25 |
| Butternut squash soup   | \$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 |
| Fior di latte - fresh Italian mozzarella (cow's milk) w/farm-fresh tomatoes | \$16 |

### Pasta / Risotto

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| Fresh <b>BLACK TRUFFLES</b> – choice of risotto, fettuccine, or tagliarini | \$80 |
| Risotto del giorno – with pear, gorgonzola & walnuts                       | \$33 |
| Linguine with shrimp, arugula sauteed in garlic w/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 |
| Orecchiette with Italian sausage and broccoli di rabe                      | \$29 |
| Bucatini Amatriciana   | \$29 |
| Paccheri Puttanesca  | \$30 |
| Tagliolini with fresh chanterelle mushrooms                                | \$32 |
| Strozzapreti with lamb ragu  | \$30 |
| Rigatoni alla Norma – with local farm eggplant                             | \$29 |
| Tortellini Valdostana – meat filled, in a cream sauce                      | \$28 |

### Pesce

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|---|------|
| Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta) | \$33 |
| *Salmon – with radicchio and red wine                             | \$30 |
| *Tuna Siciliana – served with red onion                           | \$32 |
| *Red Snapper Livornese  | \$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 |

**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