**Antipasti / Zuppe**

- Basket of focaccia $7
- Bruschetta – 2 pieces grilled bread with tomato mixture $14
- Tuscan style chicken liver pâté on grilled bread $15
- Prosciutto crudo di ‘Carpegna’ DOP $22
- Affettati misti – mixed Italian salumi with cheese & pickled vegetables $23
- Prosciutto crudo di ‘Carpegna’ DOP with Cavaillon melon or fresh figs $24
- Prosciutto di ‘culturato’ DOP $25
- Prosciutto DOP with straciatella cheese $23
- Bresaola with arugula and goat cheese $17
- Salame with fresh figs $18
- *Beef carpaccio $19
- Vongole in brodetto bianco – fresh manila clams in white wine w/grilled bread $22
- Cozze in brodetto bianco – fresh PEI mussels in white wine w/grilled bread $20
- Smoked salmon plate “Italian Style” olive oil & lemon, caper berries & onion $22
- Eggplant parmigiana $18
- Lentil soup $10

**Insalate**

- *Insalata di Cesare – classic caesar salad with baby red romaine $14
- Insalata della casa – arugula, Italian radicchio with house dressing $13
- Arugula - with grilled apple, pear, pineapple and gorgonzola $16
- Caprese – fresh Italian bufala mozzarella w/farm-fresh heirloom tomatoes $19
- Fior di latte – fresh Italian mozzarella, extra virgin olive oil, kumato & basil $15
- Truffle burrata with local farm-fresh heirloom tomatoes $20

**Pasta / Risotto**

- Fresh BLACK or WHITE TRUFFLES – choice of risotto, fettuccine, or tagliarini $70/$150
- Risotto Mare & Monte – with shrimp & wild mushrooms $33
- Linguine with shrimp, arugula sauteed in garlic w/grape tomato $30
- Linguine with fresh Manila clams with garlic, white wine & fresh herbs $31
- Linguine with fresh PEI mussels w/garlic, white wine & fresh herbs $30
- Fettuccine con funghi – porcini mushrooms $31
- Pasta al pomodor & basilico – choice of any pasta on the menu $19
- Farfalline with smoked salmon in a light vodka sauce $28
- Veal tortelloni – brown butter & sage sauce $28
- Pappardelle Bolognese $31
- Cavatelli with lamb ragu – in-house roasted and hand cut $30
- Strozzapreti with fresh morel mushrooms $31
- Capricci alla Norma – with diced eggplant & tomato sauce w/ricotta salata $29

**Pesce**

- Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta) $32
- Grilled Tuna – served with lentil salad $32
- Salmon with mustard seed topping $30
- Monkfish ossobuco $32

**Carne**

- Fegato alla “Veneziana” calf liver w/ onions & white wine vinegar, w/ polenta $30
- Piccata 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) $38
- Rib-eye (16 oz.) with green peppercorn sauce (also available sliced) $60
- Quail stuffed with Italian sausage, served w/polenta $37
- Milanese Sbagliata – pork chop milanese style $33
- Rib-eye paillard – pounded and grilled topped w/mixed radicchio salad $55

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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