

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/melon <u>QR</u> w/fresh black figs	\$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	\$24
Smoked salmon plate "Italian Style" olive oil & lemon, caper berries & onion	\$22
Porcini Genovese	\$24
Eggplant Parmigiana	\$18
Minestrone	\$10
Ribollita – Tuscan kale soup	\$12
Onion soup – with crouton and cheese (vegetarian)	\$14

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
Truffle burrata with heirloom tomatoes	\$21
Fresh porcini salad – with celery and parmigiano	\$24
Italian dandelion salad – sauteed with guanciale	\$18

Pasta / Risotto

Fresh BLACK TRUFFLES – choice of risotto, fettuccine, or tagliarini	\$80
Risotto del giorno – with radicchio, red wine & caciocavallo cheese	\$33
Linguine Vongole – fresh Manila clams, white wine, garlic & fresh herbs	\$33
Linguine with shrimp – sauteed with baby kale, garlic & 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
Rigatoni alla Norma – with diced eggplant & ricotta salata	\$30
Orecchiette with Italian sausage and broccoli di rabe	\$30
Panzotti – stuffed with porcini mushrooms, served with truffle cream sauce	\$32
Crudaiola – tagliolini with fresh tomato & straciatella cheese	\$28
Amatriciana – bucatini with spicy tomato sauce and guanciale	\$29
Papparedelle with white bolognese	\$32
Pumpkin ravioli – in butter & sage sauce	\$30

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$33
*Salmon with mustard seed	\$30
*Grilled Tuna – served with pistachio pesto	\$35
*Mahi Mahi – with sauteed fennel	\$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
Cassoeula – braised stew with cabbage	\$23

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