



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	\$23
Prosciutto crudo di ‘Carpegna’ DOP with Cavaillon melon <u>OR</u> with black figs	\$24
Prosciutto di ‘culatello’ DOP	\$25
Prosciutto DOP with stracciatella cheese	\$23
Bresaola with arugula and goat cheese	\$17
*Beef carpaccio	\$19
Eggplant parmigiana	\$18
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
Fresh stone crab claws 2 ½ lb - with homemade mayonnaise	\$45
Smoked salmon plate “Italian Style” olive oil & lemon, caper berries & onion	\$22
Butternut squash soup	\$12
Pasta e fagioli	\$12

Insalate

*Insalata di Cesare – classic caesar salad with baby red romaine	\$14
Insalata della casa – arugula, endive & radicchio with house dressing	\$13
Arugula with grilled apple, pear, pineapple and gorgonzola	\$16
Grilled romaine served with house dressing	\$15
Caprese – fresh Italian bufala mozzarella w/farm-fresh heirloom tomatoes	\$19
Fior di latte – fresh Italian mozzarella with extra virgin olive oil & basil	\$15
Truffle burrata with local farm-fresh heirloom tomatoes	\$20
Fresh porcini salad	\$24
Puntarelle alla Romana – Italian chicory with anchovy viniagrette	\$16

Pasta / Risotto

Fresh WHITE WINTER TRUFFLES – choice of risotto, fettuccine, or tagliarini	\$150
Risotto Zucca – with pumpkin & taleggio cheese	\$32
Linguine with shrimp, sorrel & 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
Orecchiette with Italian sausage & brussel sprouts	\$28
Cavatelli with lamb ragu	\$29
Spaghetti chitarra carbonara di Mare – with sea urchin & quail egg	\$32
Pumpkin ravioli served with butter & sage	\$26
Fettuccine with fresh chanterelle mushrooms	\$30
Pappardelle with white bolognese	\$31

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$32
Salmon with radicchio & red wine	\$32
Red Snapper Livornese	\$32
Sea Bass with capers, lemon & tomato	\$35

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)	\$38
Grilled rib-eye – 16 oz.	\$60
Grilled Cornish hen	\$30
Venison chops in red wine & pomegranate	\$45
Veal osso buco	\$55

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

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