



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 with Cavaillon melon	\$22
Prosciutto di 'culatello' DOP	\$22
Prosciutto & Stracciatella cheese	\$22
Bresaola with arugula and goat cheese	\$17
*Beef carpaccio	\$19
Salame & fresh figs	\$18
Eggplant parmigiana – grilled eggplant with mozzarella & tomato	\$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
Fresh jumbo-lump crab cakes	\$25
Minestrone	\$10
Potato Leek Soup – hot or cold (vichyssoise)	\$12

Insalate

*Insalata di Cesare	\$14
Insalata della casa – 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 local farm-fresh heirloom tomatoes	\$20
Grilled ramps	\$16
South Carolina radicchio with red onion & house dressing	\$15
Italian dandelion salad with pancetta	\$18

Pasta / Risotto

Fresh black summer <i>TRUFFLES</i> – risotto, pappardelle, fettucine, or tagliarini	\$80
Risotto with shrimp and artichoke	\$31
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 swordfish served with Puttanesca sauce	\$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	\$28
Orecchiette with brussel sprouts & Italian sausage	\$27
Tagliatelle with fresh chanterelle mushrooms	\$30
Tortelloni vitello – veal stuffed pasta served in a brown butter sauce	\$28

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$31
Center-cut Swordfish with pesto	\$31
Salmon with mustard seed topping	\$30
Grilled Tuna over lentil salad	\$32
Mahi-mahi with fennel and anisette sauce	\$32

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