

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 OR 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
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
Cozze alla Marinara – mussels in white wine, lemon & garlic	\$22
Eggplant parmigiana	\$18
Lumache trifolate – snails in garlic butter, parsley & white wine w/ polenta	\$20
Fried baby artichokes	\$16
Fried zucchini blossoms – stuffed w/ricotta & anchovy, lightly battered & fried	\$16
Vichyssoise – cold potato leek soup	\$12
Cream of vegetable soup (non-diary) – served hot or cold	\$12

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
Fior di latte – fresh Italian mozzarella (cow's milk) w/farm-fresh tomatoes	\$16

Pasta / Risotto

Fresh BLACK TRUFFLES – choice of risotto, fettuccine, or tagliarini	\$80
Risotto Milanese – with saffron	\$33
Linguine with shrimp, arugula sauteed in garlic w/grape tomato	\$32
Linguine with fresh Manila clams with garlic, white wine & 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
Pappardelle Bolognese	\$32
Tagliatelle with fresh morel mushrooms	\$32
Ravioloni – buffalo ricotta & spinach, in a butter, sage sauce	\$28
Trofie al pesto	\$25
Strozapretti with duck ragu	\$28
Linguine Frutti di Mare – mussels, clams, calamari, shrimp & bay scallops	\$36

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$33
*Salmon with mustard seed	\$30
*Grilled Tuna – served with Sicilian couscous	\$32
*Trout – pan-sauteed with butter & sage	\$34

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
Veal chop Milanese – breaded & pan-fried, topped with salad	\$62
Quail stuffed with Italian sausage served with polenta	\$38
Galletto rosso – grilled baby chicken	\$32

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