

Antipasti / Zuppe

Basket of focaccia	\$7
Bruschetta – 2 pieces grilled bread with tomato mixture	\$14
Crostini di Baccala mantecato – whipped salt cod spread	\$16
Prosciutto crudo di 'Carpegna' DOP	\$22
Affettati misti – mixed Italian salumi with cheese & pickled vegetables	\$26
Prosciutto crudo di 'Carpegna' DOP w/Cavaillon melon	\$24
Prosciutto di 'culatello' DOP	\$25
Prosciutto DOP with stracciatella cheese	\$23
Bresaola with arugula and goat cheese	\$17
Salame (3 types) with fresh black figs	\$18
*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	\$23
Grilled octopus	\$20
Eggplant Parmigiana	\$18
Minestrone	\$10
Potato leek soup	\$12
Tortellini in brodo – meat filled pasta in chicken broth	\$18

Insalate

*Insalata di Cesare – classic caesar salad with baby red romaine	\$16
Insalata della casa – arugula, Italian radicchio with house dressing	\$15
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	\$17
Seafood salad – cold, marinated seafood	\$20

Pasta / Risotto

Fresh WINTER WHITE TRUFFLES – choice of risotto, fettuccine, or tagliarini	\$200
Fresh BLACK TRUFFLES – choice of risotto, fettuccine, or tagliarini	\$80
Linguine with shrimp – sauteed with baby kale, garlic & grape tomato	\$32
Linguine Vongole – fresh Manila clams, white wine, garlic & 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
Cavatelli with Italian sausage and sun-dried tomato	\$30
Pumpkin ravioli – in butter & sage sauce	\$30
Ravioloni – stuffed with buffalo ricotta & spinach, served in butter & sage	\$30
Tagliolini with fresh chanterelle mushrooms	\$32
Cannelloni al forno – meat & spinach baked with bechamel & tomato	\$30

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$34
*Grilled Tuna – with pistachio pesto	\$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	\$31
Scaloppine con porcini – veal with porcini mushrooms	\$33
Pork tenderloin with green apple, sage in a white wine sauce	\$30
*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
Cacciatore – braised chicken w/peppers, mushrooms & tomato sauce	\$33



One complimentary basket of bread & olives; additional bread basket \$5

Add shrimp to any dish - \$15

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