**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 $24
- Prosciutto di ‘culatello’ DOP $25
- Prosciutto DOP with stracchiatella cheese $23
- Bresaola with arugula and goat cheese $17
- *Beef carpaccio* $19
- Eggplant parmigiana $18
- Fried baby artichokes $16
- 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
- Smoked salmon plate “Italian Style” olive oil & lemon, caper berries & onion $22
- Grilled octopus $20
- Pasta e fagioli $12

**Insalate**

- *Insalata di Cesare – classic caesar salad* $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
- Puntarelle alla Romana – Italian chicory with anchovy viniagrette $16

**Pasta / Risotto**

- Fresh WHITE WINTER TRUFFLES – choice of risotto, fettuccine, or tagliarini $150
- Risotto with shrimp & artichokes $33
- 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 served with smoked salmon in a light vodka sauce $28
- Orecchiette with Italian sausage & brussel sprouts $28
- Spaghetti chitarra carbonara di Mare – with sea urchin & quail egg $32
- Pumpkin ravioli served with butter & sage $26
- Gnocchi Bergamasca – baked with cheese & bechamel $27
- 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
- Veal osso buco $55

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*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*