

Antipasti / Zuppa

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	\$27
Prosciutto crudo di ‘Carpegna’ DOP <i>with choice of:</i> Cavaillon melon OR stracciatella cheese OR fresh figs	\$24
Bresaola with arugula and goat cheese	\$21
*Beef carpaccio	\$20
Salame (3 types) with fresh figs	\$20
Vongole in brodetto bianco – fresh Manila clams in white wine w/garlic bread	\$25
Smoked salmon plate “Italian Style” olive oil & lemon, caper berries & onion	\$23
*Tuna Tartare	\$21
Fried baby artichoke	\$17
Fried porcini mushrooms	\$25
Eggplant parmigiana	\$20
Calamari ripieni – stuffed with calamari, sauteed w/capers, tomato & white wine	\$20
Polenta & gorgonzola	\$18
Grilled Octopus	\$22
Melon & cucumber – cold soup with fresh mint & basil	\$13

Insalate

*Insalata di Cesare – classic caesar salad with baby red romaine	\$17
Insalata della casa – arugula, Italian radicchio with house dressing	\$17
Arugula – with grilled apple, pear, pineapple and gorgonzola	\$17
Caprese – fresh Italian mozzarella di bufala w/farm-fresh heirloom tomatoes	\$23
Fior di latte – fresh Italian mozzarella w/farm-fresh heirloom tomatoes	\$22
Truffle burrata with heirloom tomatoes	\$24
Grilled romaine	\$15

Pasta / Risotto

Fresh BLACK SUMMER TRUFFLES – choice of risotto, fettuccine, or tagliarini	\$90
Risotto del Giorno – with shrimp & artichoke	\$35
Linguine alle vongole – fresh Manila clams w/white wine, garlic & fresh herbs	\$35
Linguine with shrimp – sauteed with arugula, garlic & grape tomato	\$33
Fettuccine con funghi – porcini mushrooms	\$35
Pasta al pomodoro & basilico – choice of any pasta on the menu	\$21
Farfalline with smoked salmon in a light vodka sauce	\$31
Cavatelli with Italian sausage and sun-dried tomato	\$31
Rigatoni Norma – with eggplant & ricotta salata	\$30
Tagliatelle with fresh chanterelle mushrooms	\$36
Panzotti – pasta stuffed with porcini mushrooms in a truffle cream sauce	\$36
Ravioloni – stuffed with spinach & buffalo ricotta in butter & sage sauce	\$32
Strozzapreti with lamb ragu	\$35

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$35
*Tuna – with black peppercorn	\$35
*Salmon – with radicchio & red wine	\$35
*Trout – sauteed with butter & sage	\$37

Carne

Fegato alla “Veneziana” calf liver w/ onions & white wine vinegar, w/ polenta	\$30
Scaloppine al limone – veal with lemon & capers	\$34
Scaloppine con porcini – veal with porcini mushrooms	\$36
Pork tenderloin with green apple, sage in a white wine sauce	\$32
*Breast of Long Island duck with figs	\$38
*Grilled Berkshire 1 ½ lb double pork chop – (35 minutes preparation time)	\$42
*Grilled Rib-eye 16 oz. – (also available sliced and/or with green peppercorn sauce)	\$60
Grilled lamb chops	\$65



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