

### 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/Cavaillon melon <u>or</u> fresh black figs	\$24
Prosciutto di 'culatello' DOP	\$25
Prosciutto DOP with straciatella 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	\$22
Smoked salmon plate "Italian Style" olive oil & lemon, caper berries & onion	\$22
Fried baby artichokes	\$16
Jumbo European White asparagus gratinati	\$20
Eggplant Parmigiana	\$18
Zucchine Flowers – stuffed w/ricotta & anchovy, lightly battered & fried	\$16
Vitello Tonnato – thinly sliced veal in a creamy tuna sauce	\$18
Vichyssoise (cold potato leek)	\$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
Fior di latte – fresh Italian mozzarella, extra virgin olive oil, tomato & basil	\$15
Truffle burrata with local farm-fresh heirloom tomatoes	\$20
Insalata Riccia – local frisee w/raspberries, goat cheese, raspberry viniagrette	\$17
Grilled endive – w/ red beet puree, gorgonzola, olive oil & lemon	\$18

### Pasta / Risotto

Fresh <b>SUMMER BLACK TRUFFLES</b> – choice of risotto, fettuccine, or tagliarini	\$80
Risotto Milanese – with saffron & straciatella cheese	\$33
Linguine with shrimp, 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 with smoked salmon in a light vodka sauce	\$28
Tagliatelle with fresh chanterelle mushrooms	\$32
Trofie al pesto	\$25
Cavatelli with Italian ratatouille	\$28
Tortellini Valdostana – meat filled, in a cream sauce	\$27
Pappardelle Bolognese	\$30
Heart-shaped ravioli – cheese filled, butter & sage sauce	\$28
Carbonara di Mare – with sea urchin & quail egg	\$32

### Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$32
*Salmon with radicchio	\$30
*Tuna alla Veneziana – w/white wine & onion	\$32
*Trout – pan sauteed	\$33
*Fresh Dover sole Meuniere (for two) – butter, lemon & parsley	\$70

### Carne

Fegato alla "Veneziana" calf liver w/ 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. – (also available sliced and/or with green peppercorn sauce)	\$60
Veal Chop Milanese – breaded and pan-fried, topped with Italian salad	\$62
Sweetbreads – lemon, capers & white wine	\$35

**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