

## Antipasti / Zuppe

Basket of focaccia	\$7
Bruschetta – 2 pieces grilled bread with tomato mixture	\$14
Prosciutto crudo di ‘Carpegna’ DOP	\$22
<u>with</u> fresh figs <b>OR</b> melon <b>OR</b> stracciatella cheese	\$24
Affettati misti – mixed Italian salumi with cheese & pickled vegetables	\$27
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
Escargot – classic escargot with butter, garlic & parsley	\$23
Smoked salmon plate “Italian Style” olive oil & lemon, caper berries & onion	\$23
Eggplant parmigiana	\$20
Porcini Genovese – served with polenta	\$26
Fried shishito peppers	\$15
Zucchini blossoms – stuffed w/ricotta & anchovy, lightly battered and fried	\$16
Butternut squash soup	\$12

## 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
Truffle burrata with heirloom tomatoes	\$24
Fior di latte – fresh Italian mozzarella w/farm-fresh heirloom tomatoes	\$22

## Pasta / Risotto

Fresh <b>WHITE WINTER TRUFFLES</b> – choice of risotto, fettuccine, or tagliarini	\$250
Fresh <b>BLACK WINTER TRUFFLES</b> – choice of risotto, fettuccine, or tagliarini	\$100
Risotto del Giorno – with shrimp & artichoke	\$35
Linguine with shrimp – sauteed with arugula, garlic & grape tomato	\$33
Linguine alle vongole - fresh Manila clams w/white wine, garlic & fresh herbs	\$35
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
Gnocchi Sorrentina – baked w/fresh tomato, mozzarella & provolone	\$31
Cavatelli with Italian sausage and sun-dried tomato	\$31
Panzotti – porcini filled in a truffle cream sauce w/shaved truffle	\$36
Strozzapreti duck ragu	\$32
Ravioloni – stuffed with spinach & ricotta in a butter, sage sauce	\$32
Tagliolini with fresh chanterelle mushrooms	\$36

## Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$35
*Sea Bass – sauteed with white wine, onion & light tomato	\$35
*Salmon – pan-seared with mustard seed topping	\$35
*Grilled Tuna – with black peppercorn	\$35

## 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 cornish hen	\$30
Nodino di vitello – grilled veal t-bone	\$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