

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> w/fresh black figs	\$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	\$22
Cozze in brodetto bianco – fresh PEI mussels in white wine w/grilled bread	\$22
Fresh & smoked salmon tartare – with radicchio & raspberries	\$22
Fresh low-country shrimp with salt & pepper (with shell on)	\$18
Jumbo European White asparagus gratinati	\$20
Zucchini flowers – stuffed w/cheese & anchovy, lightly battered & fried	\$16
Eggplant parmigiana	\$18
Grilled octopus	\$20
Minestrone	\$10

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

Pasta / Risotto

Fresh SUMMER BLACK TRUFFLES – choice of risotto, fettuccine, or tagliarini	\$80
Risotto with lobster	\$37
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
Orecchiette with Italian sausage & brussel sprouts	\$28
Linguine Crudaiola – fresh tomato & fior di latte	\$27
Ravioli – stuffed w/ricotta & spinach, in sage & butter sauce	\$28
Carbonara di Mare – classic spaghetti carbonara with sea urchin	\$32

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregula (pasta)	\$32
*Salmon with radicchio	\$30
*Grilled tuna with white bean	\$32
*Sea Bass – with capers, lemon zest, fresh tomato & white wine	\$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	\$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

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