

GLI ANTIPASTI

Burricotta \$9

Grilled rustic bread, burricotta, braised baby arichokes, raisins, basil pesto, pecorino cheese and pistachios

Charcuterie \$9

Speck, Mortadella, Finocchiona salami, felino salami, bresaola, grilled rustic bread and marcona almonds

Polenta e Cantarelli \$10

Soft polenta with gorgonzola, chantarelle and porcini mushrooms, crispy pancetta, chardonnay wine sauce; finished with truffle oil

Melanzane Parmigiana \$10

Eggplant layered with fresh mozzarella, parmesan cheese, marinara sauce and fresh basil

Mozzarella Caprese \$9

Vine-ripened tomatoes, fresh mozzarella, basil and Mediterranean dry oregano, olives; Tuscan olive oil

Calamaretti e Zucchine Fritte \$11

Flash-fried calamari rings, julienne zucchini; spicy marinara sauce

I PANINI

Sandwich al Tacchino \$11

Slow roasted turkey breast, caramelized onion, cambonzola cheese, sliced tomatoes and baby spinach on a grilled white bread; house cut fries and field green salad

Sandwich al Pollo \$11

Grilled chicken, provolone cheese, zucchini, tomatoes and mayonnaise on a grilled white bread; hand cut fries and field green salad

LE INSALATE

Insalata di Pere \$7

Field greens salad, fresh pears, gorgonzola crumbles and toasted walnuts; tossed in a light champagne vinaigrette; drizzled with balsamic reduction

Insalata di Spinaci \$7

Baby spinach salad tossed with toasted almonds, orange segments and goat cheese in a raspberry vinaigrette

Cappuccina con le Noci Croccanti \$7

Butter lettuce, red onion, shaved pecorino cheese, grilled summer squash, crispy pancetta and toasted walnuts; tossed with a lemon vinaigrette

Insalatona \$10

Chopped salad: Romaine, fresh spinach, cucumbers, mortadella, finocchiona salami, Italian ham, gorgonzola, avocado, roasted bell peppers, cherry tomatoes and boiled egg; finished with a garlic-cesar-

cilantro dressing

Insalata di Cesare \$7

Romaine lettuce, fried capers, Tuscan croutons and shaved parmesan cheese tossed with an homemade Caesar dressing

Add Grilled Chicken \$5 Add Grilled shrimp:\$7 Add Grilled salmon:\$9 Add Grilled Sausage:\$5

I RAVIOLI FATTI IN CASA

Cannelloni di Pollo \$11

House made pasta sheets with ground grilled chicken, ricotta, spinach, parmesan and baked in a pink gorgonzola cream sauce

Mezzelune con Porcini \$12

Hand made half moon shaped ravioli filled with roasted porcini mushrooms,
ricotta & parmesan cheese; fresh herbs cream sauce

Cappelletti di Zucca \$11

Small hat-shaped ravioli filled with roasted butternut squash, walnuts and
parmesan cheese; marinara-vellutata sauce

Ravioli d'Aragosta \$15

Hand made ravioli filled with Maine lobster, rock shrimp and leeks; served
over brandy lobster cream sauce and citrus zest

Ravioli Salsiccia e Porcini \$12

Homemade round ravioli filled with spicy Italian sausage, ricotta, porcini
mushrooms, parmesan; porcini mushrooms, fresh tomatoes, sausagewine sauce

Lasagna Bolognese \$11

Italian style lasagna baked in the oven with bolognese and
bechamel-parmesan

GLI GNOCCHI FATTI IN CASA

Gnocchi Sorrentina \$12

Housemade potato dumplings, fresh tomato sauce with basil, roasted garlic and
fresh mozzarella; pecorino cheese

Gnocchi con Salsiccia \$13

Potato dumplings with spicy Italian sausage and wild mushrooms in a light
marinara sauce

LE PASTE FATTE IN CASA

Rigatoni al Pollo e Funghi \$13

Tube shaped pasta sautéed with chicken breast, porcini and crimini mushrooms and caramelized onion in a cream parmesan sauce

Scampi Fradiavolo \$16

Pan seared jumbo prawns with fresh tomatoes and garlic in a spicy marinara wine sauce; tossed with spaghetti pasta

Tagliatelle Bolognese \$12

Egg ribbon pasta with parmesan and butter; served over house meat ragu

Rigatoni Amatriciana \$12

Tube pasta tossed with a sauce made of guanciale, caramelized onions and fresh tomatoes; pecorino cheese

Linguine Vongole \$16

Linguine pasta tossed with roasted garlic and Manila clams in a pinot grigio wine sauce

Spaghetti Carbonara \$12

Spaghetti pasta tossed with guanciale, cream, egg yolk and pecorino cheese

All Entrées served with choice of: roasted potatoes, fettuccine Alfredo, penne pomodoro or angel hair garlic & oil

LE CARNI BIANCHE

Galletto Caprese \$13

Chicken breast, fresh tomatoes, marinara sauce, parmesan and fresh mozzarella finished in the oven; parisienne vegetables

Gallinella ai Funghi di Bosco \$13

Chicken breast with fresh porcini and wild mushrooms in a Marsala wine sauce; parisienne vegetables

Medaglioni di Pollo \$14

Chicken breast medallions filled with Italian ham, asparagus and fontina cheese; finished in the oven with a chardonnay wine sauce; parisienne vegetables

Saltimbocca di Pollo \$13

Chicken breast with Parma prosciutto, sage and fontina in a Chardonnay sauce; parisienne vegetables

Polletto ai Carciofi e Capperi \$13

Chicken breast with baby artichokes, capers and roasted garlic finished with a lemon butter sauce; parisienne vegetables

IL VITELLO

Vitello alla Caprese \$16

Veal scaloppine with fresh tomatoes, marinara sauce, fresh mozzarella and parmesan cheese; parisienne vegetables

Scaloppine ai Porcini \$15

Veal scaloppine with fresh porcini and cremini mushrooms in a Marsala wine sauce; parisienne vegetables

Saltimbocca alla Romana \$16

Veal scaloppine with Parma prosciutto, sage, fontina cheese and finished with a chardonnay wine sauce; parisienne vegetables

Scaloppine Carciofi e Capperi \$15

Veal scaloppine with grilled artichokes hearts, capers, roasted garlic and finished with a lemon wine butter sauce; parisienne vegetables