

Antipasti Freddi

CREATE YOUR OWN ANTIPASTI FOR \$4 EACH

PROSCIUTTO

SALAME DI FINOCCHIO

SOPPRESSATA

GENOA SALAME

GRANA PADANO

PEPERONI ARROSTITI

ROASTED LONG HOT

CARCIOFI MARINATI

PROVOLONE

PARMIGIANO REGGIANO

MOZZARELLA

GAMBERONI E POLPA DI GRANCHIO 19

Jumbo gulf shrimp and crabmeat with red & white endive, tomato horseradish salsa, mustard sauce

Antipasti Caldi

MELANZANE ALLA PARMIGIANA 14

Crispy eggplant, parmesan style

CARCIOFI RIPIENI 18

Stuffed artichoke, bread crumbs, lemon, garlic, Italian parsley, pimento aioli

PEPPERONI PICCANTI RIPIENI 16

Italian long hots, stewed sausage, aged provolone, marinara, mozzarella cheese

VONGOLE CASINO 18

Clams casino, applewood bacon

CALAMARI FRITTI 16

Tender fried calamari, red cherry peppers, garlic chips, marinara sauce

POMODORI VERDE FRITTI 16

Fried green tomato, ricotta salata, arugula, white anchovy

Zuppe

RIBOLLITA 10

Tuscan soup, vegetables, white bean, grilled bread

TORTELLONI IN BRODO 10

Chicken broth, spinach tortelloni

ZUPPA DI PESCE BIANCO 12

Seafood chowder, herb focaccia, crisp prosciutto

Insalata

INSALATA CESARE 14

Romaine lettuce, garlic anchovy dressing, parmesan croutons

INSALATA CAPRICCIO 14

Arugula, frisée, fennel, plum tomatoes, focaccia croutons, pesto vinaigrette

INSALATA DI BARBABIETOLE SOTTACETO 14

Pickled beets, goat cheese, pistachio, sherry vinaigrette

INSALATA CASALINGA 15

Mesclun greens, spiced walnuts, poached pears, crispy sweet potato, feta cheese, vanilla honey vinaigrette

Vitello Manzo & Selvaggina

POLLO 34

PARMIGIANA

Chicken topped with roma tomato sauce, mozzarella cheese with linguine
or in the style of

FRANCESE

PICATTA

MARSALA

GIAMBOTTA

SALTIMBOCCA 35

VITELLO 35

PARMIGIANA

Veal topped with roma tomato sauce, mozzarella cheese with linguine
or in the style of

FRANCESE

PICATTA

MARSALA

GIAMBOTTA

SALTIMBOCCA 36

BRACIOLA DI MAIALE 34

Grilled prime pork chop, sweet potato polenta, crispy sage

FILETTO DI MANZO 45

8 oz filet mignon, fork smashed olive oil potatoes, green peppercorn sauce,
parsley, red pepper, onion and celery leaf

OSSO BUCO ALLA MILANESE 54

Braised veal shank, tomato and demi-glace over saffron risotto,
root vegetables

COSTOLETTA D'AGNELLO 54

Grilled lamb chops

BISTECCA ALLA COWBOY 59

Prime cowboy steak 24 oz

Pesce E Crostacei

SALMONE ALL'ARANCIA 35

Wild pan seared salmon, white bean stew

BRANZINO 38

Herb risotto, wild mushroom

SEAFOOD ZUPPETTA 51

Lobster, scallops, shrimp, crabmeat simmered in olive oil, red onion, capers, garlic, over linguine

La Pasta

GNOCCHI AL PESTO 24

Pesto gnocchi, kale, hazelnut, parmesan

FETTUCINE ALFREDO ALLA PRIMAVERA 25

Handmade pasta, seasonal vegetables

SPAGHETTI E POLPETTE FATTE IN CASA 26

Spaghetti, tomato confit, meatballs

STROZZAPRETI ALLA BOLOGNESE 26

Rolled pasta, Italian meat sauce, parmegiano reggiano

LINGUINE ALLA VONGOLE 27

Tender little neck clams served in red or white wine sauce over linguine

AGNOLOTTI DI FORMAGGIO 32

Short rib ragu, basil

RAVIOLI DI ARAGOSTA 37

Lobster ravioli, sauvignon blanc blush sauce

Contorni

CIMA DI RABE 8

Broccoli rabe, crispy garlic chips, evoo

SPINACI E AGLIO 8

Spinach & garlic

ASPARAGI 8

Asparagus, grilled lemon

POLPETTE DI CASA 8

Capriccio meat balls

FUNGHI SELVATICI 8

Kennet square wild mushrooms, fine herbs

PATATE FRITTE CON TARTUFFO 8

Truffle fries, sage, parm

RISOTTO 8

Seasonal

INDIVIDUAL SOUFFLES 12

Please place your order at the beginning of the meal.