

Winter Twenty-Eighteen

ANTIPASTI

zuppa del giorno, Soup of the Day **\$9/included**

melanzane, Fried Breaded Eggplant Stack, Ricotta-Pine Nut-Basil Pesto, Mozzarella, Marinara **\$12/Add \$3**

risotto del giorno, Today's Risotto **\$10/Add \$2**

salmone alla casa, Lemoncello-Dill Cured Salmon, Shaved Fennel with Citrus, Capers and Italian Parsley, Spicy Aioli, Crostini **\$12/Add \$3**

pepe cubanella ripieno, Stuffed Cubanella Pepper, Beef, Pork, Veal, Pine Nuts, Currants, Panko, Pecorino, Sauce Marinara **\$12/Add \$3**

crostini con gambero alla affogare, Poached Jumbo Shrimp, Wine-Butter-Plum Tomatoes with Shaved Garlic and Oregano, Wilted Arugula, Fire Grilled Toast Point **\$12/Add \$3**

misto di carne, Mixed Meat Plate (Prosciutto, Salami Milanese and Calebrese), Sweet Golden Peppers, Roasted Red Bell Peppers, Mixed Olives, Artichokes, Pecorino Toscano, Reduced Balsamic, Grilled Crostini **\$12/Add \$4**

cozze, Local Mussels, Chardonnay Steamed with Shallots, Garlic and Thyme **\$9/included**

ostriche all' arrosto, Roasted Oysters, Panko with Preserved Lemon, Herbs, Sauteed Shallots and Garlic, Virgin Olive Oil **\$15/Add \$7**

INSALATA

insalata di casa, Artisan Mix, Grape Tomato, English Cucumber, Mixed Olives, Herbs de Provence, Confit-Shallot-Balsamic Vinaigrette **\$8**

romaine alla caesar, Romaine Creamy Lemon-Anchovy Vinaigrette, Pecorino Romano, Roasted Red Peppers, White Anchovy **\$9/Add \$2**

spinaci, Spinach, Gorgonzola Dressing, Crispy Smoked Bacon, Bosc Pear **\$10/Add \$2**

arugula, Blood Orange Vinaigrette, Goats Cheese, Candied Walnuts, Beets **\$10/Add \$2**

PRIMI

GLUTEN FREE PENNE PASTA IS AVAILABLE

riccioli con salsiccia, Spiral Pasta, Sweet Italian Fennel Sausage, Broccoli Rabe, Garlic, Fresno Chili, Pecorino Romano **\$20/W&D \$30**

ravioli con zucca, Our Butternut Squash and Ricotta Ravioli, Sage-Roasted Garlic-Brown Butter, Parmesan **\$21/W&D \$31**

linguini con vongole, Linguini, Local Littlenecks, Clam Juice, Thyme-Garlic Roasted Tomatoes, Shallot, Fresno Chili **\$21/W&D \$31**

PRIMI

bosciaola con papardella, Roasted Wild Mushrooms with Porcini-Pancetta-Sage-Sherry Cream Sauce, Parmesan, Wide Noodles **\$22/W&D \$32**

gambero alla affogare, Poached Jumbo Shrimp, Plum Tomato-Fish Fume-Butter with Shaved Garlic and Oregano, Linguini **\$21/W&D \$31**

bucatini e broccoli raap, Thick Spaghetti, Broccoli Rabe, Infused Garlic-White Anchovy Oil, Vidalia Onions, Chili, Toasted Bread Crumbs and Preserved lemon, Parmesan **\$19/W&D \$29**

SECONDI PESCE

pesce del giorno, Fish of the Day **Market Price**

merluzzo, Herb Dusted Baked Cod, Tomato-Wine-Butter with Shaved Garlic and Thyme, Rosemary Roasted Yukon, Sauteed Spinach **\$23/W&D \$33**

capesante alla scottate, Seared Jumbo Sea Scallops, Risotto with Smoked Pancetta and Peas, Roasted Red Pepper Oil and Mixed Green Pesto Drizzle **\$26/W&D \$36**

salmone, Grilled Scottish Wester Ross Salmon, Modern Balsamic Sauce with Herbs de Provence, Sauteed Garlic Oil Broccoli Rabe, Roasted Sweet Potatoes **\$23/W&D \$33**

zuppa di pesce alla cioppino, Fishermans Stew, Scallops, Shrimp, Clams, Mussels, Local White Fish, Tomato-Braised Fennel-Pernod Brodetto, Grilled Ciabatta with Saffron Aioli **\$25/W&D \$35**

SECONDI CARNE

agnello alla griglia, Grilled Loin Lamb Chops, Red Currant Jelly Sauce with Mint, Grilled Asparagus, Sweet Potato Wedges **\$26/W&D \$36**

anatra, Seared Duck Breast, Blood Orange-Grand Marnier Sauce with Clementine, Roasted Garlic and Sage, Cream Mash, Honey Root Vegetables **\$24/W&D \$34**

maiale Osso Bucco, Braised Pork Shank, Saffron Risotto, Braising Vegetable and Jus, Gremolata **\$23/W&D \$33**

bistecca, Pan-seared 8oz Club Sirloin, Mushroom Cream Sauce with Pancetta and Green Peppercorns, Truffle Mash, Grilled Asparagus **\$27/W&D \$37**

vitello brasciole Rolled Stuffed Veal, Roasted Garlic-Panko-Parsley-Pecorino, Mini Rigatoni with Sunday Gravy **\$25/W&D \$35**

BEFORE PLACING YOUR ORDER PLEASE TELL YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. A 20% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE

OUR GOAL IS TO SERVE THE FRESHEST POSSIBLE INGREDIENTS. GIVEN OUR MENU IS VERY EXTENSIVE, WE APOLOGIZE SHOULD WE HAPPEN TO RUN OUT OF ANY ITEM.