

Spring Twenty-Eighteen

ANTIPASTI

zuppa del giorno, Escarole and Cannilini Beans with Sweet Sausage and Shaved Garlic \$9

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

risotto del giorno, Today's Risotto Market Price

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

pepe cubanella ripieno, Stuffed Cubanella Pepper, Beef, Pork, Veal, Pine Nuts, Currants, Panko, Sauce Marinara, Pecorino \$13

risotto con granchio, Risotto-Crab Cake with Bell Peppers, Preserved Lemon and Chives, Basil-Pickle Aioli, Arugula with Frantorio Extra Virgin Oil and Maldon Salt Flakes \$11

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

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

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

INSALATA

insalata di casa, Artisian 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

arugula, Blood Orange Vinaigrette, Goat Cheese, Candied Walnuts, Mandarin Orange \$10

PRIMI

GLUTEN FREE PENNE PASTA IS AVAILABLE

riccioli con salsiccia, Spiral Pasta, Sweet Italian Fennel Sausage, Broccoli Rabe, Garlic, Fresno Chili, Pecorino Romano \$21

ravioli con aragosta, House Prepared Lobster-Ricotta Ravioli, Tarragon-Roasted Garlic-Brown Butter \$25

pollo alla cacciatore, Fall off the Bone, Whole Leg, Tomato-Wine braised with Sweet Onion, Baby Bella and Multi Colored Bell Pappers, Fettuccini, Pecorino Romano \$19

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

PRIMI

linguini nera con vongole, Black Linguini, Local Littlenecks, Clam Juice, Thyme-Garlic Roasted Tomatoes, Shallot, Fresno Chili \$23

pasta del giono, Today's Pasta Market Price

gambero alla affogare, Poached Jumbo Shrimp, Plum Tomato-Fish Fume-Butter with Shaved Garlic, Sweet Onion and Oregano, Linguini \$22

bucatini e broccoli raap, Thick Spaghetti, Broccoli Rabe, Infused Garlic-White Anchovy Oil, Vidalia Onions, Chili, Toasted Bread Crumbs and Preserved lemon, Parmegan \$21

SECONDI PESCE

rana pescatrice, Seared Monkfish Medallions with Garbonzo Bean Flour, Wine-Butter Sauce, Garlic Roasted Tomatoes, Panchetta, Oregano and Summer Peas, Potato Gnocchi \$24

merluzzo, Chardonnay Bake Cod, Creamy Lemon-Tarragon Beurre Blanc, Our Risotto-Crab Cake, Sauteed Spinach, \$27

capesante alla scottate, Seared Jumbo Sea Scallops, Fava Bean-Roasted Garlic Puree, Sauteed Spinach with Cipolline Onions, Mix Green Pesto, Roasted Red Pepper Oil Drizzel \$28

salmone, Grilled Wester Ross Scottish Salmon, Modern Balsamic Sauce with Herbs de Provence, Sauteed Garlic Oil Rainbow Swiss Chard, Rosemary Roasted Yukon Gold Potatoes \$25

zuppa di pesce alla cioppino, Fishermans Stew, Scallops, Shrimp, Clams, Mussels, Local White Fish, Tomato-Braised Fennel-Pernod Brodetto, Grilled Ciabatta with Saffron Aioli \$26

SECONDI CARNE

pollo con limone, Giannoni Chicken Breast, Lemon-Butter Pan-sauce with Tarragon, Cream Mashed Potatoes, Honey Glazed Carrots \$24

filetto di maiale, Pan-roasted All Natural Pork Tenderloin, Pan-sauce with Golden Sweet Vinegar Peppers with Roasted Garlic, Cippolini Onions, Rosemary Roasted Yukon, Grilled Asparagus \$23

carne del giorno, Our Specially Prepared Beef of the Day Market Price

involtini di vitello alla saltimbucco, Rolled Veal with Prosciutto and Sage, Madiera Wine-Demi Glaze with Baby Bella, Chives and Shaved Garlic, Asparagus Tips, Potato Gnocchi \$26