

## ANTIPASTI

<b>CAPELANTE</b> <i>Scallops, butternut squash, sautéed spinach, orange-honey bourbon sauce.</i>	19
<b>ZUPPA DI COZZE PICCANTE *GF</b> <i>Mussels in a spicy marinara broth.</i>	17
<b>MELANZANE ALLA FIORENTINA</b> <i>Sliced eggplant layered with ricotta cheese, spinach, marinara, melted fontina cheese.</i>	16
<b>POLIPO NOVELLO *GF</b> <i>Grilled Octopus, kalamata olives, fingerling potatoes, oven roasted tomatoes.</i>	19
<b>FEGATINI AL BALSAMICO</b> <i>Chicken livers sautéed w/balsamic vinegar, caramelized onions, mushrooms, parmigiano basket.</i>	16
<b>CARCIOFINI FRITTI</b> <i>Crispy artichokes, mild spicy marinara.</i>	17
<b>CAPRESE DI BUFALA *GF</b> <i>Bufala mozzarella, tomatoes, basil.</i>	17
<b>VONGOLE OREGANATE</b> <i>Little neck clams with seasoned bread crumbs.</i>	17
<b>FRITTO MISTO</b> <i>Crispy shrimp, scallops, calamari, zucchini, marinara.</i>	18
<b>POLENTA *GF</b> <i>Soft polenta, porcini mushrooms.</i>	17

## INSALATE

<b>INSALATA MONTE LAURO *GF</b> <i>Baby arugula, pistachio, dried cranberries, red apples and feta cheese, lemon dressing.</i>	15
<b>INSALATA DELLA CASA</b> <i>Mixed greens w/baked goat cheese, walnuts, tomatoes, olive oil and red wine vinegar.</i>	15
<b>INSALATA DI CARCIOFI *GF</b> <i>Artichokes, arugula, endive, lemon dressing.</i>	15
<b>INSALATA CESARE</b> <i>Traditional caesar salad with "little gem" romaine, croutons caesar dressing.</i>	14
<b>INSALATA DI CAVOLETTI *GF</b> <i>Brussels sprouts, pomegranate, shaved parmigiano, maple dressing.</i>	15
<b>INSALATA TRICOLORE *GF</b> <i>Arugula, endive, radicchio, house dressing.</i>	15
<b>INSALATA DI BARBABIETOLE *GF</b> <i>Red and golden beets, French beans, leeks, sesame seeds, garlic aioli.</i>	15

## PASTA

<b>FUSILLI LUNGI CACIO E PEPE</b> <i>Fusilli lunghi with caciotta cheese, fresh black pepper.</i>	22-
<b>GNOCCHI AI QUATTRO FORMAGGI</b> <i>Homemade gnocchi in four cheeses sauce.</i>	22-
<b>SPAGHETTI ALLA ROMANA</b> <i>Spaghetti, pecorino romano, fresh herbs, breadcrumbs.</i>	21-
<b>ROLLATINE MONTANARA</b> <i>Homemade roll of pasta filled with porcini mushroom, spinach, ricotta cheese in a pink sauce.</i>	22-
<b>SPAGHETTI CON POLPETTE</b> <i>Spaghetti with homemade meatballs, marinara.</i>	21-
<b>PAPPARDELLE BOLOGNESE</b> <i>Homemade pappardelle with meat ragu'.</i>	22-
<b>LINGUINE ALLE VONGOLE</b> <i>Linguine with New Zealand cockles, parsley, olive oil.</i>	23-
<b>TAGLIOLINI NERI ALLO SCOGLIO</b> <i>Homemade squid ink tagliolini with seafood in mild spicy marinara sauce.</i>	25-
<b>ORECCHIETTE BARESI</b> <i>Orecchiette, crumbled sausage, broccoli rabe, garlic and olive oil.</i>	24-
<b>RADIATORI AL CINGHIALE</b> <i>Radiatori with wild boar ragu'.</i>	24-
<b>RAVIOLI EMILIANI</b> <i>Homemade ravioli filled w/prosciutto, parmigiano cream sauce.</i>	23-
<b>CHITARRA CARBONARA</b> <i>Homemade chitarra spaghetti, pancetta, onions, egg yolk.</i>	23-

" Whole wheat and gluten free pasta is available upon request"

"If you have any food allergy, please speak to the manager, or your server"

## SECONDI

<b>POLLO SCARPARELLO</b> <i>Chicken on the bone, sausage, broccoli, white wine-lemon sauce.</i>	26-
<b>POLLO CACCIATORE</b> <i>Chicken on the bone, olives, roasted peppers, mushrooms, marinara, broccoli.</i>	26-
<b>VITELLO MARTINI</b> <i>Veal scaloppine in parmigiano, white wine-lemon sauce, French beans.</i>	26-
<b>VITELLO PARMIGIANA</b> <i>Traditional pounded breaded veal, marinara, fontina cheese French beans.</i>	28-
<b>PETTO D' ANATRA</b> <i>Duck breast, apples, grand marnier sauce, sweet potato puree.</i>	30-
<b>NODINO PERIGOURDINE</b> <i>Grilled veal T bone, port wine and brown sauce reduction, truffle carpaccio, roasted fingerling potatoes.</i>	37-
<b>SALMONE CON FRUTTI DI CREMONA *GF</b> <i>Salmon filet topped w/italian mustard fruit, sautéed spinach.</i>	30-
<b>CIOPPINO DI PESCE *GF</b> <i>Branzino, mussels, clams, shrimps, calamari and scallops in shrimp bisque.</i>	33-
<b>BRANZINO ALLE MANDORLE</b> <i>Mediterranean sea bass, almonds, lemon sauce, French beans.</i>	30-

(All chicken dishes are free range)

## CONTORNI

<b>PATATE AL FORNO *GF</b> <i>Roasted fingerling potatoes, rosemary and herbs.</i>	10-
<b>SHISHITO PEPPERS</b> <i>Flash fried shishito peppers.</i>	10-
<b>ZUCCHINI MARINARA</b> <i>Sautéed zucchini, marinara, parmigiano cheese.</i>	11-
<b>CAVOLETTI AL FORNO *GF *V</b> <i>Oven roasted Brussels sprouts.</i>	11-

\*GF - Gluten-free \*V - Vegan