

ANTIPASTI

SALCICCIA TARTUFATA <i>Grilled italian sausage, baby arugula, white mushrooms, endive truffle oil.</i>	16
ZUPPA DI COZZE PICCANTE <i>Mussels in a spicy marinara broth.</i>	16
MELANZANE ALLA FIORENTINA <i>Sliced eggplant layered with ricotta cheese, spinach, marinara sauce, melted fontina cheese.</i>	15
POLIPO NOVELLO <i>Grilled Octopus, kalamata olives, fingerling potatoes, oven roasted tomatoes.</i>	18
FEGATINI AL BALSAMICO <i>Chicken livers sautéed w/balsamic vinegar, caramelized onions, mushrooms, parmigiano basket.</i>	15
CARCIOFINI FRITTI <i>Crispy artichokes, mild spicy marinara sauce.</i>	15
CAPRESE DI BUFALA <i>Bufala mozzarella, tomatoes, basil.</i>	16
VONGOLE OREGANATE <i>Little neck clams with seasoned bread crumbs.</i>	16
POLENTA ALLA GORGONZOLA <i>Crostini di polenta, gorgonzola cheese sauce.</i>	15

INSALATE

INSALATA MONTE LAURO <i>Baby arugula, pistacchio, dried cranberries, diced apples and ricotta salata, raspberry dressing.</i>	14
INSALATA DELLA CASA <i>Mixed greens w/baked goat cheese, walnuts, diced tomatoes, olive oil and red wine vinegar.</i>	14
INSALATA DI CARCIOFI <i>Artichokes, arugula, endive, lemon dressing.</i>	14
INSALATA CESARE <i>Traditional caesar salad with "little gem" romaine, croutons caesar dressing.</i>	13
INSALATA DI BARBABIETOLE <i>Red and golden beets, french beans, leeks, sesame seeds crumbled goat cheese, garlic aioli.</i>	14
INSALATA TRICOLORE <i>Arugula, endive, radicchio, house dressing.</i>	14
INSALATA BIANCA <i>Fennel, endive, white mushroom, artichokes, parmigiano cheese, lemon dressing.</i>	14

PASTA

FETTUCCINE AI PORCINI <i>Homemade fettuccine w/fresh porcini mushrooms, garlic and olive oil</i>	21-
CAPPELLETTI AI QUATTRO FORMAGGI <i>Homemade ravioli filled w/cacciota tartufata cheese, four cheeses sauce.</i>	22-
FUSILLI LUNGHI AL CINGHIALE <i>Long Fusilli, wild boar sausage ragu.</i>	20-
ROLLATINE MONTANARA <i>Homemade roll of pasta filled with spinach, porcini mushroom, ricotta cheese in a pink sauce.</i>	20-
SPAGHETTI CON POLPETTE <i>Spaghetti with homemade meatballs, marinara sauce.</i>	19-
PAPPARDELLE BOLOGNESE <i>Homemade pappardelle with meat ragu.</i>	20-
LINGUINE ALLE VONGOLE <i>Linguine with New Zealand cockles, parsley, olive oil.</i>	22-
TAGLIOLINI NERI ALLO SCOGLIO <i>Homemade squid ink tagliolini with seafood in mild spicy marinara sauce.</i>	24-
CAVATELLI PESARESI <i>Homemade cavatelli, sweet peas, marinara sauce, fresh mozzarella.</i>	19-
BUCATINI CACCIO E PEPE <i>Bucatini w/cacciota cheese, fresh pepper.</i>	20-
MEZZELUNE DI RICOTTA <i>Homemade halfmoon shaped ravioli filled w/ricotta cheese and spinach butter and sage sauce, crispy pancetta.</i>	22-
TRENETTE ALL' ASTICE <i>Homemade trenette, lobster meat, baby arugula, fumetto sauce.</i>	24-

" 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

PETTO DI POLLO CROCCANTE <i>Chicken breast encrusted in herbs and breadcrumbs, lemon sauce mixed vegetables touch of marinara,</i>	25-
POLLO SCARPARELLO <i>Chicken on the bone, sausage, broccoli, white wine-lemon sauce.</i>	25-
ANATRA <i>Pan Seared duck breast, roasted beets, brussels sprouts amaretto sauce w/dried cranberries.</i>	25-
VITELLO MARTINI <i>Veal scaloppine in parmigiano, white wine-lemon sauce, french beans.</i>	25-
VITELLO PARMIGIANA <i>Traditional pounded breaded veal, marinara, fontina cheese, french beans .</i>	27-
NODINO AL PORTO <i>Grilled veal T bone, caramelized shallots, port wine reduction mashed potatoes.</i>	36-
SALMONE AL LIMONE <i>Pan seared salmon, fennel, cherry tomatoes, asparagus lemon sauce, spinach.</i>	29-
CIOPPINO DI PESCE <i>Branzino, mussels, clams, shrimp, calamari and scallops in shrimp bisque.</i>	30-
BRANZINO ALLE MANDORLE <i>Mediterranean sea bass, almonds, lemon sauce, French beans.</i>	29-

(All chicken dishes are free range)

CONTORNI

PATATE AL FORNO <i>Roasted potatoes, rosemary and herbs.</i>	9-
SHISHITO PEPPERS <i>Flash fried shishito peppers.</i>	9-
ESCAROLE <i>Sautéed escarole, cannellini beans, galic and olive oil.</i>	10-
CAVOLI <i>Oven roasted brussels sprouts.</i>	10-