

ANTIPASTI

MINISTRONE

Mixed vegetable soup with cannellini beans

\$10

ZUPPA FREDDA DI POMODORI CON GRANCHIO

Chilled tomato soup with crab meat

\$10

INSALATA CAPRESE

Tomato, mozzarella di buffala and fresh basil

\$18

INSALATA MISTA

Organic greens, cherry tomato, cucumber, roasted pepper, Pecorino & balsamic vinaigrette

\$14

INSALATA CON RUCOLA, RADICCHIO E ENDIVIA AL LIMONE

Arugula, radicchio, endive, orange segment, roasted walnuts & lemon vinaigrette

\$14

ANTIPASTO MISTO

Prosciutto di Parma, salame, Sardinian pecorino, fontina, marinated artichokes, roasted peppers, mushroom & olives

\$24

PROSCIUTTO DI PARMA E MELONE

Cured ham from Parma with fresh Cantaloupe melon

\$19

FRITTO MISTO DI CALAMARI, GAMBERI E ZUCCHINE

Assortment of lightly fried squid, shrimp, zucchini & spicy tomato sauce

\$22

VONGOLE AL PEPPERONCINO

Steamed manila clams, garlic, spicy pepper & grilled bread

\$14

MELANZANE ALLA PARMIGIANA

Parmesan style eggplant, baked with tomato, mozzarella & basil

\$13

COFANETTO DI PASTA SFOGLIA CON ASPARAGI E FONDUTA DI FORMAGGIO

Puff pastry tart, filled with fresh green asparagus & cheese fondue

\$14

Taxes will be added to your check, gratuity is not included

PRIMI

"MAESTOSISSIME FETTUCCINE ALL' ALFREDO"

The original recipe "Fettuccine Alfredo"

\$19

RAVIOLI DELLE LANGHE CON SALSA ALLA BOSCAIOLA

Beef filled ravioli served with mushroom, tomato and cream sauce

\$17

TORTELLONI DI RICOTTA E CAPRINO CON POMODORO FRESCO

Tortelloni filled with ricotta and goat cheese, fresh tomatoes and thyme

\$19

LASAGNE

Traditional lasagna with Bolognese sauce

\$17

TAGLIOLINI ALL VONGOLE

Tagliolini with manila clams in a white sauce

\$21

SPAGHETTI AI FRUTTI DI MARE

Spaghetti with shrimp, scallops, mussels, clams, in a spicy tomato sauce

\$28

PENNE AL SALMONE CON ERBA CIPOLLINA

Penne with salmon, tomato sauce and chive cream

\$18

PENNE ALLA SALSICCIA

Penne with tomato, spicy sausage, onion and roasted peppers

\$19

LINGUINE ALL' AMATRICIANA DI POLLO

Linguine with roasted chicken, bacon, onion, tomato & Pecorino

\$17

SPAGHETTI ALLA CARBONARA

Spaghetti with bacon, egg yolk, cream & Parmigiano Reggiano

\$14

RIGATONI ALL' AMALFITANA

Rigatoni with tomato, basil, mozzarella cheese and garlic

\$16

RISOTTO AI FUNGHI PORCINI

Traditional risotto with porcini mushroom & Parmigiano Reggiano

\$19

RISOTTO AI GAMBERONI E CAPESANTE CON PUNTE DI ASPARAGI

Risotto with shrimp, scallops & fresh asparagus

\$24

RISOTTO ALLA MILANESE

Saffron risotto

\$14

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SECONDI

GAMBERONI E CAPELANTE ALLA GRIGLIA

Grilled shrimp and scallops with organic greens

\$32

BRANZINO AL CARTOCCIO

Sea bass baked in an envelop foil with shrimp & white wine sauce

\$28

SALMONE ALLA DIASTRA

Grilled salmon Mediterranean Style
(capers, olives, cherry tomato and parsley) with asparagus risotto

\$28

FILETTI DI PESCE BIANCO CON SALSA DI LIMONE E CAPPERI

Filet of Halibut Sautéed with lemon & caper sauce
roasted potatoes

\$26

PESCE SPADA SALTATO ALLA CRUDAIOLA

Sautéed swordfish with tomato, caper, black olive, garlic & olive oil,
served with basil mashed potatoes

\$24

OSSOBUCCO DI VITELLO ALLA GREMOLATA CON RISOTTO ALLA MILANESE

Veal Ossobuco Gremolata with saffron risotto

\$37

COSTOLETTE D'AGNELLO ALLE ERBE LIGURI E SPINACI

Grilled lamb chops with fine herbs served with sautéed spinach & roasted potatoes

\$36

SCALOPPINE AI FUNGHI

Veal scallops with mushroom, Marsala, & mashed potatoes

\$33

FILETTO DI MANZO ALLA GRIGLIA CON SALSA AL BARBARESCO E SFORMATO DI PATATE AL ROSMARINO

Grilled beef tenderloin (9 oz.), Rosemary potatoes, Barbaresco sauce

\$32

PETTO DI POLLO ALLA PARMIGIANA

Breaded chicken breast, tomato, mozzarella, basil & linguini with tomato sauce

\$ 24

CONTROFILETTO DI MANZO (14 oz.)

New York steak with grilled asparagus & roasted potatoes

\$ 38

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