

moscato

ANTIPASTI

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| FEGATINI AL BALSAMICO | 16 |
| CHICKEN LIVERS SAUTÉED W/MUSHROOMS, ONIONS IN A BALSAMIC VINEGAR MIXED GREENS | |
| CALAMARI FRITTI | 22 |
| CLASSIC FRIED CALAMARI SERVED WITH HOME-MADE ORGANIC TOMATO MARINARA SAUCE | |
| ZUPPA DI COZZE | 20 |
| PRINCE EDWARD ISLAND MUSSELS IN A SPICY MARINARA BROTH | |
| VONGOLE OREGANATE | 18 |
| LITTLE NECK CLAMS WITH SEASONED BREAD CRUMBS | |
| CARCIOFI ALLA MOSCATO | 18 |
| CRISPY ARTICHOKE IN A MILD SPICY TOMATO SAUCE | |
| BURRATA | 18 |
| BURRATA MOZZARELLA, SLICED TOMATOES AND BASIL. GF | |
| POLIPO ALLA GRIGLIA | 21 |
| GRILLED OCTOPUS, SERVED WITH KALAMATA OLIVES FINGERLING POTATOES OVEN ROASTED TOMATO AND BRUSHED IN A GARLIC LEMON SALMORIGLIO | |
| INVOLTINI DI MELANZANE | 16 |
| EGGPLANT ROLLED AND FILLED W/RICOTTA, SPINACH & ONIONS IN A PINK SAUCE, WITH MELTED FONTINA CHEESE | |
| PIZZA MARGHERITA | 14 |
| MARINARA SAUCE, FRESH MOZZARELLA AND BASIL | |

INSALATE

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| INSALATA DELLA CASA | 15 |
| MIXED GREENS WITH DICED TOMATOES, WALNUTS, BAKED GOAT CHEESE, SERVED WITH OLIVE OIL AND RED VINEGAR | |
| INSALATA DI ARANCIA | 15 |
| RADICCHIO, ENDIVE, BLOOD ORANGES, POMEGRANATE, CRUMBLER GOAT CHEESE IN A GINGER-HONEY VINAIGRETTE. GF | |
| INSALATA DI BARBABIETOLE | 15 |
| DICED GOLDEN YELLOW AND RED BEETS, FRENCH BEANS, LEEKS, SESAME SEEDS FETA CHEESE IN A SHERRY WINE DRESSING | |
| INSALATA DI CARCIOFI | 14 |
| FRESH SLICED ARTICHOKE, BABY ARUGULA, WHITE MUSHROOMS AND SHAVED PARMIGIANO IN A LEMON DRESSING | |
| INSALATA DI POMODORI | 16 |
| ORGANIC BEEF STEAK TOMATOES, RED ONIONS, CANNELLINI BEANS OREGANO AND SICILIAN OLIVE OIL | |
| INSALATA DI CESARE | 16 |
| CLASSIC VERSION OF CAESAR SALAD SERVED WITH CRISPY PARMIGIANO ANCHOVIES AND CROUTONS | |

THREE COURSE LUNCH PRE-FIX \$36
CHOICE OF APPETIZER, SALAD, SOUP AND PASTA
(THREE COURSE PRE-FIX NOT AVAILABLE FOR PARTIES OVER TEN)

MINESTRE

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| TORTELLINI IN BRODO | 21 |
| THIS THE ICONIC HOMEMADE TORTELLINI STUFFED PASTA WITH GRATED DOP PARMIGIANO REGGIANO CHEESE AND CAPON BROTH | |
| PASTA E FAGIOLI | 21 |
| CHICKEN BROTH, MIXED VEGETABLES, HOMEMADE PASTA, PARMIGIANO REGGIANO CHEESE, GROUND BEEF, SEASONING | |
| BUTTERNUT SQUASH | 19 |
| YELLOW ONION, GARLIC, FRESH HERBS, GINGER, EXTRA VIRGIN OLIVE OIL AND VEGETABLES BROTH | |

PASTA

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| ORECCHIETTE BARESI | 25 |
| ORECCHIETTE PASTA SWEET ITALIAN SAUSAGES, GARLIC, BROCCOLI RABE OLIVE OIL, GRATED PECORINO ROMANO | |
| TONNARELLI CACIO E PEPE | 24 |
| TONNARELLI PASTA, PECORINO ROMANO CHEESE, CRUSHED BLACK PEPPER | |
| PAPPARDELLE BOLOGNESE | 26 |
| HOMEMADE PAPPARDELLE IN A MEAT RAGÙ | |
| TORTELLI ALLA PARMIGIANA | 26 |
| HOMEMADE TORTELLI FILLED WITH RICOTTA CHEESE, SPINACH, PARMIGIANO REGGIANO CHEESE | |
| TAGLIATELLE AL PESTO | 24 |
| BASIL, PARMIGIANO REGGIANO CHEESE, GARLIC, PECORINO ROMANO PINE NUTS EXTRA VIRGIN OLIVE OIL | |
| PENNE ALL'ARRABBIATA | 21 |
| PENNE PASTA, SPICY TOMATO SAUCE WITH CRUSHED PEPPERONCINO CALABRESE, PARMIGIANO REGGIANO CHEESE | |
| RISOTTO AL BAROLO | 27 |
| RISOTTO CANAROLI, PARMIGIANO REGGIANO CHEESE BAROLO WINE REDUCTION | |
| SPAGHETTI CON POLPETTE | 23 |
| SPAGHETTI W/HOMEMADE MEATBALLS IN A TOMATO SAUCE | |
| LINGUINE ALLE VONGOLE | 28 |
| LINGUINE WITH NEW ZEALAND COCKLES IN A WHITE CLAM SAUCE | |
| TAGLIOLINI NERI AI FRUTTI DI MARE | 29 |
| HOMEMADE SQUID INK TAGLIOLINI, MIXED SEAFOOD, SPICY MARINARA SAUCE | |
| SPAGHETTI ALLA PUTTANESCA | 26 |
| TOMATOES, OLIVES, CAPERS, GARLIC, TUNA | |
| BUCATINI ALL'AMATRICIANA | 25 |
| HOLLOW SPAGHETTI, GUANCIALE, TOMATO, TROPEA ONIONS, PECORINO, BLACK PEPPER | |

"WHOLE WHEAT AND GLUTEN FREE PASTA ARE AVAILABLE UPON REQUEST"
"IF YOU HAVE ANY FOOD ALLERGIES, PLEASE SPEAK TO THE MANAGER OR YOUR SERVER"

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| POLLO ALLA CACCIATORA | 26 |
| YELLOW ONIONS, CARROTS, CELERY, GARLIC, RED WINE, ROSEMARY TOMATO SAUCE, PINE NUTS, BELL PEPPERS STEW | |
| POLLO SCARPARIELLO | 27 |
| CHUNKS OF CHICKEN ON THE BONE SAUTÉED WITH WHITE WINE GARLIC AND SAUSAGE, SERVED WITH BROCCOLI | |
| VITELLO MARTINI | 28 |
| VEAL SCALOPPINE WITH CRISPY PARMIGIANO CRUST, WHITE WINE AND LEMON SAUCE OVER FRENCH BEANS | |
| SCALOPPINE AI FUNGHI | 29 |
| VEAL SCALOPPINI WITH MUSHROOMS, BLACK PEPPER, GARLIC, EXTRA VIRGIN OLIVE OIL, THYME AND CHOPPED ROSEMARY | |
| SALTIMBOCCA ALLA ROMANA | 25 |
| CHICKEN SCALOPPINI SLICED, PROSCIUTTO DI PARMA, SAGE LEAVES WHITE WINE SAUCE, TOASTED BLACK PEPPER | |
| SALMONE AI FRUTTI DI CREMONA | 33 |
| BROILED SALMON WITH ITALIAN MUSTARD FRUIT OVER SAUTÉED SPINACH | |
| ZUPPA DI PESCE | 37 |
| TRADITIONAL ITALIAN SEAFOOD STEW W/CLAMS, MUSSELS, SHRIMP CALAMARI AND BRANZINO IN A SHRIMP BISQUE | |
| BRANZINO ALLE MANDORLE | 33 |
| MEDITERRANEAN SEABASS ENCRUSTED WITH ALMONDS IN A LEMON SAUCE, SERVED WITH SAUTEED FRENCH BEANS | |
| TAGLIATA DI FILETTO AL BALSAMICO | 39 |
| GRILLED AND SLICED BEEF FILLET, BALSAMIC VINEGAR REDUCTION, FRESH ARUGULA, ORGANIC CHERRY TOMATOES AND PARMIGIANO REGGIANO CHEESE | |
| VITELLO ALLA MILANESE | 32 |
| MILANESE STYLE VEAL, CHERRY TOMATO, ARUGULA FRESH MOZZARELLA CHEESE | |

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| CAVOLETTI DI BRUXELLES | 14 |
| BAKED BRUSSELS SPROUTS WITH CRISPY BACON | |
| PATATE FRITTE AL TARTUFO | 12 |
| FRIED POTATO CHIPS SERVED WITH TRUFFLE OIL AND GRATED PARMIGIANO REGGIANO CHEESE | |
| PATATE ARROSTO | 12 |
| HAND CUT TUSCAN FRIES, FRESH HERBS, OLIVE OIL | |
| SPINACI AGLIO E OLIO | 12 |
| SAUTEED SPINACH IN A GARLIC AND OIL SAUCE | |
| SHISHITO PEPPERS | 11 |
| FLASH FRIED SHISHITO PEPPERS | |