

## ANTIPASTI

**FEGATINI DI POLLO AL BALSAMICO** 15-  
*Chicken livers sautéed w/balsamic, onions, mushrooms served with field greens in a parmigiano basket.*

**SALSICCIA TARTUFATA** 16-  
*Grilled sausage over arugula, endive, white mushrooms, truffle oil, topped w/sliced parmigiano.*

**FANTASIA DI MARE** 17-  
*Mixed seafood w/calamari, shrimp, octopus, olives, celery, parsley in a lemon dressing.*

**CARCIOFI ALLA MOSCATO** 16-  
*Crispy artichokes in a mild spicy tomato sauce.*

**ZUPPA DI COZZE** 17-  
*Prince Edward Island mussels in a spicy tomato broth.*

**FORMAGGI E SALUMI** 17-  
*Dry cured meats, mixed cheeses and dry mustard fruit.*

**VONGOLE OREGANATE** 16-  
*Little neck clams with seasoned bread crumbs.*

**CAPRESE DI BURRATA** 17-  
*Creamy mozzarella, yellow and red tomatoes drizzled with basil pesto, and balsamic reduction.*

**POLPO ALLA GRIGLIA** 17-  
*Grilled Octopus, served w/kalamata olives, fingerling potatoes oven roasted tomato, and brushed in a garlic lemon salmoriglio.*

**MELENZANE ALLA FIORENTINA** 16-  
*Rolled eggplant filled w/ricotta cheese, spinach, pink sauce and melted fontina cheese.*

**PIZZA OF THE DAY** 15-  
*Ask your server*

## INSALATE

**INSALATA DELLA CASA** 14-  
*Mixed greens w/ diced tomatoes, walnuts, baked goat cheese, served w/olive oil and red vinegar.*

**INSALATA DI PERE** 14-  
*Pear salad, baby arugula, white mushrooms, iceberg lettuce dried cranberry, caramelized walnuts in a shallots sherry vinegar w/Italian gorgonzola*

**INSALATA DI CARCIOFI** 13-  
*Fresh sliced artichokes, baby arugula, white mushrooms, shaved parmigiano in a lemon dressing.*

**INSALATA DI CAVOLO** 15-  
*Kale salad w/ribbons carrots, raspberry, sliced almonds in a raspberry vinegar dressing.*

**PANZANELLA DI PANE RAFFERMO** 14-  
*Tomato, basil, red onions, cucumbers, soaked stale bread in oil & vinegar dressing*

**INSALATA CESARE** 13-  
*Classic version of Caesar salad served w/crispy parmigiano, anchovies and croutons.*

## PASTA

**FUSILLI AL PESTO DI BASILICO** 20-  
*Short fusilli w/basil pesto.*

**PAPPARDELLE ALLA BOLOGNESE** 20-  
*Homemade hand-cut, in a meat ragu.*

**AGNOLOTTI ALLA MOSCATO** 20-  
*Homemade cheese ravioli w/porcini mushrooms, in a pink sauce*

**BUCATINI AMATRICIANA** 23-  
*Bucatini w/guanciale, (cured meat), black pepper pecorino cheese in a tomato sauce.*

**PAGLIA E FIENO** 22-  
*Homemade green and white fettuccine w/prosciutto, peas, mushrooms and a touch of cream.*

**ORECCHIETTE ALLE RAPE** 22-  
*Orecchiette w/broccoli rabe, crumbled sausage, in garlic and olive oil.*

**GNOCCHI AI QUATTRO FORMAGGI** 22-  
*Home made potato dumplings in a four cheese sauce.*

**PENNE INTEGRALI QUATTRO STAGIONI** 20-  
*Whole wheat penne sautéed with seasonal vegetables in garlic and olive oil.*

**SPAGHETTI CON POLPETTE** 20-  
*Spaghetti w/tender meatballs in a tomato sauce.*

**LINGUINE ALLE VONGOLE** 23-  
*Linguine w/New Zealand cockles in a white clam sauce.*

**FETTUCCINE AI FUNGHI** 22-  
*Homemade fettuccine w/mixed mushrooms, fresh parsley, garlic and oil.*

*"Gluten free pasta is available upon request "*

## RISOTTO

**RISOTTO DEL GIORNO** -  
*Risotto of the day. (Ask Server)*

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

## SECONDI

**POLLO SICILIANO** 25-  
*Chicken scallopini w/eggplant, fresh tomato, smoked mozzarella, in a white wine sauce*

**POLLO SCARPARELLO** 25-  
*Chunks of chicken on the bone sautéed w/white wine, garlic and sausage, served with broccoli.*

**POLLO AL BAROLO** 25-  
*Half a chicken, boneless, grilled in a shallots Barolo wine sauce w/figs and served w/butternut squash and Brussel sprouts.*

**STINCO DI AGNELLO** 29-  
*Lamb shank, slowly cooked in a tomato sauce served w/mashed potato.*

**VITELLO MARTINI** 26-  
*Veal scallopini w/crispy parmigiano crust, white wine, lemon sauce over french beans.*

**VITELLO ESTIVO** 26-  
*Pounded veal milanese w/arugula, fresh mozzarella, tomato in house dressing.*

**FEGATO VENEZIANA** 25-  
*Calf liver sautéed with caramelized onions and aged balsamic vinegar, served with crostini di polenta.*

**MAIALE ALLA GRIGLIA** 28-  
*Grilled pork chop served w/hot and sweet peppers, onions and mushrooms.*

**SALMONE AI FRUTTI DI CREMONA** 30-  
*Broiled salmon, brushed w/italian mustard fruit over sautéed spinach.*

**ORATA ALLA GRIGLIA** 30-  
*Grilled orata, w/salmoriglio and served w/mixed grilled vegetables.*

**BRANZINO ALLE MANDORLE** 30-  
*Mediterranean seabass encrusted with almonds in a lemon sauce served with sautéed french beans.*

## CONTORNI

**POLPETTE DELLA NONNA** 10-  
*Traditional meatballs in a tomato sauce.*

**ZUCCHINI TARTUFATI** 10-  
*Sautéed zucchini in a marinara sauce w/parmigiano and truffle oil.*

**PATATE AL FORNO** 9-  
*Roasted potatoes, rosemary herb.*