

Antipasti

Antipasti della Casa

Antipasti board of artisan meats and cheeses accompanied
by house made mostarda

Market Price (Small or Large)

Caprese

Sliced tomatoes, fresh mozzarella, roasted red peppers, basil infused extra virgin olive oil
and balsamic drizzle

16.5

Insalata di Burrata e Pomodoro

Fresh burrata with a salad of heirloom tomatoes, cucumber, red onion, roasted red peppers, arugula and
crusty bread with a red wine vinaigrette

16.75

Insalata di Barbabietole con Cipolle, Rucola e Caprino

Fresh red beet salad with balsamic vinegar, extra virgin olive oil and fresh mint,
garnished with red onion, sliced oranges and arugula and topped with goat cheese

14.5

Insalata con Gorgonzola, Pera e Pignoli

Artisan blend lettuce, red wine poached pear, whipped gorgonzola and mascarpone, pine nuts
and balsamic vinaigrette

15.5

Insalata Cesare*

Hearts of romaine with classic Caesar dressing, Parmigiano frico, cracked black pepper
and fresh white Sicilian anchovies

14

Carpaccio di Manzo*

Thinly sliced raw Black Angus beef dressed with arugula, aioli and shaved Parmigiano

17.5

Calamari in Zimino

Baby calamari sautéed with white wine, spicy fresh tomato sauce and capers

17

Zuppa del Giorno

Seasonal soup of the day

11.5

Capesante con Spinaci e Salsa Balsamico

Seared diver scallops on a bed of wilted spinach with beurre blanc and a balsamic glaze

22.5

It is our pleasure to have you join us for dinner.

We thank you for your patronage!

Ian Mason ~ Chris Miller

Becky and Tony Fazzini

***For the dining enjoyment of all our guests,
please take cell phone calls outside of the restaurant.***

Please alert your server to any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

***All menu prices reflect a 3% cash and debit card discount.
Please consider payment by either method to enjoy these savings.***

Pasta

All our pasta is handcrafted fresh in-house daily.

Tagliatelle alla Bolognese

House made ribbon pasta with classic meat sauce of Bologna
27.5

Gnocchi di Patate alla Boscaiola

House made potato gnocchi with wild mushrooms, peas, pancetta and cherry tomatoes in a light pomodoro sauce with a touch of cream
26.75

Fusilli con Salsiccie

House made fusilli pasta with ground Italian sausage, broccoli rabe and a pecorino cream sauce
28.5

Sardi alla Sardinola

House made pasta shells sautéed with crumbled Italian sausage, cherry tomatoes, arugula, caramelized onions, olive oil, garlic, white wine and a touch of fresh tomato sauce, topped with ricotta salata
28.5

Tagliatelle al Neri

House made black tagliatelle with local shrimp, clams, calamari, heirloom cherry tomatoes and tomato cream sauce with a touch of spice
33.5

Ravioli di Vitello

Veal ravioli with a gorgonzola cream sauce and a touch of truffle oil
35

Lasagna Bolognese il Rotolo

Pinwheels of lasagna bolognese baked with pomodoro sauce and mozzarella cheese, garnished with pesto and balsamic glaze
28

Carni e Pesci

Pollo al Mattone

Semi-boneless half chicken grilled under a brick and garnished with Calabrian red pepper jelly, served with roasted potatoes and haricots verts
33

Braciola di Maiale Ripiena

Grilled bone-in 12-ounce Heritage pork chop with cranberry and sausage stuffing, butternut squash purée and Tuscan kale
42.5

Vitello alla Valdostana

Scaloppine of veal tenderloin topped with prosciutto and fontina cheese, sautéed with wild mushrooms, white wine, garlic and a touch of demi-glace
40

Involtini di Vitello con Formaggio e Salsiccie

Veal tenderloin rolled with prosciutto, spinach, fontina cheese and Italian sausage, sautéed with white wine, pomodoro sauce and a touch of demi-glace
40

Striscia di New York

Boneless 14-ounce prime New York strip steak served with a gorgonzola and potato soufflé and house-made steak sauce
65

Mare e Monti

Crab-stuffed lobster tail and a six-ounce filet with bearnaise sauce served with seasonal risotto
62.5

Capesante con Gnocchi di Patate

Pan seared diver scallops with crispy potato gnocchi, roasted red peppers, baby arugula, beurre blanc and a balsamic glaze
42.5

Pesce del Giorno

Fresh catch of the day
Market Price