

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.

Pasta

All of 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 e Funghi Selvatici

House made fusilli pasta with sliced sausage in a wild mushroom and Gorgonzola cream sauce with a touch of demi-glace
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 Aragosta

House made lobster ravioli with a lobster and cognac cream sauce garnished with a 4-ounce lobster tail
41

Carni e Pesci

Petto di Pollo ai Carciofi

Boneless chicken breast sautéed with artichoke hearts and cherry tomatoes
33

Vitello alla Scarpariello

Scaloppine of veal tenderloin pan seared with Italian sausage, wild mushrooms, onions, peppadew peppers, red wine vinegar and a touch of demi-glace
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 con Salsa al Pepe

Boneless 14-ounce prime New York strip steak with a green peppercorn cognac cream sauce
65

Frutti di Mare con Risotto

Crab-stuffed lobster tail, shrimp and scallops with a beurre blanc sauce, served with lemon and asparagus risotto
62.5

Capesante con Risotto al Parmigiano

Seared diver scallops with Parmigiano risotto, pancetta, arugula, roasted red peppers and a touch of beurre blanc with a balsamic drizzle
42.5

Pesce del Giorno

Fresh catch of the day – pick your preparation below

Market Price

Pesce in Saor

Fresh catch with sweet and sour onions, raisins, pine nuts and beurre blanc

Pesce alla Livornese

Fresh catch with fresh tomato sauce, black olives and capers, garnished with pesto