

Antipasti

Antipasti della Casa

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

Small 22 Large 44

Insalata di Fragole, Ricotta Montata e Limone

Arugula with strawberries, sliced almonds and balsamic glaze with lemon-whipped ricotta

16.5

Caprese

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

16.5

Insalata d'Anatra con Alibicocca e Burrata

Duck prosciutto, marinated apricots, burrata, toasted walnuts and arugula tossed in olive oil and finished with aged balsamic and infused cranberries

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 pepper and anchovies

14

Insalata di Gamberi e Fagioli

Pickled shrimp with cannellini beans, tomatoes, Taggiasca olives, arugula and feta cheese with a red wine vinaigrette

22.5

Carpaccio di Manzo*

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

17.5

Raviolo al' Uovo con Confit d'Anatra

Raviolo of duck confit, ricotta, Parmigiano cheese, egg yolk and wild mushrooms with a brown butter sauce

18

Calamari in Zimino

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

17

Polpo alla Griglia

Grilled octopus served chilled with a romesco sauce of sundried tomatoes, roasted red peppers and toasted almonds, served with salsa verde, marinated fresh tomatoes, cucumbers and red onion

22.5

Zuppa del Giorno

Seasonal soup of the day

12.5

*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

***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 con Salsiccia e Funghi

House made potato gnocchi with ground sausage and mushrooms in a Gorgonzola cream sauce

26.75

Spaghetti e Gamberi al Viareggio

Shrimp sautéed in white wine, garlic, fresh cherry tomatoes, arugula and a touch of butter with house made spaghetti

28.5

Sardi alla Liguria

House made pasta shells sautéed with pancetta, peas and a Parmigiano cream sauce, garnished with toasted pine nuts and pesto

28.5

Cannelloni ai Frutti di Mare

House made cannelloni filled with crab and lobster meat, shrimp and scallops with a sauce of saffron sherry cream

33.5

Ravioli di Vitello al Tartufo Nero

House made veal ravioli topped with a black truffle cream sauce

28

Lasagna Bolognese il Rotolo

Lasagna Bolognese rolled and baked with fresh pomodoro sauce, bechamel, mozzarella and pesto

28

Carni e Pesci

Pollo Ripieno

Airline chicken breast stuffed with fontina and prosciutto, served with house made tagliatelle and a truffle cream sauce

34

Porchetta

Roasted pork loin stuffed with braised pork belly, fennel and shallots, served with whipped potatoes and citrus-infused grilled asparagus and a wild mushroom demi-glace

42.5

Vitello alla Scarpariello

Scaloppine of veal tenderloin pan seared with Italian sausage, roasted red peppers, wild mushrooms, onions, peppadew peppers, red wine vinegar and a touch of demi-glace over spaghetti

42.5

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

42

Filetto Rossini*

Filet topped with foie gras, served with a twice-baked potato, broccoli rabe and green peppercorn cream sauce

56.5

Gamberi e Capesante con Gnocchi Tostati

Shrimp and scallops over toasted gnocchi with peas, pancetta and roasted red peppers, served with a lemon beurre blanc and balsamic glaze

45.5

Pesce del Giorno

Fresh catch of the day

Market Price

Please alert your server to any food allergies.

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