

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 buffalo mozzarella, roasted red peppers,
basil infused extra virgin olive oil and balsamic drizzle

14.5

Panzanella con Burrata

Salad of tomato, cucumber, red onion, arugula, crusty bread and fresh burrata
with a red wine vinaigrette

14.5

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

13.5

Insalata con Gorgonzola, Pera e Pignoli

Baby greens with sweet Gorgonzola, poached pears and honey roasted pine nuts
with a balsamic vinaigrette

13.5

Insalata Cesare*

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

13.5

Carpaccio di Manzo*

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

16

Cozze al Marinara

Fresh mussels sautéed with tomato sauce, shallots, white wine, garlic, cherry tomatoes and arugula

16

Calamari in Zimino

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

16

Capesante con Spinaci e Salsa Balsamico

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

19

*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 food borne illness.

Pasta

All of our pasta is handcrafted fresh in-house daily.

Tagliatelle alla Bolognese

House made ribbon pasta with classic meat sauce of Bologna
26.5

Gnocchi di Patate al Pomodoro e Basilico

House made potato gnocchi with fresh tomato and basil sauce
24

Tonnarelli all'Amatriciana

House made tonnarelli with sautéed onions, guanciale, white wine, garlic and spicy tomato sauce, garnished with Pecorino Romano
25

Fusilli con Salsiccie e Funghi Selvatici

House made fusilli pasta with sliced sausage and wild mushrooms tossed with white wine, garlic and Parmigiano cream sauce
26.5

Sardi alla Sardinola

House made pasta shells sautéed with Italian sausage, cherry tomatoes, arugula, caramelized onions, olive oil, garlic, white wine and a touch of fresh tomato sauce, topped with ricotta salata
26.5

Tagliatelle al Neri

House made black tagliatelle with local shrimp, clams, calamari, heirloom cherry tomatoes and tomato cream sauce with a touch of spice
29.5

Ravioli dell'Giorno

House made ravioli of the day
Market Price

Carni e Pesci

Petto di Pollo ai Carciofi

Boneless chicken breast sautéed with artichoke hearts and cherry tomatoes
32

Cotoletta di Maiale

Grilled Berkshire pork chop served with a black peppercorn demi-cream sauce
36

Vitello alla Limone

Scaloppine of veal tenderloin sautéed with lemon, capers, garlic, demi-glacé and white wine
37.5

Involtini di Vitello con Formaggio e Salsiccie

Medallions of veal tenderloin rolled with prosciutto, spinach, fontina cheese and Italian sausage, sautéed with white wine, pomodoro sauce and a touch of demi-glacé
37.5

Filetto di Manzo

Gorgonzola encrusted filet mignon of beef with a Chianti reduction
45

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
39.5

Pesce Fresco dell'Giorno

Fresh catch of the day
Market Price