

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

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

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

Insalata con Gorgonzola, Pera e Pignoli

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

14

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

17

Cozze al Marinara

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

17

Zuppa del Giorno

Seasonal soup of the day

11

Capesante con Spinaci e Salsa Balsamico

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

21.5

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.***

***A 3% convenience fee will be added to all credit card transactions.
There are no fees imposed on bank debit cards.***

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.

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 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

Spaghetti alla Puttanesca

House made spaghetti with cherry tomatoes, black olives, capers, crushed red pepper, garlic, anchovies, white wine and pomodoro sauce
26.5

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
27.5

Sardi alla Sardignola

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
27.5

Tagliatelle al Neri

House made black tagliatelle with local shrimp, clams, calamari, heirloom cherry tomatoes and tomato cream sauce with a touch of spice
32

Ravioli ai Quattro Formaggi

House made four-cheese ravioli in pomodoro sauce garnished with heirloom tomatoes
26

Carni e Pesci

Petto di Pollo ai Carciofi

Boneless chicken breast sautéed with artichoke hearts and cherry tomatoes
32

Vitello alla Scarpariello

Medallions of veal tenderloin pan seared with Italian sausage, wild mushrooms, onions, peppadew peppers, red wine vinegar and a touch of demi-glace
41.5

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
39

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
39

Filetto di Manzo

Filet mignon of beef with a porcini cream sauce
48

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
41.5

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