

# MENU DELLA CENA

## ANTIPASTI

### \* MINISTRONE DI VERDURE 7|9

Seasonal vegetable soup with kale and Italian sausage

### MELANZANE ALLA PARMIGIANA 10

Lightly breaded eggplant with herbs and spices; topped with provolone and mozzarella cheese.

### \*PROSCIUTTO E MELONE 15

Fresh Tuscan cantaloupe topped with Prosciutto San Danielle; garnished with Kalamata olives.

### \*MARINATED OLIVES 10

Lemon, rosemary, coriander.

### \*CAPRESE 15

Vine-ripe sliced tomatoes with fresh mozzarella and basil drizzled with basil-infused EVOO.

### \*AHI TUNA CRUDO 18

Seared ahi tuna with avocado, bell pepper, mango, cucumber, radish, ginger, cilantro and Calabrian pepper sauce.

### CALAMARI FRITTI 14

Fried calamari with tartar and cocktail sauce.

### BRUSCHETTA AL POMODORO 13

Grilled ciabatta bread rubbed with garlic and topped with marinated tomatoes, basil and Kalamata olives.

### \*ANTIPASTO DELLA CASA 18

A sampling of authentic Italian antipasti including; Prosciutto San Danielle, cantaloupe, caponata, caprese, bruschetta pomodoro, grilled artichoke, Grana Padano, mixed Italian olives.

## INSALATA

### \*INSALATA MISTA 9

Organic mixed greens, radish, roasted shallots, balsamic vinaigrette, ricotta salata.

### INSALATA CESARINA 10

Organic romaine lettuce, Grana Padano, hardboiled egg, house made caesar dressing, focaccia garlic rosemary croutons.

### \*INSALATE DI TONNO NICOISE 17

Seared ahi tuna, egg, fingerling potatoes, Blue Lake beans, organic mixed greens, Nicoise olives, balsamic vinaigrette.

### INSALATA DI POLLO 16

Organic romaine tossed with chicken breast, olives, bell peppers and potatoes in spicy mustard dressing and topped with bread crumbs.

### \*INSALATA DI CAVALO VERDE 13

Organic baby kale, tossed with golden raisins, toasted pine nuts, apple, citrus dressing topped with shaved parmesan.

### \*INSALATA DI BIETOLE 14

Organic wild arugula, mixed greens tossed with red & golden beets, orange segments, toasted pistachio in a citrus dressing topped with goat cheese.

### \*INSALATA DI PERE 14

Organic mixed greens tossed with candied walnuts, dried cranberries in a raspberry vinaigrette topped with Bosc pears and gorgonzola cheese.

## PIZZA

THIN-CRUST PIZZA USING HOUSEMADE DOUGH AND MOZZARELLA IMPORTED FROM ITALY

### MARGHERITA 14

Tomato sauce with mozzarella, fresh basil and oregano.

### SALSICCIA 17

Kale pesto sauce with mozzarella, Italian sausage and roasted bell peppers.

### PIZZA VEGETARIANA 16

Baby artichoke, zucchini, fresh tomatoes, eggplant, mushrooms, mozzarella, tomato sauce and basil

### CRISTINA 18

Fresh mozzarella with mushrooms, prosciutto, arugula and shaved parmesan; drizzled with truffle oil.

### CAPRICCIOSA 18

Tomato sauce with mozzarella, mushrooms, baby artichokes, kalamata olives, Italian ham and dried oregano.

### CALZONE 18

Folded pizza with tomato sauce, mozzarella & ricotta cheese, mushrooms and Italian ham topped with parmesan.

# MENU DELLA CENA

GLUTEN-FREE CRUST AVAILABLE

\*GLUTEN-FREE OPTIONS

## PASTA

MADE IN HOUSE | GLUTEN FREE AVAILABLE UPON REQUEST

### **CAPELLINI POMODORO 16**

Homemade angel hair pasta, chopped tomatoes, garlic, marinara sauce and fresh basil

### **CONCHIGLIE AL POLLO 17**

Homemade shell pasta with chicken breast, broccoli, sun-dried tomatoes, pecorino cheese, roasted garlic and white wine

### **MAFALDA ALLA BOLOGNESE OR POLPETTE 17**

Homemade Mafalda pasta with traditional meat ragout or meatballs and Grana Padano

### **RIGATONI AL FORNO 17**

Homemade rigatoni pasta oven baked with Italian sausage in a tomato parmesan cream sauce

### **LUMACHE CON PESTO E SALSICCIA 18**

Homemade pasta shells tossed with Italian sausage, kale pesto, chili flakes & pecorino

### **RIGATONI ALLA VODKA 18**

Homemade pasta tubes, tossed with shallots, Applewood smoked bacon, parsley and a vodka, tomato cream sauce

### **LINGUINE CON FRUTTI DI MARE 28**

Homemade thin flat pasta with clams, prawns, mussels, scallops;  
Seasoned with crushed tomatoes, crushed red peppers, garlic and white wine

### **SPAGHETTI CON SALMON 28**

Homemade spaghetti tossed with garlic, mushrooms, chopped tomatoes and capers in a white wine cream sauce

## GIRARROSTO, GRILIA E SPECIALITA'

### **SCALOPPINE AI CARCIOFI E LIMONE 29**

Thinly-pounded veal sautéed with sliced fresh baby artichokes and lemon;  
Served with roasted fingerling potatoes and seasonal vegetables

### **PETTO DI POLLO AL PEPERONCINO 28**

Grilled chicken breast marinated with sage, thyme, rosemary, crushed red peppers, white wine, Dijon mustard and lemon; served with roasted fingerling potatoes and sautéed spinach

### **BISTECCA ALLA GRIGLIA 29**

Grilled Skirt Steak marinated with fresh herbs;  
Served with Garlic mashed potatoes, broccolini and onion rings

### **FILETTO AL BALSAMIC 36**

Grilled beef tenderloin with balsamic reduction;  
Served with organic sautéed spinach and roasted fingerling potatoes

### **\*SALMONE ALLA GRIGLIA 29**

Grilled salmon served over carrot coulis, wild rice and seasonal veggies

### **GRIGLIATA DI PESCE MISTO 32**

Mixed grill of salmon, calamari, scallops, whitefish and prawns, topped with Lemon-olive oil sauce; served with roasted fingerling potatoes and broccolini

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## **PANINO DE MANSO ARROSTO 18**

Hamburger bun with natural grass-fed beef,  
Melted cheddar cheese, red onion, lettuce, tomato, house pickles with tomato aioli

## **LATI DI VERDURE**

### **ASPARAGI, BROCCOLINI OR VERDURE MISTE 8**

Roasted garlic and pecorino romano

### **CAVOLETTI DI BRUXELLES 10**

Brussel sprouts with pancetta and ricotta salata