

SOUP

ZUPPA DI LENTICCHIE E CAVOLO \$11.50

Lentil and Kale

ZUPPA DI FUNGHI \$12.00

Mushroom Soup

SALAD and APPETIZERS

INSALATA COSE BUONE \$18.95

Chopped Salad With Grilled Shrimp

INSALATA DI SPINACI, PERE, E PECORINO \$16.50

Baby Organic Spinach With Pear And Pecorino Cheese

INSALATA DI LATTUGA CON BARBABIETOLE E FORMAGGIO \$17.50

Organic Baby Lettuces, Caramelized Walnuts, Apples, Goat Cheese, Red and Gold Beets with Balsamic Dressing

INSALATA AI FRUTTI di MARE \$22.50

Mixed Seafood Salad with Baby Greens

ZUPETTA DI COZZE e VONGOLE \$18.50

Steamed Mussels and Clams in a Light Spicy Tomato Broth

CALAMARI FRITTI CON SALSA AL POMODORO E OLIVE TRAPANESI \$17.95

Fried Calamari With Spicy Sauce And Sicilian Green Olives

POLPETTE DI CARNE ALLA' ARRABIATTA E PROVOLONE \$14.50

Meatballs with Spicy Tomato Sauce with Melted Provolone Cheese

BURRATA CAPRESE \$16.50

Buttered Mozzarella Cheese, Fresh Tomato, Basil, Olive Oil

TEGAMINO DI MELANZANE ALLA PARMIGIANA CON RICOTTA E POMODORO* \$16.95

Eggplant Parmesan With Fresh Ricotta Cheese And Tomato Sauce

TIMBALLO DI FUNGHI CON FONDUTA E TARTUFO NERO \$18.95

Mushroom Soufflé With Fontina Cheese Sauce And Black Truffles

PROSCIUTTO DI PARMA CON MELONE \$16.50

Prosciutto And Melon

TRADITIONAL ITALIAN PASTA & RISOTTO

CAPELLI D'ANGELO AL POMODORO FRESCO E BASILICO \$16.95

Angel Hair Pasta With Fresh Tomato, Basil, And Garlic

SPAGHETTI CON POLPETTE DI CARNE \$19.95

Spaghetti And Meatballs In Tomato Sauce

SPAGHETTI CARBONARA ALLA ROMANA \$22.50

Spaghetti With Eggs, Bacon, And Parmesan Reggiano

SPAGHETTI CACIO E PEPE \$18.95

Spaghetti With Cow Cheese and Saffron Sauce with Black Pepper

LINGUINI AI FRUTTI DI MARE \$25.95

Linguini With Mixed Seafood And Light Spicy Tomato Sauce

TAGLIOLINI BIANCHI E NERI CON VONGOLE, RUCOLA E POMODORI \$27.50

Black and White Tagliolini With Clams, Wine Sauce, Arugula, And Cherry Tomatoes

PENNETTE CON PROSCIUTTO E VODKA \$18.50

Penne Pasta With Prosciutto And Vodka Sauce

ORECCHIETTE ALLA BARESE \$18.95

Ear Shaped Pasta With Wild Broccoli, tomato sauce and Pecorino Cheese

GNOCCHI DELLA CASA CON FONDUTA AL TARTUFO \$28.50

Potato Dumpling stuffed with Mushroom in a Truffle Cheese Fondue

MARCHEGIANI QUATTRO FORMAGGIO \$19.95

Spiral Pasta with Four Cheese

RAVIOLI DI SPINACI E RICOTTA AL POMODORO E BASILICO \$17.95

Homemade Ravioli Stuffed With Spinach And Ricotta With Tomato And Basil

GLUTEN FREE PENNETTE ALLA BOSCAIOLA* \$19.50

Gluten Free Penne Pasta With Mushrooms, Sweet Peas, And Tomato Sauce

MACCHERONCINI CON PESTO ALLA GENOVESE \$18.50

Homemade Maccheroncini With Traditional Genovese Pesto

MALTAGLIATI CON RAGU DI CINGHILE e FUNGHI \$22.00

Green Fettuccini with Wild Boar Ragu and Mushrooms

MEZZELUNE D'ANATRA CON SALSINA DI FUNGHI E MIRTILLI \$18.95

Ravioli Filled With Duck, Mushrooms, And Porcini Blueberry Sauce

TORTELLONI DI ZUCCA AL BURRO E SALVIA* \$18.95

Tortellini Stuffed With Pumpkin Cream, Butter, And Sage Sauce

TAGLIOLINI CON PAGLIA E FIENO CON ZUCCHINI AGLIO \$19.50

Tagliolini with Sautéed Zucchini, Garlic and Olive Oil

RISOTTO FUNGHI E MASCARPONE \$19.50

Risotto With Porcini Mushrooms And Mascarpone Cheese

RISOTTO CON BARBABIETOLE E FORMAGGIO DI CAPRA \$18.50

Risotto With Red Beets And Goat Cheese

RISOTTO ALL'ACETO BALSAMICO \$17.50

Risotto With Aged Balsamic Vinegar And Rosemary

MEAT

COTOLETTA DI POLLO MILANESE \$24.50

Breaded Chicken With Arugula, Tomato, Olive Oil And Lemon

SALSICCIA ALLA GRIGLIA \$23.95

Grilled Italian Sausage With Amarone Wine Sauce And Broccoli

CONIGLIO AL FORNO \$29.50

Roast Rabbit With Black Olive Sauce

OSSOBUCO ALLA MILANESE \$29.50

Ossobuco With Saffron Sauce

POLLO ALLA PARMIGIANA \$26.50

Breaded Chicken With Tomatoes And Mozzarella Cheese

PETTO DI POLLO PAILLARD ALLA GRIGLIA \$24.50

Grilled Thin-Pounded Chicken Breast, Served With Tomato And Arugula

COSTOLETTE D'AGNELLO \$35.95

Grilled New Zealand Lamb Chops served with Vegetables and balsamic mint sauce

BRANZINO AL FORNO \$29.00

Sautéed Branzino Fillet served with Spinach, Lemon and Caper Sauce

BISTECCA ALLA FIORENTINA \$58.00

Grilled Porterhouse Steak (18oz) served with Roasted Potatoes and Truffle Sauce

FILETTO DI BUE \$42.00

Grilled Fillet Mignon served with Roasted Potatoes, Sautéed Spinach and Pink Peppercorn Sauce

VITELLO ALLA VALTOSTANA \$34.50

Veal Pounded, Topped with Prosciutto and Fontina Cheese in a Sage Sauce

ADD SIDE OF FRESHLY SOURCED SAUTEED VEGETABLES- ASK SERVER \$5.50