

Antipasti

CALAMARI GRIGLIATI	Grilled Calamari Served Over Blended Roasted Tomatoes and Bell Peppers Sauce. \$15.90
POLENTA AL TARTUFO	Grilled Polenta with Sautéed Porcini Mushrooms and Shaved Fresh Truffles. \$18.90
BURRATA E PROSCIUTTO	Imported Parma Prosciutto with Creamy Burrata and Roasted Bell Peppers. \$17.90
TORTINO DI GRANCHIO	Homemade Crab Cakes in a Light Spicy Orange Sauce. \$14.90
TORRE DI PORTOBELLO	Grilled Portobello Mushroom, Fresh Mozzarella, Fresh Tomato and Mixed Greens Topped with Pesto Sauce. \$13.90
CALAMARI FRITTI	Deep Fried Calamari Served with Marinara Sauce. \$15.90
TARTAR DI SALMONE	Wild Fresh Salmon Tartar with Avocado and Capers. \$15.90

Insalate

INSALATA MISTA	Mixed Greens, Roasted Peppers, Goat Cheese, Toasted Pine Nuts with Balsamic Vinaigrette. \$9.90
INSALATA CESARE	Traditional Caesar Salad with Croutons and Shaved Parmesan Cheese. \$9.90
INSALATA ARUGULA	Wild Arugula, Shaved Parmesan Cheese with Balsamic Vinaigrette. \$9.90
INSALATA DI KALE	Kale, Apples, Dried Cranberries, Toasted Almonds and Orange Vinaigrette. \$10.90

Insalatone

Main Course Size

Lunch only

STEAK SALAD	Sliced Skirt Steak Topped with Wild Arugula and Shaved Parmesan Cheese. \$22.90
NICOISE SALAD	Fresh Cold Poached Salmon, Green Beans, Tomatoes, Onions, Potatoes, and Kalamata Olives. \$18.90
CESARE CON POLLO	Caesar Salad with Grilled Marinated Chicken Breast and Shaved Parmesan Cheese. \$16.90

Zuppe

MINISTRONE Fresh Vegetables Soup \$8.90

ZUPPA DEL GIORNO Soup of the day \$8.90

Paste

SPAGHETTI NERI	Squid Ink Spaghetti, Jumbo Crab Meat, Shrimp, Broccoli in a light Cherry Tomatoes Sauce. \$23.90
FARFALLE ALLA VENEZIANA	Bow Tie Pasta with Chicken Breast, Sun-Dried Tomatoes in a Pink Sauce. \$17.90
LASAGNA ALLA BOLOGNESE	Homemade Meat Lasagna. \$17.90
SPAGHETTI ALLA BOLOGNESE	Spaghetti with Meat Sauce. \$17.90
FUSILLI GAMBERI E PESTO	Twisted Short Pasta with Fresh Shrimp in a Homemade Pesto Sauce and Cherry Tomatoes. \$21.90
ORECCHIETTE ALLA BOSCAIOLA	Ear shaped Pasta with Italian Sausage and Porcini Mushrooms in a White Wine Sauce. \$17.90
PAPPARDELLE AL CINGHIALE	Wide Noodles in a 48-Hours Braised Wild Boar Ragu. \$17.90
SPAGHETTI ALLA CARBONARA	With Crispy Pancetta, Egg and Parmesan Cheese. \$18.90
GNOCCHI DELLA CASA	Homemade Potato Dumplings with your choice of Pesto, Gorgonzola, Alfredo or Pomodoro Sauce. \$17.90
TORTELLINI DI ZUCCA	Pumpkin Stuffed with Brown Butter and Sage. \$16.90

Gluten Free Pasta and Whole Wheat Pasta Available Upon Request. \$2 ADD CHICKEN \$3 ADD SHRIMP. \$5

Entrées

PARMIGIANA Breaded Chicken Breast, Melted Mozzarella Cheese and Marinara Sauce. Served with Rosemary Potatoes and Sautéed Spinach. \$21.90	OSSOBUCO DI MAIALE 24-Hours Braised Pork Shank, Served with Saffron Risotto. \$27.90
PICCATA Sautéed Chicken Breast, Artichokes in a Lemon Capers Sauce. Served with Sautéed Spinach. \$21.90	TAGLIATA CASA NOSTRA Grilled Sliced Skirt Steak with Chimichurri Sauce. Served with Sautéed Spinach. \$27.90
SALTIMBOCCA Chicken Breast Stuffed with Prosciutto and arugula. Served with Marsala Sauce and Mashed Potatoes. \$21.90	SALMONE ALLA GRIGLIA Grilled Salmon with Lemon Caper Sauce Served with Steamed Broccoli. \$26.90
TOSCANO Half Marinated Roasted Chicken, Served with Rosemary Potatoes and Sautéed Spinach. \$21.90	BRANZINO ALLA LIVORNESE Mediterranean Sea Bass with Cherry Tomatoes and Kalamata Olives, Served with Sautéed Spinach. \$26.90
	CIOPPINO Fresh Shrimp, Calamari, Clams, Mussels and Fresh Fish in a Light Tomato Broth. \$26.90

PIZZE

TARTUFO	Mozzarella and Fontina cheese with Shaved Truffles. \$MP
MARGHERITA	Mozzarella, Fresh Tomatoes, Garlic and Basil. \$14.90
PROSCIUTTO DI PARMA	Tomato Sauce, Mozzarella and Parma Prosciutto. \$19.90
POMODORO & MOZZARELLA	Tomato Sauce and Mozzarella. \$12.90
CREATE YOUR OWN PIZZA	ADD-ONS 1 mushrooms, onions, jalapenos, broccoli, zucchini, bell peppers, pineapple, anchovies, Kalamata olives, sun-dried tomatoes, artichoke hearts. \$1.25
PIZZA POMODORO E MOZZARELLA	ADD-ONS 2 chicken, sausage, ham, pepperoni, goat cheese \$2.50
Tomato and cheese \$12.90	