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## *Antipasti*

**\* Filetto Piccolo**

5 oz Bone in filet garnished with fire roasted pepperonata and parmigiano reggiano

Twelve

**Crespelle al Forno**

Crisp chive crepes stuffed with roasted wild mushrooms and truffled fresh ricotta

Eleven

**Insalata di Aragosta**

Chilled Maine lobster tossed with lemon-thyme vinaigrette and peppergrass, layered with crisp potato wafers

Seventeen

**\* Tonno Siciliano**

Sashimi grade Yellow Fin tuna sliced over a new potato, baby green bean, and tuna confit salad

Twelve

**Capesante Veneziane**

Chili glazed native sea scallops served over a ragout of smoked pancetta, fava beans, sweet corn, and fresh peas

Twelve

**Tresca Misti**

Intriguing chef's selection of imported meats, cheese and chilled seafood

Nineteen

**Zuppa di Pomodoro**

Heirloom tomato soup garnished with parmigiano crostini and basil leaves

Nine

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## *Pasta Fatte a Mano*

*Available in Half Order*

**Tagliatelle Bolognese**

Traditional northern style veal and pork ragout enriched with pancetta and tomatoes

Twenty-two

**Pappardelle Piemontesi**

Pappardelle pasta prepared with wild mushrooms, red chard, and mushroom broth with a hint of white truffle

Twenty

**Ravioli con Tartufo**

Hand-made ravioli filled with fresh ricotta and imported black truffles, sweet peas, and green garlic

Twenty-three

**Risotto con Granchio**

Lemon asparagus risotto, enriched with shellfish broth finished with a Maine Peekytoe crab salad

Twenty-two

**Rigatoni Norma**

Rigatoni pasta tossed with roasted eggplant, San Marzano tomatoes, and fresh basil, topped with shaved ricotta salata

Eighteen

**Linguini con Gamberoni**

Hand-cut Linguini tossed with garlic shrimp and dry white wine Finished with lemon-thyme butter and olio santo

Twenty-two

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## Piatti Principali

~* <b>Filetto</b> ~ Eight ounce Black Angus tenderloin	
~* <b>Delmonico</b> ~ Eighteen ounce bone-in rib eye	Twenty-nine
(Both of our steaks are grilled over open flame, finished with Tresca's homemade steak sauce, roasted tomato and olive oil mashed potatoes, and grilled asparagus)	Thirty-seven
<b>Pollo Romano</b>	
Grilled, marinated chicken breast cutlet topped with arugula and grilled vegetables, served with creamy corn and sage polenta	Twenty-three
<b>Cioppino Amalfi</b>	
Lobster, shrimp, local shellfish, and white fish simmered in saffron tomato broth, garnished with grilled herb crostini	Thirty
* <b>Agnello Sardo</b>	
Roasted rack of lamb and parmigianno polenta finished with grilled spring onion and oven cured tomato salsa fresca	Thirty-six
* <b>Anatra della Duchessa</b>	
Boneless breast of duck served with a braised duck leg ragout, house cured foie gras, and a red wine reduction	Thirty-two
* <b>Costata di Vitello</b>	
Naturally raised milk-fed veal rib chop, served with sautéed broccoli rabe and lemon scented extra virgin olive oil	Thirty-eight
* <b>Maiale Abbruzzese</b>	
Double thick Niman Ranch pork chop, slowly roasted with pancetta, garnished with sweet and sour peppers and hand-cut fries	Twenty-eight
* <b>Selvaggio della Sera</b>	
Our chef has hand selected tonight's game special. Please ask your server.	Market-Price
<b>Aragosta Nuda</b>	
Pan-roasted 2-pound Maine lobster served out of the shell in a rich Italian cognac sauce	Market-Price
<b>Salmone Genovese</b>	
Slowly roasted wild Salmon filet topped with roasted garlic, lemon thyme butter, served with new potatoes and sweet peas and mint	Twenty-nine

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## Insalate

<b>Insalata Melissa</b>	
Leaf spinach tossed with goat cheese, walnuts, and a warm pancetta dressing	Nine
<b>Insalata di Barbabietole</b>	
Roasted red and gold beets with warm goat cheese and bibb lettuce	Eleven
<b>Insalata Romano</b>	
Baby arugula, oven cured tomatoes and grilled asparagus tossed with sherry vinaigrette and shaved parmigiano	Eight
<b>Insalata Campo</b>	

Mixed baby lettuces, shaved cucumber, and oven cured tomatoes tossed with red wine vinaigrette

Eight

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## Formaggi

### Formaggi Assortiti

Chef's selection of imported artisanal cheeses with fresh fruit

Fourteen

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## Contorni

Broccoli rabe with garlic and lemon

Grilled asparagus with shaved pecorino

Sautéed mushrooms with shallot and oregano

Fried russet potatoes with parmigiano and truffle oil

Creamy corn and sage polenta

Roasted tomato and olive oil mashed potatoes

\$8 each

*Gift Certificates Available*

Private and Semi-private Rooms Available

**Massimo Tiberi ~ General Manager & Wine Director**

**Jason Tucker ~ Executive Chef**

**Cameron Keating ~ Sous Chef**

*A 20% gratuity will be added for parties of six or more*

*\*Indicates consuming raw or under-cooked foods may increase your risk of food-borne illness*