

Antipasti

BRUSCHETTA CON POMODORO FRESCO \$6.95

Grilled tuscan bread spreaded with fresh garlic topped with fresh tomato and basil

CARPACCIO \$9.95

Thin sliced beef carpaccio topped with shaved parmesan, celery and arugula lettuce

SALMONE AFFUMICATO CON BURRATA INSALATINA DI CETRIOLI \$8.95

Homemade smoked salmon with burrata cucumber and dill salad

PROSCIUTTO E BURRATA \$9.95

San Daniele Prosciutto with fresh burrata cheese

TRIO DI PESCE IN CARPACCIO \$8.95

Thin sliced ahi tuna, sword fish and salmon, drizzled with citronette sauce, capers and topped with baby arugula

FESTA ALL'ITALIANA \$10.95

Parma prosciutto, salame, coppa, marinated eggplant, olives, heart of palms, and roasted peppers

CALAMARI FRITTI \$8.95

Deep fried squid with spicy marinara sauce

LUMACHE TIROLESIS \$8.95

Baked escargots Tirolo style

GAMBERONI SALTATI CON SALSA DI LIMONE E BURRO \$ 12.95

Sautéed jumbo shrimp scampi style

PORTOBELLO FARCITO CON GRANCHIO \$11.50

Portobello mushroom filled with crab meat, served with vanilla flavored lobster bisque

INSALATE

INSALATA DELLA CASA \$ 5.00

Mix greens with tomato, red onions and Italian dressing

SPINACI E BACON ALLA MOSTARDA \$ 6.50

Baby spinach, crispy bacon and mustard dressing salad

INSALATA DI CESARE \$6.50

Classic Caesar salad

BABY CAPRESE CON AVOCADO E MOZZARELLA AL BALSAMICO \$8.50

Cherry tomato, cucumber, celery, mozzarella cheese and avocado, tossed in a balsamic vinegar dressing

LATTUGA CAPPUCCIO \$7.50

Butter lettuce with red onion, gorgonzola croutons and lemon dressing

INSALATA DI RUCOLA, RADICCHIO E INDIVIA \$7.50

Arugula, radicchio and Belgian endive lettuce tossed with Italian dressing



PASTA

SCIALATELLI CON MELANZANE MOZZARELLA E POMOSORO \$12.95
Homemade scialatelli pasta with eggplant, tomato, fresh mozzarella and basil

TAGLEATELLE ALLA BOLOGNESE \$14.95
Homemade tagliatelle pasta with Bolognese sauce

GONCCHI ALLA NOVARESE \$14.95
Potato dumpling served with gorgonzola cheese and bagna cauda sauce

LASAGNETTE AL FORNO \$13.95
Baked lasagna with homemade pasta and beef Bolognese

CAPPELLACCI CON GRANCHIO IN SALSA DI BISQUE \$21.95
Cappellacci filled with fresh crab served in a lobster bisque sauce

RAVIOLI DI RICOTTA E SPINACI ALLA VODKA \$15.95
Spinach and ricotta cheese ravioli with a pink vodka sauce

AGNOLOTTI DI CARNE CON SALSA AL MASCARPONE \$15.95
Homemade meat ravioli pasta served with creamy mascarpone sauce and asparagus

LINGUINE ALL'ARAGOSTA \$17.95 per pound
Linguine with a whole lobster in a lightly spicy tomato sauce

SECONDI

MELANZANE ALLA PARMIGIANA \$14.95
Eggplant parmigiana style served with fresh vegetables

PETTO DI POLLO ALLA PIEMONTESE \$16.95
Chicken breast filled with porcini and fontina cheese topped with bagna cauda sauce

GALLETTO RUSPANTE VESUVIO \$17.95
Peppered sautéed Cornish hen served with potato and a sherry wine and garlic sauce

BRACIOLA DI MAIALE RIPIENA CON RAPINI E PROVOLONE \$17.95
Pork chop filled with rapini and provolone cheese

SCALOPPINE DI VITELLO ALLA NAPOLETANA \$21.95
Veal scaloppini topped with marinara sauce and fresh mozzarella cheese

COSTOLETTE DI AGENELLO AI MIRTILLI \$27.95
Lamb chops served with a blueberry balsamic reduction

CARRE DI VITELLO ARROSTO CON SALSA DI FUNGHI PORCINI \$28.95
Roasted rack of veal with porcini mushroom sauce

OSSOBUCO ALLA MILANESE \$28.95
Veal ossobuco served with saffron risotto

TAGLIATA DI ANGUS ALLE ERBE FINI \$25.95
Grilled prime beef rib eye steak sliced and served with a fresh herbs infused extra virgin olive oil

Menu Degustazione

Five courses dinner menu created nightly for you
(two persons min) \$55.00 p.p. with wine pairing \$75.00 p.p.