

ANTIPASTI

CALAMARI FRITTI 14.00	CARPACCIO DI house cocktail sauce, lemon garlic aioli	SALMONE 13.00	house cured salmon, lightly smoked, capers, egg crumbles
BRUSCHETTA 7.50	roma tomatoes, basil, evoo, crusty bread	POLPI G 18.00	grilled baby octopus, tri-colored salad, balsamic vinaigrette
CAPRESE G 13.00	vine ripe tomato, imported Bufala mozzarella, fresh basil, evoo, balsamic reduction, pesto	CARPACCIO DI MANZO G 15.00	arugula salad, shaved parmigiano, truffle oil
ZUPPA DI COZZE 11.00	mussels, garlic, evoo, saffron white wine tomato broth, toasted garlic bread		

ZUPPE E INSALATE

MINISTRONE G 7.00	fresh vegetable soup	CESARE 11.00	with chicken 15.00
PASTA E FAGIOLI 7.00	bean soup purée		romaine hearts, shaved parmigiano, house croutons
TOSCANA G 14.00	baby greens, provolone, hearts of palm, chick peas, olives, sun-dried tomatoes, blue cheese vinaigrette	CALAMARI ALLA GRIGLIA G 18.00	wood grilled, mesclun salad, tomato filet, chili oil, palm hearts
INSALATA DI POLLO G 15.00	marinated grilled chicken breast, summer greens, marinated tomatoes, Swiss cheese, parmigiano vinaigrette	CUORE DI LATTUGA 11.00	baby lettuce, kale, celery, walnuts, crispy apple, crispy parmigiano, croutons, tomatoes, lemon, evoo
INSALATA DELLA CASA 6.00	iceberg, cucumber, tomatoes, carrots, house vinaigrette	SPINACI E SALMONE G 17.00	baby spinach, chili dusted salmon, crisp apple, Belgium endive, honey mustard vinaigrette

PIZZE from our wood burning oven

MARGHERITA 13.00	mozzarella, basil chiffonade, evoo
SALAMINO E BUFALA MOZZARELLA 16.00	spicy salamino
ORTOLANA 15.00	grilled zucchini, eggplant, red peppers, mushroom, basil, mozzarella
REGINA 14.00	Tuscan sausage, roasted pepper, mushroom, mozzarella

VERDURE

SPINACI G 8.00	butter, parmigiano cheese	RAPINE AGLIO E OLIO G 8.00	garlic and oil
PATATE FRITTE AL TARTUFO ... 7.00	herb aioli, truffled pomme frites	MISTO GRIGLIA G 9.00	squash, eggplant, peppers, red onion

PASTE all pasta available with tomato sauce or bolognese sauce GLUTEN-FREE PASTA IS AVAILABLE (add \$2)

AGNOLOTTI DELLA CASA 16.00	veal filled, four cheese sauce
SPAGHETTINI CON COZZE 17.00	Cape Cod mussels, garlic oil, cherry tomatoes, sauvignon blanc
PENNE AL BRIVIDO 15.00	hot pepper, garlic, evoo, herbs, light tomato sauce
RAVIOLI DI PERA 17.00	roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream
RAVIOLACCI TOSCANI 19.00	homemade ravioli filled with short ribs, with a parmigiano, brown butter and sage sauce
LINGUINE CON SCAMPI 20.00	shrimp, garlic, evoo, crushed hot pepper, marinara, touch of cream
TROFIE AL PESTO 16.00	garlic, evoo, cherry tomatoes, Bufala mozzarella, pesto
LASAGNETTE AL FORNO TARTUFATE 20.00	mushroom, speck, havarti cheese, truffle butter
LINGUINE CON VONGOLE 18.00	garlic, evoo, manila clams, red or white sauce
MACCARONI CIPRIANI 16.00	fresh homemade pasta, basil, tomato cognac cream sauce
GNOCCHI ALLA BOLOGNESE 16.00	homemade gnocchi, bolognese sauce, shaved parmigiano

SECONDI

POLLO MONTECARLO 19.00	pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach
POLLO PARMIGIANA 18.00	chicken, tomato sauce, mozzarella, parmigiano
VITELLA PICCATA 24.00	veal, lemon white wine, capers, fettuccine, lemon thyme sauce
FILETTINI CON FUNGHI E PATATE ALL'ERBE 24.00	seared beef tenderloin, crispy potato and wild mushrooms, malbec reduction, toasted sage
MAIALE ALLA MILANESE 22.00	pork, arugula, tomatoes, red onion, red wine vinaigrette
MELANZANE ALLA PARMIGIANA 14.00	tender eggplant, tomato sauce, parmigiano, mozzarella, herb fettuccine
SALSICCIA E PEPERONI 20.00	sausage, peppers, onions, potatoes
POLLO VESUVIO 18.00	chicken breast, potatoes, garlic, rosemary, white wine sauce

PLEASE ALERT STAFF OF ALLERGIES OR DIETARY RESTRICTIONS.

Plan your next special event in our private dining room.

Inquire about our off-premise catering division.

G = GLUTEN FREE - PLEASE NOTE: THIS IS NOT A GLUTEN FREE ENVIRONMENT