

ANTIPASTI

BRUSCHETTA	8.00	ANTIPASTO (FOR 2)	18.00
roma tomatoes, basil, evoo, crusty bread		prosciutto, speck, salami, grana parmigiano, olives	
CALAMARI FRITTI	15.00	CARPACCIO DI SALMONE	14.00
house cocktail sauce, lemon garlic aioli		house cured salmon, lightly smoked, capers,	
CARPACCIO DI MANZO G	15.00	egg crumbles	
arugula salad, shaved parmigiano, truffle oil		POLPI G	18.00
PROSCIUTTO E MOZZARELLA G	18.00	spicy grilled octopus, tri-colored salad, balsamic vinaigrette	
parma prosciutto, imported Bufala mozzarella, arugula salad		CAPRESE G	14.00
ZUPPA DI COZZE	14.00	vine ripe tomato, imported Bufala mozzarella, fresh basil, evoo, balsamic reduc- tion, pesto	
mussels, garlic, evoo, saffron white wine tomato broth, toasted garlic bread			

PIZZE from our wood burning oven

MARGHERITA	14.00
mozzarella, basil chiffonade, evoo	
SALAMINO E BUFALA MOZZARELLA	17.00
spicy salamino	
ORTOLANA	15.00
grilled zucchini, eggplant, red peppers, mushroom, basil, mozzarella	
REGINA	15.00
Tuscan sausage, roasted pepper, mushroom, mozzarella	

VERDURE

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

ZUPPE E INSALATE

MINISTRONE G	8.00	CESARE	10.00
PASTA E FAGIOLI	8.00	romaine hearts, shaved	
TOSCANA G	10.00	parmigiano, house crouton	
for 2 or more, price per person		BARBE ROSSE G	10.00
mixed greens, provolone, hearts of palm, chick peas, olives, sun-dried tomatoes, blue cheese vinaigrette		roasted red beets, hazelnuts, citrus segments, goat cheese, frisee, butter lettuce, sherry vinaigrette	
CUORE DI LATTUGA	11.00	INSALATA DELLA CASA	7.00
baby lettuce, kale, celery, walnuts, crispy apple, crispy parmigiano, tomatoes, croutons, lemon, evoo		iceberg, cucumber, tomatoes, carrots, house vinaigrette	

PASTE

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

AGNOLOTTI DELLA CASA	18.00	TROFIE AL PESTO	18.00
veal filled round ravioli, four cheese sauce		garlic, evoo, cherry tomatoes, Bufala mozzarella, pesto	
RAVIOLINI PERA	20.00	LASAGNETTE AL FORNO	
roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream		TARTUFATE	22.00
RAVIOLACCI TOSCANI	19.00	mushroom, speck, havarti cheese, truffle butter	
homemade ravioli filled with short ribs, with parmigiano, brown butter and sage sauce		LINGUINE CON SCAMPI	26.00
SPAGHETTINI DI MARE	26.00	shrimp, garlic, hot pepper, marinara, touch of cream	
calamari, mussels, clams, shrimp, marinara, toasted garlic and herbs		LINGUINE CON	
PENNE E CAPESANTE	23.00	VONGOLE	21.00
seared sea scallops, garlic, evoo, herbs, hot pepper, light tomato sauce		garlic, evoo, manila clams, red or white sauce	
MACCARONI CIPRIANI	19.00	SPAGHETTINI CON	
fresh homemade pasta, basil, tomato cognac cream sauce		COZZE	20.00
		Cape Cod mussels, garlic oil, cherry tomatoes, sauvignon blanc	
		GNOCCHI ALLA	
		BOLOGNESE	18.00
		homemade gnocchi, bolognese sauce, shaved parmigiano	

SECONDI

POLLO MONTECARLO	25.00
pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach	
POLLO PARMIGIANA	23.00
chicken, tomato sauce, mozzarella, parmigiano	
VITELLA PICCATO	30.00
veal, lemon, white wine, capers, fettuccine, lemon thyme sauce	
COSTOLETTA DI VITELLA	43.00
grilled veal chop, truffled pomme frites	
AGNELLO AL FORNO	42.00
rack of lamb, olive, potatoes, herbs, evoo, white wine sauce	
MELANZANE ALLA PARMIGIANA	19.00
tender eggplant, tomato sauce, parmigiano, mozzarella, herb fettuccine	
SALSICCIA E PEPERONI	22.00
sausage, peppers, onions, potatoes	
MAIALE ALLA MILANESE	28.00
pork, arugula, tomatoes, red onion, red wine vinaigrette	
SALMONE ALLE VERDURINE	28.00
roasted salmon, asparagus, peas, sun-dried tomatoes, farro	
FILETTINI CON FUNGHI E PATATE ALL'ERBE	38.00
seared beef tenderloin, crispy potato and wild mushrooms, malbec reduction, toasted sage	
POLLO VESUVIO	26.00
half chicken, 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 ITEMS BUT PLEASE NOTE THIS IS NOT A GLUTEN FREE ENVIROMENT

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