

## 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
house cocktail sauce, lemon garlic aioli	SALMONE . . . . . 14.00
CARPACCIO DI MANZO <b>G</b> . . . . . 15.00	house cured salmon, lightly smoked, capers, egg crumbles
arugula salad, shaved parmigiano, truffle oil	POLPI <b>G</b> . . . . . 18.00
PROSCIUTTO E MOZZARELLA <b>G</b> . . . . . 18.00	spicy grilled octopus, tri-colored salad, balsamic vinaigrette
parma prosciutto, imported Bufala mozzarella, arugula salad	CAPRESE <b>G</b> . . . . . 14.00
ZUPPA DI COZZE . . . . . 14.00	vine ripe tomato, Bufala mozzarella, basil, evoo, balsamic, 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, toasted pepper, mushroom, mozzarella

## ZUPPE E INSALATE

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

## VERDURE

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

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

AGNOLLOTTI 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 a 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 COZZE 20.00
fresh homemade pasta, basil, tomato cognac cream sauce	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 PICCATA . . . . . 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, fresh 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 - PLEASE NOTE: THIS IS NOT A GLUTEN FREE ENVIRONMENT