



Risotti

Risotto Nero 24.95

Carnaroli Rice with Calamari, Shrimp, Scallops and Squid Ink Sauce

Risotto Zenzero 17.95

Carnaroli Rice with Shrimp and Ginger

Risotto Verde 17.50

Carnaroli Rice with Spinach Puree and Green Peas

Risotto Funghi 21.95

Carnaroli Rice with Porcini Mushrooms

Risotto Salsicce 17.95

Carnaroli Rice with Barolo Wine, Sausages and Rosemary

Risotto con Barbabietola Rossa 17.50

Carnaroli Rice with Red Beets and Goat Cheese

Secondi Piatti

Pollo alla Giaco Mani 22.95

Chicken Breast with Arugola, Tomato, Oil and Lemon

Ossobuco 29.50

Veal Shank Served with Risotto Alla Parmiggiana and Mixed Vegetables

Pollo alla Milanese 24.95

Breaded Chicken Milanese Served with Arugola, Tomato and Onion, Roasted Potatoes and Steamed Vegetables

Scaloppine di Vitello 29.50

Veal Scaloppine Served with Porcini Mushroom Sauce, Steamed Vegetables and Roasted Potatoes

Petto di Pollo 21.50

Grilled Chicken Breast Served with Steamed Vegetables

Costata di Manzo 29.95

T-bone Steak Served with Roasted Potatoes, Mixed Vegetables and Rosemary Sauce

Tagliata di Bue 32.00

Piedmontese Filet Mignon Served on a Bed of Potato Tart, Arugola and Worcestershire Vinaigrette

Lombata di Vitello 34.50

Grilled Veal Chop Served with Sauteéd Spinach and Roasted Potatoes

Tonno con Yuzu e Zenzero \$25.95

Peppered Grilled Ahi Tuna Served with Baby Arugola, Frisee Salad, Onions, Tomato, and Yuzu-Ginger Vinaigrette

Pesce del Giorno A.Q.

Fish of the Day

~ 18% gratuity will be added to parties of 6 or more ~

~ For parties of 6 or more, maximum number of splits per check is 5 credit cards ~

il Pastaio

LUNCH

Antipasti

Prosciutto 16.50

Parma Prosciutto Served with Gorgonzola Cheese, Walnuts, Crouton and Fresh Pears

Add Burrata \$4.50

Bresaola 16.95

Dry Cured Beef Served with Hearts of Palm, Arugola and Shaved Parmesan Cheese

Polenta Soffice 22.50

Soft Polenta with Mushrooms, Fresh Mozzarella Cheese and Truffle Fondue

Zuppetta 14.95

Mussels and Clams Steamed in a Spicy Tomato and Garlic Broth

Grigliata di Vegetali 14.95

Grilled Zucchini, Eggplant, Carrots, Asparagus, Tomato, Bell Pepper, Endive, Radicchio, Shitake Mushroom, Shaved Parmesan Cheese and Rosemary Vinaigrette

Timballo di Zucchine 13.50

Zucchini Soufflé Served over Roasted Bell Pepper Sauce and a Touch of Truffle Fondue

Carpaccio di Bue 15.95

Beef Carpaccio Served with Capers, Shaved Parmesan Cheese and Mustard Dressing

Carpaccio di Tonno 16.95

Big Eye Tuna Carpaccio Served with Haricot Verts, Capers, Baby Frisée Lettuce, Arugola, Tomato, Onion with Olive Oil Lemon Dressing

Carpaccio di Pesce Spada 16.50

Smoked Swordfish Carpaccio with Arugola, Fennel, Baby Frisee, Capers, Olive Oil and Lemon Dressing

Rollini di Melanzane 15.95

Eggplant Rolls Filled with Goat Cheese and Sun Dried Tomato, Bell Pepper Sauce, Served on a Bed of Fresh Tomato

Calamari Fritti 14.50

Fried Calamari with Spicy Tomato Sauce

Arancini 10.95

Breaded Rice Cones, Filled with Mozzarella Cheese, Peas and Pomodoro Sauce

Antipasto Casereccio 33.95

Assorted Cold Cut, Cheese, Olives, Roasted Peppers, Eggplant, Tomato Bruschetta, Capers
Minimum for 2 guests

6 Courses Chef's Tasting Menu* (Per Person) 72.00

* minimum 2 guests

Soup, Salad, Ravioli, Choice of Risotto or Pasta, Choice of Meat or Fish, and Dessert

*We reserve the right to refuse service

~ Catering & Gift Certificates Available ~

*Plate Splitting Charge 3.50

Insalate

Mista 8.50

Mixed Baby Greens with Balsamic Vinaigrette

Primavera 12.50

Mixed Baby Greens with Balsamic Dressing, topped with Grilled Eggplant, Roasted Bell Peppers and Goat Cheese

Capricciosa 18.50

Chopped Romaine Lettuce, Chopped Chicken Breast, Hearts of Palm, Tomato, Cannellini Beans, Haricot Vert, Onion, Light Mustard Dressing

Trittico 16.95

Chopped Radicchio, Belgium Endive and Arugola with Balsamic Dressing, Grilled Shrimp and Topped with Fresh Mango

Lenticchie 16.95

Arugola, Lentils and Shrimp Salad with Tomato, Onion, Olive Oil and Lemon Dressing

Tricolore 12.95

Radicchio, Belgium Endive and Arugola with Balsamic Dressing and Shaved Parmesan Cheese

Panzanella 16.50

Bread and Tomato Salad with Cucumber, Basil, Onion and Extra Virgin Olive Oil

Trecciolina 16.75

Arugola Salad with Tomato, Hearts of Palm, Shaved Parmesan and Mozzarella Cheese with Avocado Dressing

Tonno e Romana di Alessandra 15.50

Romaine Lettuce with Tuna, Onion, Corn and an Olive Oil and Lemon Dressing

Cesare 12.50

Romaine Lettuce, Tossed with Caesar Dressing, Shaved Parmesan Cheese and Garlic Croutons
Add Chicken or Shrimp \$5.50

Vegetariana 15.95

Chopped Grilled Mixed Vegetables with Avocado Dressing. Add Shrimp or Grilled Calamari \$5.50

Asparagi 16.50

Asparagus, Arugola, Corn, Tomato, Chopped Grilled Chicken, Shaved Parmesan Cheese Olive Oil and Lemon Dressing

Caprese 14.25

Fresh Tomato, Mozzarella Cheese, Basil, Bell Peppers and Olive Oil. Add Burrata 4.50

Carciofi 16.95

Baby Artichokes Tossed with Oil and Lemon, Arugola and Shaved Parmesan Cheese

Aragosta 23.95

Lobster Salad with Bell Peppers, Arugola, Corn, Tomato, Onion, Cucumber and Lemon Oil Dressing

Zuppe

Minestrone di Verdure 8.95

Mixed Vegetable Soup

Zuppa di Lenticchie 9.95

Lentil Soup

Zuppa del Giorno A.Q.

Soup of the Day

Paste

Spaghetti di Farro 19.95

Spelt Spaghetti with Fresh Ricotta Cheese and Lemon Zest

Scoglio 24.95

Spaghetti with Calamari, Scallops, Shrimp, Mussels and Clams in a Light Spicy Tomato Sauce

Arrabbiata 14.50

Penne Pasta in a Spicy Tomato and Garlic Sauce. Add Chicken or Shrimp \$5.50

Garganelli con Broccoli e Salsicce 19.95

Curly Homemade Pasta with Sausage, Broccoli, Pecorino Cheese, Garlic and Oil

Rigatoni alla Norma 15.95

Rigatoni Pasta with Eggplant, Tomato, Basil, Mozzarella Cheese and Ricotta Infornata

Capellini 13.50

Angel Hair Pasta with Fresh Tomato, Garlic and Basil

Pappardelle 26.95

Homemade Wide Green Fettuccini Pasta in a Venison Ragu and Porcini Mushroom Ragu

Bucatini con Polpette della Nonna 19.95

Bucatini Pasta with Meat Balls in Light Spicy Tomato Sauce

Spugnette don Lillo 17.50

Sponge Pasta with Onion, Peas, Haricot Vert, Fava Beans, Spinach Puree and Pecorino Cheese

Linguine con Crostacei 29.50

Linguine Pasta with Half Lobster and Crab Meat in a Light Spicy Tomato Sauce

Bianchi e Neri 18.50

Homemade Black and White Tagliolini Pasta with Baby Clams and Arugola

Agnolotti 28.95

Homemade Green Ravioli Stuffed with Mushrooms; Cheese Fondue and Truffle Sauce

Mezzelune 20.95

Homemade Half Moon Ravioli stuffed with Shrimp and Scallops, served with Lobster sauce and diced Zucchini

Ravioli di Spinaci e Ricotta 15.95

Homemade Ravioli Stuffed with Spinach and Ricotta Cheese, Tomato and Basil Sauce

Tortelloni di Zucca 16.95

Homemade Tortelloni stuffed with Pumpkin and fresh Ricotta Cheese, with Sage and Parmesan Cream Sauce

Fettuccine Bolognese 17.25

Homemade Fettuccine with Meat Sauce

Paglia Fieno 16.25

Homemade Green and White Tagliatelle with Zucchini, Basil, Garlic, and Parmesan Cheese

Farfalle al Salmone 16.95

Butterfly Pasta with Smoked Salmon, Chives, Touch of Cream

Garganelli Verdi Alle Spugnole 29.99

Homemade Spinach Garganelli, with Morel Mushrooms, Asparagus and Shaved Parmesan Cheese

Spaghetti al Pomodoro e Basilico 15.50

Spaghetti Pasta with Tomato and Basil Sauce (Marinara)

Spaghetti Cacio & Pepe 18.95

Spaghetti with fresh Black Pepper sauce and Pecorino Siciliano

We have Gluten Free Pasta, Kamut Pasta, Spelt Pasta available. Please ask your server. Additional charge will apply.