

ZUPPE E ANTIPASTI

CAPPELLETTI IN BRODO

PROSCIUTTO STUFFED TORTELLINI, PARMESAN ON CHICKEN BROTH 17.95

MINISTRONE

FRESH SEASONAL VEGETABLE SOUP 11.95

ZUPPETTA DI COZZE E VONGOLE

STEAMED MUSSELS AND CLAMS IN A LIGHT SPICY TOMATO SAUCE 18.50

MELANZANE ALLA PARMIGGIANA

BAKED EGGPLANT FILLED WITH RICOTTA, TOMATO, BASIL AND MOZZARELLA CHEESE 18.50

CALAMARI FRITTI

CRISPY FRIED CALAMARI, ARRABBIATA, TARTAR SAUCE 18.50
ADD SHRIMP AND ZUCCINI \$6.50

CARCIOFI ALLA ROMANA

BAKED ARTICHOKE, MINT AND GARLIC BROTH 18.50

CARPACCIO DI MANZO

BEEF CARPACCIO, CAPERS, MUSTARD, PARMESAN CHEESE 19.50

BRESAOLA

DRIED CURED BEEF WITH ARUGULA AND PECORINO CHEESE 18.50

PROSCIUTTO SAN DANIELE E BURRATA

THIN SLICED SAN DANIELE PROSCIUTTO, CREAMY HEART MOZZARELLA CHEESE 20.50

CARPACCIO DI TONNO

AHI TUNA CARPACCIO, BABY FRISÉE, TOMATO, ONION, CAPERS, LEMON DRESSING 20.50

BURRATA

CREAMY HEART MOZZARELLA CHEESE, ROASTED PEPPERS 18.95

POLENTA SOFFICE

CORN MEAL POLENTA, PORCINI MUSHROOM, TRUFFLE FONDUE 22.95

I N S A L A T E

SPINACI E PERE

BABY SPINACH, PEAR, CARAMELIZED WALNUTS, PECORINO CHEESE, HONEY BALSAMIC DRESSING 17.95

CARCIOFI E FINOCCHI

BABY ARTICHOKE, FENNEL, SHAVED PARMESAN CHEESE, LEMON DRESSING 20.50

PICCOLO PARADISO

ARUGULA, FRESH MOZZARELLA, TOMATO, AVOCADO, HEARTS OF PALM, SHAVED PARMESAN 18.75

TREVISANA

CHOPPED ARUGULA, ENDIVE, RADICCHIO, BALSAMIC, PARMESAN 16.95

CARPACCIO DI MELE

THIN SLICED APPLE, ENDIVE, RADICCHIO, GORGONZOLA CHEESE, WALNUTS 18.95

PANZANELLA

VINE RIPE TOMATOES, CUCUMBER, ONION, TOASTED BREAD, OLIVE OIL 18.50

CESARE

CLASSIC CAESAR SALAD 16.50

INSALATINA DI CAMPO

BABY MIXED GREENS. BALSAMIC VINAIGRETTE 11.95

CHOPP CHOPP

CHOPPED ROMAINE, GREEN BEANS, CANELLINI BEANS, ONION, TUNA ON OIL, LEMON DRESSING 19.50

INSALATA AI FRUTTI DI MARE

STEAMED MUSSELS, CLAMS, CALAMARI, SHRIMP, SCALLOPS, BABY FRISÉE,
PARSLEY, GARLIC, OLIVE OIL, LEMON DRESSING 23.50

ADD: CHICKEN 5.50 ADD: SHRIMP 7.00 ADD: CALAMARI 6.50

LE NOSTRE PASTE CASERECCIE

OUR SELECTION OF HOME MADE PASTA

PAPPARDELLE	STROZZAPRETI	TAGLIOLINI
CAPELLINI	RIGATONI	GNOCCHI
FETTUCCINE	PENNE	FUSILLI
SPAGHETTI	LINGUINE	TAGLIATELLE

ADDITIONAL 3.50 WITH THESE PASTAS

SPELT PASTA	GARGANELLI	GLUTEN-FREE PASTA
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OUR OWN HOME MADE SAUCES

CARBONARA 24.50	AMATRICIANA 20.95	PESTO GENOVESE 23.50
BOSCAIOLA 23.50	POLPETTINE 22.95	FRUTTI DI MARE 28.50
CHECCA 17.95	ARRABBIATA 19.95	AGLIO E OLIO 17.95
NATALE 20.50	BOLOGNESE 20.95	MONTANARA 32.95
MARINARA 18.50		

P A S T E R A V I O L I E R I S O T T I

PACCHERI AL TELEFONO

BIG SHORT TUBE, TOMATO SAUCE, MELTED MOZZARELLA CHEESE 21.95

FUSILLI VERDI CON CAVOLFIORI

SPINACH FUSILLI, CAULIFLOWER, RAISIN, PINE NUTS, PECORINO CHEESE 22.95

SPAGHETTI NATALE

LATINI SPAGHETTI, BABY SAN MARZANO TOMATOES, BASIL 20.50
~A FAVORITE OF GIACOMINO'S FATHER!~

SPAGHETTI CACIO E PEPE

SPAGHETTI WITH FRESH BLACK PEPPER SAUCE AND PECORINO 21.95

TAGLIOLINI VERDI CON CARCIOFI

GREEN TAGLIOLINI, BABY ARTICHOKE, PARMESAN CHEESE 24.95

PAGLIA E FIENO

GREEN AND WHITE TAGLIATELLE, PORCINI MUSHROOM SAUCE 25.95

LASAGNETTE AL PESTO

SMALL LASAGNA SHAPED PASTA WITH PESTO SAUCE 23.95

CINGHIALE

PAPPARDELLE PASTA, WILD BOAR RAGU 24.95

MEZZE MANICHE CON BROCCOLI ARUMINATI

BIG SHORT TUBE PASTA, BROCCOLI PUREÉ, CRISPY BACON & SAFFRON PECORINO CHEESE 22.95

SPAGHETTI ALLA CHITARRA

HOMEMADE SPAGHETTI PASTA WITH SWEET GARLIC TOMATO SAUCE 22.95

RIGATONI ALLA SICILIANA

RIGATONI, EGGPLANT, MOZZARELLA CHEESE, TOMATO SAUCE, BASIL 20.95

GARGANELLI MONTANARA

GARGANELLI, MOREL MUSHROOMS, SAUSAGE, BLACK TRUFFLE, PERCORINO CHEESE 32.95

GNOCCHI PARADISO

MUSHROOM FILLED POTATO DUMPLINGS, TRUFFLE FONDUE 23.95

LINGUINI ALLE VONGOLE

LINGUINE, FRESH MANILA CLAMS, LIGHTLY SPICY WHITE WINE SAUCE 24.50

LINGUINE CON ARAGOSTA E GRANCHIO

LINGUINE, LOBSTER, CRAB MEAT, LIGHTLY SPICY TOMATO SAUCE 30.95

RAVIOLI DI SPINACH RICOTTA

SPINACH AND RICOTTA FILLED RAVIOLI, TOMATO SAUCE 18.95

RAVIOLI DI VITELLO

VEAL FILLED RAVIOLI, PORCINI SAUCE 24.95

RAVIOLI DI BURRATA

GREEN RAVIOLI FILLED WITH BURRATA, PORCINI AND TRUFFLE FONDUE SAUCE 26.95

TORTELLI DI ZUCCA

GREEN TORTELLI FILLED WITH PUMPKIN, BUTTER AND SAGE SAUCE 21.95

RISOTTO DI DONNA CARMELA

CARNAROLI RICE, PORCINI MUSHROOM 24.95
~ A TRIBUTE TO GIACOMINO'S MOTHER ~

RISOTTO ALLA VENEZIANA

CARNAROLI RICE, SQUID INK, CALAMARI, SHRIMP AND CLAMS 27.95

C A R N E E P E S C E

PAILLARD DI POLLO CON VEGETALI

GRILLED POUNDED CHICKEN BREAST, VEGETABLES, MASHED POTATO 25.50

OSSOBUCCO

VEAL SHANK, SOFT POLENTA, VEGETABLES 35.95

TAGLIATA DI BUE

GRILLED NEW YORK STRIP, THINLY SLICED AND DRIZZLED WITH AN AROMATIC HERB SAUCE 35.95

BRACIOLA DI VITELLO

GRILLED RACK OF VEAL, ROSEMARY SAUCE, MASHED POTATO, VEGETABLES 39.50

SALTIBOCCA DI VITELLO

POUNDED VEAL, SAGE, PARMA PROSCIUTTO, BEL PAESE CHEESE 37.95

SCALOPPINE DI VITELLO CON PORCINI

VEAL MEDALLION, PORCINI MUSHROOM SAUCE, MASHED POTATO, VEGETABLES 35.95

FILETTO AL PEPE VERDE

FILET MIGNON ON GREEN PEPPER CORN SAUCE, SPINACH AND ROASTED POTATO 39.95

SCALOPPINE DI POLLO

CHICKEN PICCATA, MASHED POTATO, VEGETABLES 28.50

MILANESE DI VITELLO

BREADED AND POUNDED RACK OF VEAL, ARUGULA, CHOPPED TOMATO 45.50

SALMONE ALLA GRIGLIA

SALMON WITH SPELT, PORCINI MUSHROOM, QUINOA AND GREEN BEANS 28.95

COSTOLETTE DI AGNELLO SCOTTADITO ALLE ERBE

GRILLED LAMB CHOPS WITH SALMORIGLIO MINT, POTATO AND ARTICHOKE 38.95

C H E F ' S F I V E C O U R S E T A S T I N G M E N U

TWO PERSON MINIMUM \$80 PER PERSON

PLATE SPLITTING CHARGE \$6.00