

ZUPPE E ANTIPASTI

CAPPELLETTI IN BRODO

PROSCIUTTO STUFFED TORTELLINI, PARMESAN ON CHICKEN BROTH 17.50

MINISTRONE

FRESH SEASONAL VEGETABLE SOUP 11.50

ZUPPETTA DI COZZE E VONGOLE

STEAMED MUSSELS AND CLAMS IN A LIGHT SPICY TOMATO SAUCE 17.95

MELANZANE ALLA PARMIGGIANA

BAKED EGGPLANT FILLED WITH RICOTTA, TOMATO, BASIL AND MOZZARELLA CHEESE 17.95

CALAMARI FRITTI

CRISPY FRIED CALAMARI, ARRABBIATA, TARTAR SAUCE 17.95
ADD SHRIMP AND ZUCCINI \$6.50

CARCIOFI ALLA ROMANA

BAKED ARTICHOKE, MINT AND GARLIC BROTH 17.95

CARPACCIO DI MANZO

BEEF CARPACCIO, CAPERS, MUSTARD, PARMESAN CHEESE 18.95

BRESAOLA

DRIED CURED BEEF WITH ARUGULA AND PECORINO CHEESE 17.95

PROSCIUTTO SAN DANIELE E BURRATA

THIN SLICED SAN DANIELE PROSCIUTTO, CREAMY HEART MOZZARELLA CHEESE 19.95

CARPACCIO DI TONNO

AHI TUNA CARPACCIO, BABY FRISÉE, TOMATO, ONION, CAPERS, LEMON DRESSING 19.95

BURRATA

CREAMY HEART MOZZARELLA CHEESE, ROASTED PEPPERS 18.50

POLENTA SOFFICE

CORN MEAL POLENTA, PORCINI MUSHROOM, TRUFFLE FONDUE 22.50

I N S A L A T E

SPINACI E PERE

BABY SPINACH, PEAR, CARAMELIZED WALNUTS, PECORINO CHEESE, HONEY BALSAMIC DRESSING 16.95

CARCIOFI E FINOCCHI

BABY ARTICHOKE, FENNEL, SHAVED PARMESAN CHEESE, LEMON DRESSING 19.50

PICCOLO PARADISO

ARUGULA, FRESH MOZZARELLA, TOMATO, AVOCADO, HEARTS OF PALM, SHAVED PARMESAN 18.25

TREVISANA

CHOPPED ARUGULA, ENDIVE, RADICCHIO, BALSAMIC, PARMESAN 16.50

CARPACCIO DI MELE

THIN SLICED APPLE, ENDIVE, RADICCHIO, GORGONZOLA CHEESE, WALNUTS 17.95

PANZANELLA

VINE RIPE TOMATOES, CUCUMBER, ONION, TOASTED BREAD, OLIVE OIL 17.95

CESARE

CLASSIC CAESAR SALAD 15.95

INSALATINA DI CAMPO

BABY MIXED GREENS. BALSAMIC VINAIGRETTE 10.95

CHOPP CHOPP

CHOPPED ROMAINE, GREEN BEANS, CANELLINI BEANS, ONION, TUNA ON OIL, LEMON DRESSING 18.95

INSALATA AI FRUTTI DI MARE

STEAMED MUSSELS, CLAMS, CALAMARI, SHRIMP, SCALLOPS, BABY FRISÉE,
OLIVE OIL, GARLIC, PARSLEY, LEMON DRESSING 22.95

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	GLUTEN FREE PASTA	GARGANELLI
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OUR OWN HOME MADE SAUCES

CARBONARA 23.50	AMATRICIANA 19.95	PESTO GENOVESE 22.50
BOSCAIOLA 22.50	POLPETTINE 21.95	FRUTTI DI MARE 27.50
CHECCA 16.95	ARRABBIATA 18.95	AGLIO E OLIO 16.95
NATALE 19.50	BOLOGNESE 19.95	MONTANARA 31.95
MARINARA 17.50		

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 20.95

FUSILLI VERDI CON CAVOLFIORI

SPINACH FUSILLI, CAULIFLOWER, RAISIN, PINE NUTS, PECORINO CHEESE 21.95

SPAGHETTI NATALE

LATINI SPAGHETTI, BABY SAN MARZANO TOMATOES, BASIL 19.50
~A FAVORITE OF GIACOMINO'S FATHER!~

SPAGHETTI CACIO E PEPE

SPAGHETTI WITH FRESH BLACK PEPPER SAUCE AND PECORINO 20.95

TAGLIOLINI VERDI CON CARCIOFI

GREEN TAGLIOLINI, BABY ARTICHOKE, PARMESAN CHEESE 23.95

PAGLIA E FIENO

GREEN AND WHITE TAGLIATELLE, PORCINI MUSHROOM SAUCE 24.95

LASAGNETTE AL PESTO

SMALL LASAGNA SHAPE PASTA WITH PESTO SAUCE 22.95

CINGHIALE

PAPPARDELLE PASTA, WILD BOAR RAGU 23.95

MEZZE MANICHE CON BROCCOLI ARUMINATI

BIG SHORT TUBE PASTA, BROCCOLI PUREÉ, CRISPY BACON & SAFFRON PECORINO CHEESE 21.95

SPAGHETTI ALLA CHITARRA

HOMEMADE SPAGHETTI PASTA WITH SWEET GARLIC TOMATO SAUCE 21.95

RIGATONI ALLA SICILIANA

RIGATONI, EGGPLANT, MOZZARELLA CHEESE, TOMATO SAUCE, BASIL 19.95

GARGANELLI MONTANARA

GARGANELLI, MOREL MUSHROOMS, SAUSAGE, BLACK TRUFFLE, PERCORINO CHEESE 31.95

GNOCCHI PARADISO

MUSHROOM FILLED POTATO DUMPLINGS, TRUFFLE FONDUE 22.95

LINGUINI ALLE VONGOLE

LINGUINE, FRESH MANILA CLAMS, LIGHTLY SPICY WHITE WINE SAUCE 23.50

LINGUINE CON ARAGOSTA E GRANCHIO

LINGUINE, LOBSTER, CRAB MEAT, LIGHTLY SPICY TOMATO SAUCE 29.95

RAVIOLI DI SPINACH RICOTTA

SPINACH AND RICOTTA FILLED RAVIOLI, TOMATO SAUCE 17.95

RAVIOLI DI VITELLO

VEAL FILLED RAVIOLI, PORCINI SAUCE 23.95

RAVIOLI DI BURRATA

GREEN RAVIOLI FILLED WITH BURRATA, PORCINI AND TRUFFLE FONDUE SAUCE 25.95

TORTELLI DI ZUCCA

GREEN TORTELLI FILLED WITH PUMPKIN, BUTTER AND SAGE SAUCE 20.95

RISOTTO DI DONNA CARMELA

CARNAROLI RICE, PORCINI MUSHROOM 23.95
~ A TRIBUTE TO GIACOMINO'S MOTHER ~

RISOTTO ALLA VENEZIANA

CARNAROLI RICE, SQUID INK, CALAMARI, SHRIMP AND CLAMS 26.95

C A R N E E P E S C E

PAILLARD DI POLLO CON VEGETALI

GRILLED POUNDED CHICKEN BREAST, VEGETABLES, MASHED POTATO 24.95

OSSOBUCCO

VEAL SHANK, SOFT POLENTA, VEGETABLES 34.95

TAGLIATA DI BUE

GRILLED NEW YORK STRIP, THINLY SLICED AND DRIZZLED WITH AN AROMATIC HERB SAUCE 35.50

BRACIOLA DI VITELLO

GRILLED RACK OF VEAL, ROSEMARY SAUCE, MASHED POTATO, VEGETABLES 38.95

SALTIBOCCA DI VITELLO

POUNDED VEAL, SAGE, PARMA PROSCIUTTO, BEL PAESE CHEESE 36.95

SCALOPPINE DI VITELLO CON PORCINI

VEAL MEDALLION, PORCINI MUSHROOM SAUCE, MASHED POTATO, VEGETABLES 34.95

FILETTO AL PEPE VERDE

FILET MIGNON ON GREEN PEPPER CORN SAUCE, SPINACH AND ROASTED POTATO 39.50

SCALOPPINE DI POLLO

CHICKEN PICCATA, MASHED POTATO, VEGETABLES 27.95

MILANESE DI VITELLO

BREADED AND POUNDED RACK OF VEAL, ARUGULA, CHOPPED TOMATO 44.50

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 37.95

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 \$75 PER PERSON

PLATE SPLITTING CHARGE \$5.00