

ZUPPE E ANTIPASTI

CAPPELLETTI IN BRODO

PROSCIUTTO STUFFED TORTELLINI, PARMESAN ON CHICKEN BROTH 17.50

MINISTRONE

FRESH SEASONAL VEGETABLE SOUP 10.50

ZUPPETTA DI COZZE E VONGOLE

STEAMED MUSSELS AND CLAMS IN A LIGHT SPICY TOMATO SAUCE 16.95

MELANZANE ALLA PARMIGGIANA

BAKED EGGPLANT FILLED WITH RICOTTA, TOMATO, BASIL AND MOZZARELLA CHEESE 16.95

CALAMARI FRITTI

CRISPY FRIED CALAMARI, ARRABBIATA, TARTAR SAUCE 16.95
ADD SHRIMP AND ZUCCHINI \$6.50

CARCIOFI ALLA ROMANA

BAKED ARTICHOKE, MINT AND GARLIC BROTH 17.95

CARPACCIO DI MANZO

BEEF CARPACCIO, CAPERS, MUSTARD, PARMESAN CHEESE 17.95

BRESAOLA

DRIED CURED BEEF WITH ARUGULA AND PECORINO CHEESE 16.95

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 21.50

INSALATE

SPINACI E PERE

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

CAVOLO NERO E BARBABIETOLE

KALE WITH ONIONS, QUINOA, CHERRY TOMATOES AND BEETS TARTAR 17.50

PICCOLO PARADISO

ARUGULA, FRESH MOZZARELLA, TOMATO, AVOCADO, HEARTS OF PALM, SHAVED PARMESAN 17.25

TREVISANA

CHOPPED ARUGULA, ENDIVE, RADICCHIO, BALSAMIC, PARMESAN 15.50

CARPACCIO DI MELE

THIN SLICED APPLE, ENDIVE, RADICCHIO, GORGONZOLA CHEESE, WALNUTS 16.95

PANZANELLA

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

CESARE

CLASSIC CAESAR SALAD 14.95

INSALATINA DI CAMPO

BABY MIXED GREENS. BALSAMIC VINAIGRETTE 9.95

CHOPP CHOPP

CHOPPED ROMAINE, GREEN BEANS, CANELLINI BEANS, ONION, TUNA ON OIL, LEMON DRESSING 17.95

INSALATA AI FRUTTI DI MARE

STEAMED MUSSELS, CLAMS, CALAMARI, SHRIMP, SCALLOPS, BABY FRISÉE,
OLIVE OIL, GARLIC, PARSLEY, LEMON DRESSING 21.95

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

RICE PASTA	KAMUT	SPELT PASTA
QUINOA	GARGANELLI	GLUTEN FREE PASTA

OUR OWN HOME MADE SAUCES

CARBONARA 21.50	AMATRICIANA 19.95	PESTO GENOVESE 21.50
BOSCAIOLA 21.50	POLPETTINE 20.95	FRUTTI DI MARE 26.50
CHECCA 15.95	ARRABBIATA 17.95	AGLIO E OLIO 15.95
NATALE 18.50	BOLOGNESE 19.50	MONTANARA 30.95
MARINARA 16.50		

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

SPAGHETTI NATALE

LATINI SPAGHETTI, BABY SAN MARZANO TOMATOES, BASIL 18.50
~A FAVORITE OF GIACOMINO'S FATHER!~

SPAGHETTI CACIO E PEPE

SPAGHETTI WITH FRESH BLACK PEPPER SAUCE AND PECORINO 19.95

TAGLIOLINI VERDI CON CARCIOFI

GREEN TAGLIOLINI, BABY ARTICHOKE, PARMESAN CHEESE 22.95

PAGLIA E FIENO

GREEN AND WHITE TAGLIATELLE, PORCINI MUSHROOM SAUCE 23.95

LASAGNETTE AL PESTO

SMALL LASAGNA SHAPE PASTA WITH PESTO SAUCE 21.95

CINGHIALE

PAPPARDELLE PASTA, WILD BOAR RAGU 22.95

FUSILLI VERDI CON CAVOLFIORI

SPINACH FUSILLI, CAULIFLOWER, RAISINS, PINE NUTS, PECORINO CHEESE 20.95

SPAGHETTI ALLA CHITARRA

HOMEMADE SPAGHETTI PASTA WITH SWEET GARLIC TOMATO SAUCE 20.95

RIGATONI ALLA SICILIANA

RIGATONI, EGGPLANT, MOZZARELLA CHEESE, TOMATO SAUCE, BASIL 18.50

GARGANELLI MONTANARA

GARGANELLI, MOREL MUSHROOMS, SAUSAGE, BLACK TRUFFLE, PERCORINO CHEESE 30.95

GNOCCHI PARADISO

MUSHROOM FILLED POTATO DUMPLINGS, TRUFFLE FONDUE 21.50

LINGUINI ALLE VONGOLE

LINGUINE, FRESH MANILA CLAMS, LIGHTLY SPICY WHITE WINE SAUCE 22.50

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 16.95

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 19.95

RISOTTO DI DONNA CARMELA

CARNAROLI RICE, PORCINI MUSHROOM 22.50
~ A TRIBUTE TO GIACOMINO'S MOTHER ~

RISOTTO CON VENEZIANA

CARNAROLI RICE, SQUID INK, CALAMARI, SHRIMP AND CLAMS 25.95

C A R N E E P E S C E

PAILLARD DI POLLO CON VEGETALI

GRILLED POUNDED CHICKEN BREAST, VEGETABLES, MASHED POTATO 23.95

OSSOBUCCO

VEAL SHANK, SOFT POLENTA, VEGETABLES 32.50

TAGLIATA DI BUE

GRILLED NEW YORK STRIP, THINLY SLICED AND DRIZZLED WITH AN AROMATIC HERB SAUCE 33.95

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 34.50

SCALOPPINE DI VITELLO CON PORCINI

VEAL MEDALLION, PORCINI MUSHROOM SAUCE, MASHED POTATO, VEGETABLES 33.50

FILETTO AL BAROLO E GORGONZOLA

FILLET MIGNON ON BAROLO WINE SAUCE AND GORGONZOLA CHEESE
WITH ROASTED POTATOES AND SPINACH 39.50

SCALOPPINE DI POLLO

CHICKEN PICCATA, MASHED POTATO, VEGETABLES 26.95

MILANESE DI VITELLO

BREADED AND POUNDED RACK OF VEAL, ARUGULA, CHOPPED TOMATO 42.50

SALMONE ALLA GRIGLIA

SALMON WITH SPELT, PORCINI MUSHROOM, QUINOA AND GREEN BEANS 27.95

AGNELLO CON PORCINI AL BALSAMICO

ROASTED RACK OF LAMB WITH PORCINI CRUST SERVED WITH
ROASTED CARROTS AND GREEN BEANS 39.95

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 \$70 PER PERSON
PLATE SPLITTING CHARGE \$4.00



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