

## ANTIPASTI • INSALATINE • ZUPPE

### ANTIPASTO ALL'ITALIANA

Italian cured meats, cheese, artichokes, marinated olives....\$12

### BRUSCHETTE MISTE

Trio of Bruschette – Tomato, roasted garlic, bocconcini – Braised wild mushrooms, Truffle oil, shaved parmigiano – Garlic roasted artichokes, basil pesto, fresh ricotta....\$10

### SCHIACCIATA

Warm flatbread, roasted garlic, sweet pepper, eggplant pesto....\$5

### SGABELLO

Crispy flatbread sandwiched with provolone, Truffle oil, brushed with roasted garlic E.V. olive oil....\$8

### GAMBERI IN PADELLA

Pan seared Jumbo shrimp glazed with Salsa a Mano....\$11

### CALAMARETTI FRITTI

Flash fried calamaretti served with lemon garlic aioli....\$10

### CROSTINI

Crostini with roasted pears, gorgonzola, honey & balsamic drizzle....\$9

### MINISTRA DELLA SPOSA

Roasted chicken, homemade meatballs, fresh vegetables & pasta soup....\$8

### ZUPPA DI PESCE

Italian seafood soup....\$10

### INSALATA DI ERBETTE

Baby arugula, roasted red beets, crumbled goat cheese, crushed hazelnuts, hazelnut vinaigrette....\$10....*Grande* \$16

### INSALATA CON POLLO ARROSTO

Warm roasted chicken, crispy pancetta, grape tomatoes, mixed greens, croutons, garlic dressing, grated Pecorino....\$10....*Grande* \$16

### INSALATA DI RUCOLA

Baby arugula, tomatoes, papaya, avocado, toasted almonds, lime vinaigrette....\$10....*Grande* \$16

### INSALATA DI SPINACI

Baby spinach, warm bacon, tomato, fresh Avocado, balsamic vinaigrette....\$10....*Grande* \$16

## PASTA FATTA A MANO

### RAVIOLI

Handmade ravioli stuffed with Italian sausage, ricotta, fresh herbs, sautéed with tomato & white wine, grated Parmigiano....\$16

### TORTELLINI AL PROSCIUTTO

Handmade tortellini filled with cheese, sautéed with julienne prosciutto, cream & Parmigiano....\$16

### GNOCCHI AL POMODORO E RICOTTA

Handmade gnocchi sautéed with tomato, butter, Parmigiano, topped with fresh ricotta....\$16

### GNOCCHI AI QUATTRO FORMAGGI

Handmade gnocchi with Gorgonzola, Ricotta, Parmigiano, Mascarpone, topped with roasted hazelnuts....\$16

### LASAGNA

Handmade lasagna layered with Classic ragù, Montasio & béchamel....\$16

### PENNE ALLA BOSCAIOLA

Penne sautéed with roasted chicken, bacon, caramelized onions, Wild mushrooms, red wine demi-glace, grated Parmigiano....\$16

### PENNE TRICOLORE AL FORNO

Penne sautéed with oven roasted tomatoes, browned garlic, basil pesto, cream, topped with breadcrumbs, pinenuts, mozzarella & Parmigiano, baked *al forno*....\$16

### LINGUINE AI FRUTTI DI MARE

Linguine sautéed with Jumbo shrimp, mussels, clams, garlic, tomato, fresh herbs, chilies, white wine, arugula....\$18

### LINGUINE CARBONARA

Linguine sautéed with bacon, egg, black pepper & parmigiano....\$16

### SPAGHETTINI CON POLPETTE

Spaghettini sautéed with spicy homemade meatballs, tomato, Bocconcini, parmigiano....\$17

### SPAGHETTINI ALLA SABBIA CON GAMBERI

Spaghettini sautéed with Jumbo shrimp, garlic, fresh herbs, cream, squeeze of lime, toasted crumbs....\$17

**FETTUCINE ALLA PIEMONTESE**  
Fettuccine sautéed with housemade beef Ragù, garlic, mushrooms, basil pesto, cream, topped with Mozzarella, crostini crumbs, baked *al forno*....\$17

## PESCI • POLLO • CARNI

### PESCE AL CARTOCCIO

Daily fresh fish baked in parchment paper....\$ *prezzo di mercato*

### MERLUZZO AI CARCIOFI E POMODORI SECCHI

Pan seared haddock, roasted Italian artichokes, sundried tomato pesto, white wine, cream....\$23

### ZARZUELA

Genovese-style Seafood stew, garlic, fresh tomato, roasted fennel, caramelized onions, Mediterranean herbs, white wine....\$23

### POLLO AL MARSALA

Chicken scaloppini topped with Prosciutto, fresh sage, marsala wine sauce ....\$22

### POLLO ALLA PARMIGIANA

Crostini crumb-crust chicken scaloppine topped with tomato, prosciutto, fresh mozzarella....\$21

### SCALOPPINI DI VITELLO AL LIMONE

Veal scaloppini, sautéed with fresh lemon, white wine, butter, chives & lemon zest, spaghetti, Parmigiano & parsley ....\$21

### FILETTO DI MAIALE

Pork Tenderloin studded with rosemary & wrapped in prosciutto, seared, roasted garlic, cream & sherry sauce....\$23

### FILETTO DI MANZO AI FUNGHI

Seared Beef Tenderloin, sauteed wild mushroom & Port sauce ....\$24

### AGNELLA DI SCOTTADITO

Lamb Chops marinated with fresh mint, parsley, lemon zest & E.V. olive oil, seared, mint & lemon pesto....\$23

## PIZZA TRADIZIONALE

### MARGHERITA

San Marzano tomato sauce, fresh Mozzarella & basil....\$15

### PROSCIUTTO E RUCOLA

San Marzano tomato sauce, prosciutto crudo, fresh mozzarella, arugula, chili oil drizzle, parmigiano....\$16

### QUATTRO CARNI

San Marzano tomato sauce, Salami, Italian salsiccia, pancetta, prosciutto, mozzarella, garlic oil drizzle....\$15

### PEPPERONI

San Marzano tomato sauce, Pepperoni, sweet peppers, caramelized onions, mozzarella....\$15

### PANCETTA, POLPETTE E FUNGHI

San Marzano tomato sauce, crispy pancetta, housemade Meatballs, wild mushrooms, mozzarella....\$16

### VEGETARIANA

San Marzano tomato sauce, Artichokes, roasted eggplant, caramelized onions, sweet peppers, basil pesto, ricotta....\$15

### SALSICCIA

San Marzano tomato sauce, housemade Italian sausage, caramelized onions, mozzarella....\$15

### TARTUFATA

Homemade béchamel, Wild mushrooms, caramelized onions, mozzarella, Truffle oil drizzle....\$16

### POLLO

San Marzano tomato sauce, Roasted chicken, goat cheese, grape tomatoes, fresh cilantro, balsamic syrup....\$16