

GLI ANTIPASTI

ZUCCHINE FRITTE
Fried zucchini 15.50

ROLLATINE DI MELANZANE CON CAPRINO
Rollatine of eggplants with goat cheese 16.25

PORTOBELLO ALLA GRIGLIA
Grilled portobello over mesclun greens 16.75

FUNGHI RIPIENI
Mushrooms filled with spinach, walnuts, and melted fontina cheese 16.75

MOZZARELLA CON POMODORO O PEPERONI ARROSTITI
Mozzarella with tomatoes or roasted peppers 15.75

CARPACCIO CON PARMIGIANO E RUCOLA
Thinly sliced raw beef with rucola and shavings of parmesan cheese 19.50

CARCIOFINI ALLA GIUDEA
Pan fried artichokes sautéed in extra virgin olive oil and garlic 21.50

BUFALA MOZZARELLA CON POMODORO E PEPERONI ARROSTITI
Bufala mozzarella with tomatoes and roasted peppers 19.75

COZZE ALLA MARINARA
Mussels served in marinara sauce 18.00

VONGOLE AL FORNO
Baked clams 16.75

CALAMARI ALLA GRIGLIA
Grilled calamari over mesclun greens 18.50

GAMBERI ALL'AGLIO E OLIO
Shrimp sautéed in oil, garlic, and parsley 18.75

CALAMARI FRITTI
Crispy calamari served with lemon and spicy marinara sauce 21.50

INSALATA DI MARE
Seafood salad marinated with oil and lemon 21.50

LE INSALATE

INSALATA BIANCA
Endive, mushrooms, artichokes, hearts of palm, shaved parmesan in extra virgin olive oil and lemon dressing 16.75

INSALATA MISTA DI CAMPO
House salad with a mixture of organic greens and balsamic vinaigrette 12.50

INSALATA TRICOLORE
Salad of rucola, endive, and radicchio 14.50

INSALATA DI CESARE
Caesar salad 15.50

INSALATA DI FAGIOLINI E PATATE
String beans, potatoes, tomatoes, and red onions 16.75

INSALATA DI CAMPO CON PARMAGIANO
Mixture of organic greens with slivers of parmesan cheese 16.75

INSALATA ROMANA CON BARBABIETOLE
Hearts of romaine lettuce with beets, gorgonzola cheese, red onions, walnuts, italian dressing 17.50

INSALATA DI RUCOLA
Rucola salad with hearts of palm, roasted peppers, red onions, and parmesan cheese 17.50

INSALATA DI ASPARAGI
Asparagus with walnuts, cherry tomatoes and red onions in extra virgin olive oil and lemon 17.75

LE ZUPPE

MINISTRONE
Vegetable soup 12.50

PASTA E FAGIOLI
Bean soup with ditalini pasta 12.50

LE PASTE

ROTOLO DI PASTA
Rolled home made pasta filled with spinach, ricotta and mozzarella in a light tomato sauce 26.50

LINGUINE AL PESTO
Linguine with pesto sauce, cherry tomatoes and pinenuts 26.50

RIGATONI CIPULLO
Rigatoni in a light cream sauce, with blended sweet sausage, prosciutto, onions and a touch of cinnamon 26.75

PAPPARDELLE ALL'OLIO DI TARTUFO BIANCO
Pappardelle with white truffle oil, mushrooms, and goat cheese 28.50

SPAGHETTINI CON POLPETTINE
Spaghetti with meatballs in tomato sauce 25.75

SPAGHETTINI AL POMODORO E BASILICO
Thin spaghetti with tomato and basil sauce 22.75

PENNE ALLA VODKA
Penne with vodka, peas, prosciutto, cream, and tomato sauce 25.50

ORECCHIETTE CON SALSICCIA E BROCCOLI DI RABE
Orecchiette with Italian sausage, broccoli rabe, garlic, and oil 26.50

RAVIOLI DI SPINACI AL BURRO E SALVIA O POMODORO E BASILICO
Homemade spinach ravioli with butter and sage or tomato and basil sauce 23.75

FARFALLE AL PROSCIUTTO DI PARMA
Farfalle with Parma ham, garlic, butter, peas, arugula, plum tomatoes, and slivers of parmesan cheese 26.50

TAGLIATELLE ALLA BOLOGNESE
Homemade fettuccine with meat sauce 26.50

TAGLIOLINI CON GAMBERI E CARCIOFI
Homemade linguine with shrimp, artichoke heart, tomato sauce and a touch of cream 26.50

GNOCCHI AI FUNGHI
Homemade gnocchi with mixed wild mushrooms 26.50

LASAGNE ALLA BOLOGNESE
Homemade lasagna with meat sauce 26.50

LINGUINE ALLE VONGOLE
Linguine with white clam sauce 28.50

RISOTTO DEL GIORNO
P.A.

I SECONDI

POLLO AL CARCIOFI E PINOLI
Breast of chicken, sautéed with artichokes and pinenuts in white wine lemon sauce 29.50

POLLO ALLA CONTADINA
Breast of chicken, Italian sausage, mushrooms in white wine and garlic sauce 29.50

PAILLARD DI POLLO ALLA GRIGLIA CON SPINACI
Paillard of grilled chicken on a bed of spinach 27.50

PETTO DI POLLO ALLA BOLOGNESE
Breast of chicken sautéed with prosciutto and parmesan cheese 29.50

SCALOPPINE DI VITELLO ALLA LOMBARDA CON FAGIOLINI
Veal scaloppine sautéed in white wine sauce with string beans 32.50

VITELLO ALLA CAPRICCIOSA
Breaded veal scaloppine lightly sautéed, topped with chopped rucola 32.50

SCALOPPINE DI VITELLO ALLA MARSALA
Veal scaloppini sautéed in marsala wine with mushrooms 32.50

GAMBERONI FRADIAVOLO
Jumbo shrimp sautéed in a light spicy marinara sauce 32.50

SALMONE ALLE ERBE
Baked salmon with herbs 31.75

BRANZINO ALLA TRIESTINA
Filet of sea bass with white wine, lemon sauce, cherry tomatoes and fresh herbs 31.75

COSTOLETTE DI AGNELLO
Grilled baby lamb chops in a port wine sauce or garlic and rosemary 44.00

TAGLIATA DI MANZO CON RUCOLA
Grilled sirloin steak, sliced and served with rucola salad 42.50

DOLCI

PLEASE ASK FOR OUR SELECTION OF HOMEMADE DESSERTS