

## **Antipasti**

### ***Tartare Di Tonno***

Yellowfin Tuna Tartare with pear tomatoes, cucumbers and pistachio pesto vinaigrette  
**\$16**

### ***Frittelle Di Aragosta***

Larry's fresh Maine lobster fritters topped with crispy vegetables  
in a balsamic honey glaze  
**\$18**

### ***Caprese***

Vine Ripe tomatoes, imported fresh Buffalo Mozzarella, basil cherry tomato salad  
**\$14**

### ***Torta***

Smoked tomato and braised onion tart, goat cheese and micro salad  
**\$14**

### ***Capesante***

Pan seared jumbo Diver scallops, parsnip puree, veal truffle au jus  
**\$15**

### ***Anatra***

Slow cooked duck breast, Sicilian peperonata salad, baby spinach, red wine Vincotto  
**\$15**

## **Salads**

### ***Insalata Mista***

Organic baby greens, olive oil balsamic dressing, shaved Reggiano cheese  
**\$9**

### ***Insalata Di Finocchio E Arance***

Wild Arugula salad, shaved fresh fennel and orange, dry Ricotta Salata, Italian honey dressing  
**\$12**

## **Contorni:**

Spaghetti Chitarra	<b>\$8</b>
Broccoli Rabe	<b>\$8</b>
Sweet potato mashed	<b>\$7</b>
Sautéed Spinach	<b>\$7</b>

**Due to our limited size we are unable to offer Dessert or Coffee**

\*consumption of undercooked animal foods significantly increases the risk of food borne illness.

The health department recommends all animals' foods be cooked through.

20% gratuity will be added to parties of five or more

## **Pasta e Riso**

### ***Ravioli Di Fichi Con Maiale***

Homemade figs and walnuts ravioli with sweet green peas, exotic mushrooms, pork medallion, Truffle, Madeira wine reduction

**\$24**

### ***Risotto Di Aragosta Ed Astice***

Saffron Arborio rice charcoal roasted peppers, fresh Maine lobster and crab meat

**\$28**

### ***Gnocchi Ai Funghi***

House made potato dumpling with wild Trumpet mushrooms, Parmesan cheese and white Truffle oil

**\$22**

### ***Tagliatelle Bolognese***

House made Tagliatelle pasta with traditional ground veal, beef, pork meat and vegetables sauce, Parmigiano cheese

**\$21**

### ***Raviolini Aperto***

Giant open faced ravioli with sea scallops, shrimp and fresh zucchini, in a lobster Mascarpone cream

**\$24**

### ***Linguini Con Vongole***

Linguine pasta with sautéed cultivated clams, cherry tomatoes, garlic, olive oil, spicy pepper and white wine

**\$22**

### ***Spaghetti Alla Chitarra Con Pomodori E Basilico***

Homemade Abruzzi style spaghetti with fresh plum tomatoes and basil

**\$16**

## **Secondi**

### ***\* Maiale***

Pan seared filet of Pork Tenderloin, honey spiced crust, parsnip puree, baby spinach, Apple sauce

**\$29**

### ***\* Vitello***

Grilled Veal Chop, sautéed broccoli Rabe, oven roasted fingerling potato, pearl onions, Porcini mushroom Truffle sauce

**\$36**

### ***\* Pollo***

Roasted free range Chicken Statler breast stuffed with Parma prosciutto and fontina cheese, sautéed spinach and mash potato, Marsala Vincotto

**\$26**

### ***\* Bistecca***

Pan roasted Filet Mignon, sweet potato mash, sautéed baby spinach, Dolce Gorgonzola, red wine reduction, crispy shallots

**\$32**

### ***Pesce Del Giorno***

Chef's fish creation of the Day

**\$ M.P.**