

Antipasti

Salsice Con Polenta

Homemade Italian sausage, sautéed broccoli Rabe and wild mushrooms,
warm Italian Polenta cake in Fontina fondue

\$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 leg, Sicilian peperonata salad, baby spinach, red wine Vincotto

\$15

Salads

Insalata Mista

Organic baby greens, olive oil balsamic dressing, shaved Reggiano cheese

\$9

Pera E Indivia

Cinnamon poached pear, Arugula and Endive salad, Ricotta Salata,
walnuts, Italian honey dressing

\$12

Contorni:

Spaghetti Chitarra	\$8
Saffron Risotto	\$9
Sweet potato mashed	\$7
Sautéed Spinach	\$7

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, exotic mushrooms, seared pork medallion,
white Truffle oil, date mascarpone puree

\$24

Risotto alla Zucca con Anatra

Arborio rice, braised pulled duck, roasted butternut squash, drizzled cinnamon Vincotto

\$26

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

**** Cremagliera dell'Agnello***

Pan roasted rack of lamb, roasted garlic muster Dijon crust, sautéed escarole,
stewed black lentils, glazed carrots, lamb reduction

\$34

**** Ossobuco***

Genovese style braised veal Ossobuco, with stew vegetables, Saffron risotto,
and confit lemon parsley gremoulade

\$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.