



PRIMI PIATTI

Prosciutto & Mozzarella

Bufala Mozzarella and 18 month aged San Daniele prosciutto with roasted Peppers, and Reduced Balsamic Fig Glaze

Gamberetti alla Griglia

Grilled Shrimps on a skewer with Spinach, Shaved Parmigiano Garlic and Lemon

Crispy Calamari Fritti

Semolina & Pamigiano crusted Calamari with a Horseradish Mascarpone dipping, and Marinara tradizionale

Involtini di Melanzane

Grilled Eggplant filled with Ricotta & Mascarpone with Fresh Mozzarella Basil and fresh Tomato Sauce

Insalata Estiva

Grilled Lobster tail with shaved Fennel, Zucchini ribbons, Avocado and white Beans, finish with a Tarragon Lemon emulsion

Carpaccio di Manzo

Thinly sliced Angus Beef tenderloin, with Arugola, Parmigiano and Black Truffled Lemon essence

Zuppa di Cozze

Black Mussels in a spicy Tomato Ragout and white wine broth, served with roasted Garlic Crostini

Dolce

Sweet crisp Asian Pear, Arugola, Endive, candied Walnuts, shaved Parmigiano Reggiano with Lemon vinaigrette

Mista

Organic mix greens, Arugola, Cherry Tomatos, Cucumber, crispy Shallots, Honey Balsamic vinaigrette

Caesars

The almost traditional recipe with Romaine, house Caesar and goat butter toasted Ciabatta

Panzanella

Toasted baguette, vine riped Tomato, Zucchini, red Onions, Cucumber, Taggiasca olives and Bufala Mozzarella with extra Virgin Olive Oil and Aceto tradizionale

Parties of 10 or more subject to 18% gratuity Limit 4 credit card for check please



PIATTI DI MEZZO

Orecchiette Zucca & Salsiccia

Roasted Butternut Squash, Sausage out of casing in a lite Thyme Garlic sauce and savory Breadcrumbs

Fettuccine con Carciofi

Artichoke, Petite Peas, roasted Shallots, Shiitake mushroom and a touch of Mascarpone

Linguini alle Vongole

Fresh Linguini Pasta Sauteed with Littleneck Clams, Garlic and white wine Parsley & Lemon sauce

Paccheri con Gamberi & Broccoli

Shrimps, Broccoli Florets, in a Garlic and white Wine Sauce with toasted Parmigiano Breadcrumbs

Fettuccine Bolognese

With the traditional Bolognese Meat Ragout and finished with a touch of Ricotta Salata

Misto di Carne Brasata

Braised Filet Mignon, Chicken Breast and Sweet Sausage with Shiitake mushroom, Onions, Potato, and Sweet Peppers in a Chianti and Herb Reduction

Guazzetto di Molluschi & Crostacei

Diver Scallops, Gulf Shrimps, Baby Clams, Black Mussels, Calamari, Squid Ink Tagliolini in a Fresh Spicy Tomato and Saffron Broth with Roasted Garlic Crostini

Salmone al Brodetto

Fresh-cut Salmon Filet sautéed with Garlic, Zucchini and Lemon Risotto with a hint of Chardonnay

Pollo Rustichella

Chicken Breast stuffed with Italian Ham, Fontina Cheese and Eggplant with a Porcini & Passito sauce

Filetto di Manzo con Grani di Pepe

Angus Beef Tenderloin, crusted with a lovely five Peppercorn blend, with a Cabernet Demi glaze and roasted Garlic whipped Potato

Lombatina Di Maiale Paillard

Berkshire pork chop perfectly seasoned and lightly pounded, topped with Pomodorini, Arugola, Bufala Mozzarella and white wine balsamic glaze

Scaloppine con Carciofi

Veal medallion sauteed with Artichoke hearts in light lemon and sage sauce

Contorni

Sautéed Spinach – Roasted Garlic Whipped Potato – Broccoli Rabe Garlic & Oil

