

## ANTIPASTI

<b>SALUMI E FORMAGGI</b>	<b>14.95</b>
Assorted cheese and cured meat	
<b>BURRATA</b>	<b>14.95</b>
Fresh "Buttermilk" Mozzarella Cheese, filled with Mascarpone, served over a bed of Arugula, cherry tomatoes in an olive oil and balsamic vinaigrette	
<b>MOZZARELLA CAMPAGNOLA</b>	<b>13.95</b>
Fresh Housemade Mozzarella with Wild Mushrooms, Roasted Peppers, Artichokes and Olive Oil	
<b>ANTIPASTO ASSORTITO (FOR TWO)</b>	<b>19.95</b>
Assorted Marinated Vegetables, Prosciutto, Fresh Mozzarella, Sliced Tomatoes and Cured Meats	
<b>CARPACCIO TRADIZIONALE</b>	<b>15.95</b>
Thinly Sliced Raw Filet Mignon, Arugula and Capers, with Shaves of Parmesan Cheese, drizzled with Olive Oil	
<b>CARPACCIO CON PALMITO</b>	<b>14.95</b>
Thinly Sliced Filet Mignon topped with Hearts of Palm, Avocado, Goat Cheese and Olive Oil	
<b>BRESAOLA DELLA VALTELLINA</b>	<b>14.50</b>
Imported Cured Beef topped with with Arugula, Goat Cheese, Olive Oil and Lemon.	
<b>FRITTO MISTO</b>	<b>16.50</b>
Fried Calamari, Shrimp, Zucchini, Artichokes and Arugula, over a bed of Creamy Mustard Peppercorn Sauce	
<b>MELANZANE FARCITE</b>	<b>14.95</b>
Slices of Wrapped Eggplant Stuffed with Ricotta and Parmesan Cheeses. Then topped with Fresh Tomato Sauce and Mozzarella Cheese and Baked	
<b>POLENTINA PIEMONTESE</b>	<b>14.95</b>
Grilled Herb Polenta topped with Sautéed Wild Mushrooms over a bed of Gorgonzola Sauce	
<b>COZZE IN UMIDO</b>	<b>14.50</b>
New Zealand Mussels Sautéed with Garlic, White Wine and a Touch of Fresh Tomato Sauce	
<b>TORTINE DI GRANCHIO</b>	<b>16.95</b>
Dungeness Crab Cakes served with Baby Mixed Greens and a Honey Mustard Sauce	
<b>FUNGHI RIPIENI</b>	<b>16.50</b>
Mushroom Caps Stuffed with Crabmeat, Roasted Peppers, Onions, Bread Crumbs and Cheese, then Baked with Fresh Herbs	
<b>CARPACCIO DI POLIPO</b>	<b>16.95</b>
Thinly Sliced sushi grade Octopus topped with Olive Oil, Lemon and Capers	
<b>SHRIMP COCKTAIL</b>	<b>15.95</b>

## LEGUMI

<b>SPINACI ALL' AGLIO</b>	<b>7.95</b>
Spinach Sautéed in Garlic and Olive Oil	
<b>MISTO DI FUNGHI</b>	<b>9.50</b>
Assortment of Wild Mushrooms Sautéed with Garlic and Olive Oil	
<b>GARLIC MASHED POTATOES</b>	<b>6.95</b>
<b>BROCCOLI OREGANATI</b>	<b>7.95</b>
Broccoli Florets Baked with Parmesan Cheese, Bread Crumbs, Garlic and Olive Oil	
<b>ASPARAGI GRATINATI</b>	<b>8.95</b>
Asparagus with Cream Sauce served in a Gratin Dish. Topped with Mozzarella and Parmesan Cheeses, then Baked	

## INSALATE

<b>CESARE</b> Traditional Caesar Salad	<u>8.50</u>
<b>CESARE CON POLLO</b> Traditional Caesar Salad with Grilled Chicken	<u>11.50</u>
<b>PANZANELLA</b> Arugula, Roasted Peppers, Onions, Capers, Topped with Parmesan Balsamic Vinaigrette	<u>8.50</u>
<b>INSALATA DI STAGIONE</b> Baby Mixed Greens with Extra Virgin Olive Oil and Balsamic Vinegar	<u>6.95</u>
<b>INSALATA TROPICA</b> Avocado, Spinach, Hearts of Palm, Mozzarella and Vinaigrette	<u>8.95</u>
<b>INSALATA DI GRANTURCO</b> Spinach, Arugula, Corn, Shaves of Parmesan Cheese with Lemon Mustard Vinaigrette	<u>8.95</u>
<b>INSALATA ESOTICA</b> Mixed Greens, Avocado, Hearts of Palm and Oranges in a Light Vinaigrette	<u>8.95</u>
<b>INSALATA CAPRICCIOSA</b> Organic Greens, Walnuts, Goat Cheese, Corn and Sliced Pears with Mustard Vinaigrette	<u>8.95</u>
<b>INSALATA DI BARBABIETOLE</b> Roasted beet, served with Frisee, goat cheese and toasted Hazelnut in a Mustard Vinaigrette	<u>8.95</u>

## MINESTRE

<b>PASTA E FAGIOLI</b> Tuscan Style Cannellini Beans and Pasta Soup	<u>7.95</u>
<b>MINISTRONE</b> Fresh Vegetable Soup	<u>6.95</u>

## I RISOTTI

<b>RISOTTO GAMBERI</b> Creamy Arborio Rice slowly cooked. Served with a Light Tomato Sauce with Shrimp and Shitake mushrooms	<u>29.95</u>
<b>RISOTTO AI PORCINI</b> Creamy Arborio Rice slowly cooked in Vegetable Stock, with Shallots, Porcini Mushrooms and infused with Truffle Butter.	<u>23.95</u>
<b>RISOTTO ALLA PESCATORE</b> Creamy Arborio Rice slowly cooked in Fish Stock with Shrimp, Clams, Mussels, Calamari, Fresh Fish and Garlic in a Light Spicy Tomato Sauce	<u>28.95</u>
<b>RISOTTO PAESANA</b> Creamy Arborio Rice slowly cooked with Chicken Stock, Shallots, Hot and Sweet Sausage and Peas	<u>21.95</u>

## **PASTA e BASTA**

<b>FARFALLINE GENOVESI</b> Bow-Tie Shaped Pasta with Diced Chicken Breast in a Creamy Pesto Basil Sauce	<b>18.50</b>
<b>PENNETTE CASARECCIA</b> Pen Shaped Pasta with Garlic, Olive Oil, Chopped Tomatoes, Sausage, Peas and a Touch of Cream	<b>19.95</b>
<b>CONCHIGLIE AL FORNO</b> Half-shell shaped Pasta baked with Beef Ragù, Eggplant and Provolone cheese	<b>19.95</b>
<b>FETTUCCINE MICHELANGELO</b> Housemade Pasta with Artichokes, Prosciutto and Shitake Mushrooms in a light cream sauce	<b>18.95</b>
<b>LINGUINE ALLO SCOGLIO</b> Linguine Pasta tossed with Clams, Mussels, Calamari and Shrimp in a Light garlic and basil Tomato Sauce	<b>26.95</b>
<b>ORECCHIETTE BARESI</b> Ear-shaped Pasta with Broccoli, Sun-dried Tomatoes and Shrimp in a Garlic and White Wine Sauce with a Touch of Tomato	<b>19.95</b>
<b>GNOCCHETTI SORRENTINO</b> Housemade Potato Dumplings tossed with fresh tomato sauce, Mozzarella and Basil	<b>20.95</b>
<b>PAPPARDELLE SICILIANE</b> Housemade Wide Fettuccine with Fresh Tomato Sauce, Eggplant and Dry Shaved Ricotta Cheese	<b>19.95</b>
<b>MALFATTI AL FUNGHETTO</b> Housemade Spinach Ravioli Stuffed with Ricotta and Spinach in a Creamy Wild Mushroom Sauce	<b>20.95</b>
<b>MEZZELUNE DI MELENZANE</b> Housemade Half Moon Shaped Ravioli filled with Eggplant in a Light Tomato Sauce and Mascarpone Cheese	<b>20.95</b>
<b>RAVIOLI MEDITERRANEO</b> Housemade Ravioli Filled with Lobster, Shrimp, and Zucchini with a Fresh Creamy Tomato Sauce	<b>27.95</b>
<b>RAVIOLI D'AGNELLO</b> Housemade Ravioli Filled with Lamb, topped with a Wild Mushroom Sauce and Fresh Rosemary	<b>23.95</b>
<b>RAVIOLI CON CODA DI BUE</b> House made Ravioli filled with Braised Oxtail. With a Cabernet Bordelaise sauce, Shitake Mushroom and Sun dried tomatoes	<b>24.95</b>
<b>LASAGNA BOLOGNESE</b> Layers of Housemade White Pasta with a Fresh Veal Ragù, Besciamella and Tomato Sauce	<b>19.95</b>
<b>FAZZOLETTI DI ANITRA</b> Housemade Ravioli filled with Duck and topped with Butter, Sage, Black Truffles and Parmesan Cheese	<b>22.95</b>

**Inquire about our Pasta of the Day**

# PIATTI PRINCIPALI

## FISH AND SEAFOOD

<b>TONNO AL SOIA</b>	<b>32.95</b>
Seared Ahi Tuna Rare with Sesame Seeds and Black Peppercorn over a bed of Lobster Mashed Potatoes, Baby Carrots and Spinach.	
<b>SALMONE ALLE MANDORLE</b>	<b>28.95</b>
Pan Seared Fresh Filet of Salmon topped with Crushed Almonds and a White Wine Sauce. Served over a bed of Sautéed Spinach	
<b>PESCE SPADA</b>	<b>32.50</b>
Fresh Swordfish Pan-Seared and topped with a Tomato Concasse and Shrimp. Served over a bed of a Puree of Eggplant with Roasted Pepper	
<b>SPIGOLA IN CROSTA</b>	<b>30.95</b>
Fresh Filet of Sea Bass with Grilled Zucchini, Fresh Herbs and Cherry Tomatoes. Topped with a Lemon White Wine Sauce	
<b>SOGLIOLA FLORENTINA</b>	<b>29.95</b>
Fresh Petrole Sole pan fried with egg butter, served with Spinach and Lemon butter sauce.	
<b>GAMBERONI RIPIENI</b>	<b>31.95</b>
Jumbo Shrimp Stuffed with Crab Meat, Scallops and Rock Shrimp. Served over Asparagus Risotto	
<b>CIOPPINO LIVORNESE</b>	<b>36.95</b>
Clams, Mussels, Calamari, Crab Legs and Fresh Assorted Fish Sautéed with Garlic, Olives, Capers and Fresh Tomato Sauce. Served with Crostini.	
<b>KING CRAB AND SHRIMP SCAMPI</b>	<b>32.95</b>
With garlic, Olive Oil and a White wine butter and Lemon sauce.	

## MEATS AND POULTRY

<b>POLLO PARMIGIANA</b>	<b>23.95</b>
Breaded Boneless Chicken Breast topped with Fresh Tomato Sauce, Mozzarella Cheese and Sliced Eggplant	
<b>POLLO TOSCANO</b>	<b>23.95</b>
Grilled Boneless Chicken Breast marinated in Olive Oil, Garlic, Crushed Red Pepper and Rosemary. Served with Roasted Potatoes Pancake	
<b>POLLO FARCITO</b>	<b>24.95</b>
Boneless Breast of Chicken stuffed with Artichokes, Broccoli and Fontina Cheese. Sautéed with a White Wine and Fresh Herbs	
<b>ARROSTO DI VITELLO</b>	<b>32.95</b>
Veal roasted, served with vegetable mashed potatoes in a Veal Demi-Glace sauce	
<b>TAGLIATA</b>	<b>31.95</b>
Medallions of Filet Mignon, Grilled and topped with a Cabernet-Roasted Portobello Mushroom Sauce. Served with Mashed Potatoes	
<b>SALTIMBOCCA</b>	<b>31.95</b>
Veal Medallions topped with Prosciutto, Mozzarella, Sage and a Sherry Wine Sauce. Served over a bed of Spinach	
<b>SCALOPPINE PIEMONTESI</b>	<b>31.95</b>
Veal Medallions sautéed with Porcini Mushrooms and Asparagus, served with Herb mashed potatoes in a light creamy Brandy sauce	
<b>AGNELLO AROMATICO</b>	<b>34.95</b>
Grilled Lamb Chops topped with a Six-Peppercorn-Merlot Reduction Sauce. Served over a bed of Garlic Herb Mashed Potatoes	
<b>ARROSTO DI MAIALE</b>	<b>26.95</b>
Roasted Pork Loin, topped with an Apricot Demi-Glace and served with Garlic Mashed Potatoes	
<b>OSSOBUCO MILANESE</b>	<b>34.95</b>
Veal Shank Slowly Braised with Red Wine and Diced Vegetables. Served over a bed of Saffron Risotto	
<b>BISTECCA FIORENTINA</b>	<b>32.95</b>
Tuscan Style Grilled 24 oz. Boneless Rib Eye Steak Served with Roasted Potatoes and Mushroom Sautéed	