

## Antipasti

Appetizers

<b>Carciofini con pistacchio, valeriana e scaglie di parmigiano</b> Sautéed baby artichokes with pistachio over mache salad and parmesan cheese	\$12.95
<b>Mozzarella di bufala con culatello e vegetali marinati</b> Buffalo milk mozzarella with culatello and marinated peppers, zucchini and cherry tomatoes	\$14.95
<b>Gamberetti e polpa di granchio con fave limone e radicchio</b> Shrimp, jumbo lump crab meat, fava beans, radicchio and lemon dressing cccccc	\$14.95
<b>Bresaola con rughetta e carciofi marinati</b> cAir dried beef with baby arugula and marinated fresh artichokes	\$13.95
<b>Timballo di zucchine alla parmigiana</b> Zucchini parmesan timbale over tomato sauce	\$11.95
<b>Capesante con purea di asparagi e aceto balsamico</b> Pan seared scallops over asparagus puree with balsamic vinegar reduction	\$14.95
<b>Insalata di rape rosse fagiolini arance e robiola</b> Red beets and string bean salad with oranges and robiola cheese	\$12.95
<b>Insalata di spinaci con anguria, caprino e mandorle tostate</b> Baby spinach salad with watermelon, goat cheese and toasted almonds	\$10.95
<b>Insalata mista con avocado, mirtillo rosso e parmigiano</b> Mixed baby greens with avocado, dried cranberries and parmesan cheese	\$10.95
<b>Zuppa del giorno</b> Soup of the day	\$10.00

### Cheeses

Choice of three \$13.95; six \$21.95 (for two)

Pecorino di Fossa  
Robiola  
Sotto fieno (Sheep's milk cheese aged under hay)  
Italian prosciutto)  
Sotto cenere (Cow's milk cheese aged under ashes)  
Ubrico (Cow's milk cheese aged under Barbera-wine must)  
Foglie di noci (Sheep's milk cheese aged in walnut leaves)

### Cold Cuts

Speck (Smoked prosciutto)  
Salame Genoa  
Culatello (The best  
Salame Felino  
Bresaola  
Soppresata

Executive Chef  
Stefano Bosetti

## Primi Piatti

### Pasta

<b>Cannelloni di mozzarella e ricotta di bufala con passata di pomodoro</b>	\$17.95
Homemade buffalo mozzarella and ricotta cannelloni, tomato sauce, parmesan cheese	
<b>Strascinati con ragu Bolognese porcini e un tocco di crema</b>	\$18.95
Large orecchiette pasta tossed in a hearty ragu of beef with porcini mushroom and a touch of cream	
<b>Gnocchi di patate e spinaci con pomodoro mascarpone e pinoli tostiti</b>	\$17.95
Homemade potato and spinach gnocchi with tomato sauce, mascarpone cheese and toasted pine nuts	
<b>Fettuccine con piselli, gamberi, pancetta croccante e pomodorini</b>	\$18.95
Homemade fettuccine with peas, shrimp, crispy bacon and cherry tomatoes in a pea puree sauce	
<b>Lasagna con vegetali misti di stagione, bechamel e parmigiano</b>	\$17.95
Mixed seasonal vegetable lasagna with bechamel sauce and parmesan cheese	
<b>Ravioli di carciofi con ragu di salsicce di pollo e ricotta stagionata</b>	\$18.95
Homemade artichoke ravioli with chicken sausage and aged ricotta cheese	
<b>Spaghetti di grano duro al guazzetto con frutti di mare</b>	\$18.95
Spaghetti with New Zealand clams, mussels, shrimp and calamari in a light, spicy tomato sauce	

## Secondi Piatti

Main Course

<b>Filetto di orata con vegetali grigliati e olio al basilico</b>	\$27.95
Pan seared Mediterranean orata fillet served over mixed grilled seasonal vegetables with basil oil	
<b>Trancio di baccála con purea di cipolle rosse e porri fritti</b>	\$25.95
Pan roasted cod fish over red onion puree topped with fried leeks	
<b>Dentice con brodetto del pescatore</b>	\$28.95
Sautéed red snapper fillet in a light tomato broth with mussels, clams, zucchini and cherry tomatoes	
<b>Petto d'anatra con patate gratinate, cavolini di Bruxelles, salsa merlot e ciliege</b>	\$26.95
Breast of duck in merlot sauce with cherries, potato gratin and Brussels sprout	
<b>Costolette di agnello in crosta di erbe con patate arrosto e broccoli rabe</b>	\$30.95
Herb crusted rack of lamb in mustard sauce with roasted red potatoes and broccoli rabe	
<b>Filettini di vitello con speck, salsa al cognac e pepe verde</b>	\$28.95
Veal fillet wrapped with speck in cognac and green peppercorn sauce served with semolina cake and spinach	