

~ **Le Zuppe** ~

***MINISTRONE**

A Fresh Soup of Seasonal Vegetables & Herbs 7

PASTA E FAGIOLI

Traditional Tuscan Bean Soup; with Borlotti Beans & Tubetti Pasta 7

***ZUPPA DI CECI**

A Pureed Soup of Garbanzo Beans & Orzo, Served with Pesto Sauce & a Rock Shrimp & Smoked Chile Biegnnet (vegetarian- no shrimp beignet) 7

~ **L'Antipasti** ~

***MELANZANE ALLA PARMIGIANA**

Breaded Eggplant Slices Layered with Marinara Sauce, Melted Mozzarella & Parmigiano Cheese, Finished with Wild Arugula Salad 9

***BRUSCHETTA A MODO MIO**

Grilled Ciabatta Bread Topped with Creamy Burrata Cheese, Hand Ground Pesto, Marinated Yellow & Red Cluster Tomatoes 9

CARPACCIO CLASSICO

Thin slices of Beef Tenderloin Topped with Arugula, Capers & Shaved Parmigiano, Drizzled with Extra Virgin Olive Oil 10

CALAMARI FRITTI

Deep Fried Calamari & White Bait, Served with a Spicy Vodka Tomato Sauce 11

FRUTTI DI MARE

Clams, Mussels, Bay Scallops, Black Tiger Shrimp & Calamari, Marinated in a Chilled Lime Juice, Extra Virgin Olive Oil & Fresh Herbs 12

***CAPRESE CLASSICA**

Fresh Sliced Italian Imported Mozzarella di Bufala & Tomatoes, Topped with Basil & Drizzled with Extra Virgin Olive Oil. 11

COCKTAIL DI GAMBERI

Jumbo Black Tiger Shrimp Served with Our Homemade Cocktail Sauce, Finished with a Porcini Mushroom Foam & Grilled Focaccia Bread. 12

PROSCIUTTO DEL GIORNO

Prosciutto San Daniele Sliced Paper Thin, Served with the Chef's Daily Selection of Seasonal Ingredients 9

VONGOLE PICCANTI

Manila Clams Sauteed in Clam Juice with White Wine, Parsley & Chili Flakes 11

TRITTICO DI COSE

Trio of: Ahi Tuna Sashimi in a Roasted Garlic Balsamic Sauce, Topped with Toasted Sesame Seeds Buffalo Mozzarella, Yellow & Red Tomatoes, Basil & Drizzled with Basil Pesto Crostini Topped with Beef Tartar, Shallots and Extra Virgin Olive Oil 12

TARTARA MEDITERRANEA

Layers of Italian Flatbread with Ahi Tuna Tartar, White Bean Hummus, Dry Cured Olives, Marinated Fennel, Harissa Aioli & Red Pepper Jelly. 13

***FORMAGGI MISTI**

A Selection of Imported Cheeses Accompanied with Fruit Paste, Nuts & Infused Honey (Serving for Two) 12

~ **Le Insalate** ~

***DELL' OPERA**

Hand Torn Market Greens Tossed in a Prosecco Vinaigrette Dressing Hearts of Palm, Kalamata Olives & Cherry Tomatoes, Accented with an Herb Goat Cheese Crostini 9

MESSALINA

Crisp Romaine Lettuce Tossed with Parmigiano Cheese, Homemade Focaccia Croutons & a Classic Caesar Dressing, Topped with Anchovy Fillets (contains raw egg) 9

***DEGLI INNAMORATI**

Baby Greens Tossed in a Balsamic Dressing, Kissed with Feta, Strawberries & Toasted Almonds 9

PRANZO VELOCE

Fast & Healthy Lunch!

Choice of

Zuppa or Bruschetta

SORPRESA

Organic Baby Greens Tossed in a Light Lemon Dressing with Red Radishes, Field Mushrooms, Tomatoes & Black Olives, Topped with The Fish of the Day

~ Primi Piatti ~

***FETTUCCHINE ALLA CHECCA**

Homemade Flat Noodles, Sautéed with Fresh Chopped Tomatoes, Basil & Garlic Sauce **11**

MEZZELUNE D'ARAGOSTA

Half Moon Shaped Ravioli Stuffed with Ricotta & Lobster, Finished with a Fresh Tomato & Marsala Sauce **16**

GIRASOLI DI POLLO

Sunflower Shaped Red Chile Ravioli, Filled with Roasted Chicken, Ricotta & Asiago Cheese, Blooming in a Golden Tomato Sauce, Finished with Fresh Arugula **15**

***RAVIOLI AL TARTUFO**

Homemade Ravioli Stuffed with Black Truffles, Wild Mushrooms & Robiola Cheese, Finished with a Brown Butter Sage Sauce **16**

CAPPELLI LOMBARDI

Red Wine Braised Short Rib of Beef, Stuffed Into Homemade Ravioli, Sautéed in a Gorgonzola Cream Sauce **15**

LASAGNA AL RAGU

Homemade Spinach Pasta Layered with Beef Ragù, Mozzarella, Ricotta & Parmigiano, Baked in a Bechamel Sauce, Served Over Garlic Tomato Basil Sauce **15**

***AGNOLOTTI ALLA GORGONZOLA**

Homemade Spinach Pasta Filled with Ricotta, Gorgonzola & Eggplant, Finished with a Parmigiano Cream Sauce **14**

***PENNE ALL' ARRABBIATA**

Tube Shaped Pasta Sautéed with Roasted Garlic, in a Spicy Chopped Roma Tomato Sauce, Tossed with Imported Romano Cheese **11**

***CAPPELLACCI DI ZUCCA**

Homemade Pasta Filled with Yellow Butternut Squash & Ricotta, Served Over Spicy Marinara Sauce, Finished with Shaved Parmigiano Cheese & a Brown Butter Sage Sauce (this dish contains pine nuts) **15**

SPAGHETTI AI FRUTTI DI MARE

Thin Round Noodles Sautéed with Clams & Mussels, in a Spicy Fresh Tomato Sauce **17**

***GNOCCHI FILANTI**

Homemade Potato Dumplings Sautéed with a Fresh Tomato & Basil Sauce or Homemade Traditional Pesto, Finished with Fresh Mozzarella **14**

CANNELLONI ALL' OSSO BUCO

Homemade Pasta Rolled with Slow Cooked Veal Osso Buco & Ricotta Cheese, Served Over Porcini Mushrooms, in a Brandy Veal sauce **16**

~Secondi Piatti~

BATTUTA DI POLLO

Grilled Chicken Breast Set Over Sautéed Fingerling Potatoes & Steamed Broccoli, Finished with Sautéed Wild Mushrooms, in a Roasted Garlic Lemon White Wine Sauce. **18**

AGNELLO SICILIANO

Grilled Mint Pesto Crusted Lamb Chops Set Over Marinated Cous-Cous & Cumin Scented Yogurt, Finished with Mint Pesto **20**

TAGLIATA PIEMONTESE

Grilled Flat Iron Steak Served with Smashed Fingerling Potatoes, Roasted Garlic, Arugula & Aged Balsamic, Topped with Kalamata Olive Butter **20**

PESCE RUSTICO

Daily White Fish Topped with Basil, Cannellini Beans, Red & Yellow Tomatoes, in a Garlic White Wine Sauce, Accompanied with Grilled Focaccia Bread **20**

SALMONE DORATO

Pan Roasted Salmon Topped with Shaved Apple & Fennel, in a Cider Mustard Sauce, Served with a Potato Watercress Cake, Wrapped with Italian Smoked Pancetta **20**

SCALOPPINE AL MASCARPONE

Thinly Sliced Veal Sautéed with Forest Mushrooms & Mascarpone Cheese, Over Vegetable Caponata **19**

SCALOPPINE ALLA MILANESE

Thinly Sliced Veal Crusted with a Chickpea Flour Set Over a Spicy Marinara Sauce, Finished with a Wild Arugula Parmigiano Cheese Salad **19**

SCALOPPINE ALLA PICCATA

Thinly Sliced Veal Sautéed in a White Wine Caper Sauce, Served Over a Puree of Potatoes & Vegetable Caponata **19**

STRACCETTI

Grilled Sterling Silver Tenderloin Medallions Nestled Over a Bed of Light & Fluffy Mashed Potatoes, Accentuated with Roasted Garlic, Spinach, Capers & White Wine Sauce **27**

~ Panini ~

PANINO SAN DANIELE

Thin Slices of Prosciutto San Daniele Sandwiched with Vine Ripened Tomatoes, Arugula & Mozzarella, Served on Ciabatta Bread, Accompanied with Grilled Vegetables **12**

DI MANZO

Roasted Prime Rib Slices, Porcini Mushrooms, Roasted Bell Peppers & Melted Asiago Cheese, Served on a Grilled Focaccia with Mustard, Accompanied with a Baby Mixed Green Salad **13**

Executive Chef Walter Cotta

*Vegetarian