

GLI ANTIPASTI

ZUCCHINE FRITTE
Fried zucchini 10.50

ROLLATINE DI MELANZANE CON CAPRINO
Rollatine of eggplants with goat cheese 12.25

PORTOBELLO ALLA GRIGLIA
Grilled portobello over mesclun greens 13.75

FUNGHI RIPIENI
Mushrooms filled with spinach, walnuts, and melted fontina cheese 12.75

MOZZARELLA CON POMODORO O PEPERONI ARROSTITI
Mozzarella with tomatoes or roasted peppers 12.50

CARPACCIO CON PARMIGIANO E RUCOLA
Thinly sliced raw beef with rucola and shavings of parmesan cheese 14.50

CARCIOFINI ALLA GIUDEA
Pan fried artichokes sautéed in extra virgin olive oil and garlic 16.50

BUFALA MOZZARELLA CON POMODORO E PEPERONI ARROSTITI
Bufala mozzarella with tomatoes and roasted peppers 15.75

COZZE ALLA MARINARA
Mussels served in marinara sauce 13.75

VONGOLE AL FORNO
Baked clams 13.50

CALAMARI ALLA GRIGLIA
Grilled calamari over mesclun greens 14.50

GAMBERI ALL'AGLIO E OLIO
Shrimp sautéed in oil, garlic, and parsley 14.75

CALAMARI FRITTI
Crispy calamari served with lemon and spicy marinara sauce 16.50

INSALATA DI MARE
Seafood salad marinated with oil and lemon 16.50

LE INSALATE

INSALATA BIANCA
Endive, mushrooms, artichokes, hearts of palm, shaved parmesan in extra virgin olive oil and lemon dressing 13.50

INSALATA MISTA DI CAMPO
House salad with a mixture of organic greens and balsamic vinaigrette 9.75

INSALATA TRICOLORE
Salad of rucola, endive, and radicchio 11.25

INSALATA DI CESARE
Caesar salad 11.75

INSALATA DI FAGIOLINI E PATATE
String beans, potatoes, tomatoes, and red onions 12.50

INSALATA DI CAMPO CON PARMAGIANO
Mixture of organic greens with slivers of parmesan cheese 12.50

INSALATA ROMANA CON BARBABIETOLE
Hearts of romaine lettuce with beets, gorgonzola cheese, red onions, walnuts, italian dressing 13.50

INSALATA DI RUCOLA
Rucola salad with hearts of palm, roasted peppers, red onions, and parmesan cheese 13.50

INSALATA DI ASPARAGI
Asparagus with walnuts, cherry tomatoes and red onions in extra virgin olive oil and lemon 14.50

LE ZUPPE

MINISTRONE
Vegetable soup 9.75

PASTA E FAGIOLI
Bean soup with ditalini pasta 9.75

LE PASTE

ROTOLO DI PASTA
Rolled home made pasta filled with spinach, ricotta and mozzarella in a light tomato sauce 21.50

LINGUINE AL PESTO
Linguine with pesto sauce, cherry tomatoes and pinenuts 21.50

RIGATONI CIPULLO
Rigatoni in a light cream sauce, with blended sweet sausage, prosciutto, onions and a touch of cinnamon 21.50

PAPPARDELLE ALL'OLIO DI TARTUFO BIANCO
Pappardelle with white truffle oil, mushrooms, and goat cheese 22.50

SPAGHETTINI CON POLPETTINE
Spaghetti with meatballs in tomato sauce 20.75

SPAGHETTINI AL POMODORO E BASILICO
Thin spaghetti with tomato and basil sauce 19.75

PENNE ALLA VODKA
Penne with vodka, peas, prosciutto, cream, and tomato sauce 21.50

ORECCHIETTE CON SALSICCIA E BROCCOLI DI RAPE
Orecchiette with Italian sausage, broccoli rape, garlic, and oil 22.50

RAVIOLI DI SPINACI AL BURRO E SALVIA O POMODORO E BASILICO
Homemade spinach ravioli with butter and sage or tomato and basil sauce 19.75

FARFALLE AL PROSCIUTTO DI PARMA
Farfalle with Parma ham, garlic, butter, peas, arugula, plum tomatoes, and slivers of parmesan cheese 21.50

TAGLIATELLE ALLA BOLOGNESE
Homemade fettuccine with meat sauce 21.50

TAGLIOLINI CON GAMBERI E CARCIOFI
Homemade linguine with shrimp, artichoke heart, tomato sauce and a touch of cream 22.50

GNOCCHI AI FUNGHI
Homemade gnocchi with mixed wild mushrooms 21.50

LASAGNE ALLA BOLOGNESE
Homemade lasagna with meat sauce 21.50

LINGUINE ALLE VONGOLE
Linguine with white clam sauce 22.50

RISOTTO DEL GIORNO
P.A.

I SECONDI

POLLO AL CARCIOFI E PINOLI
Breast of chicken, sautéed with artichokes and pinenuts in white wine lemon sauce 24.50

POLLO ALLA CONTADINA
Breast of chicken, Italian sausage, mushrooms in white wine and garlic sauce 24.50

PAILLARD DI POLLO ALLA GRIGLIA CON SPINACI
Paillard of grilled chicken on a bed of spinach 23.00

PETTO DI POLLO ALLA BOLOGNESE
Breast of chicken sautéed with prosciutto and parmesan cheese 23.50

SCALOPPINE DI VITELLO ALLA LOMBARDA CON FAGIOLINI
Veal scaloppine sautéed in white wine sauce with string beans 26.50

VITELLO ALLA CAPRICCIOSA
Breaded veal scaloppine lightly sautéed, topped with chopped rucola 26.50

SCALOPPINE DI VITELLO AL MARSALA
Veal scaloppini sautéed in marsala wine with mushrooms 26.50

GAMBERONI FRADIIVOLO
Jumbo shrimp sautéed in a light spicy marinara sauce 27.50

SALMONE ALLE ERBE
Baked salmon with herbs 26.50

BRANZINO ALLA TRIESTINA
Filet of sea bass with white wine, lemon sauce, cherry tomatoes and fresh herbs 27.50

COSTOLETTE DI AGNELLO
Grilled baby lamb chops in a port wine sauce or garlic and rosemary 38.50

TAGLIATA DI MANZO CON RUCOLA
Grilled sirloin steak, sliced and served with rucola salad 34.50

DOLCI

PLEASE ASK FOR OUR SELECTION OF HOMEMANDE DESSERTS