



Antipasti

Spiedino di mozzarella	10.00
Mozzarella shish kabob, bread, tomato olive oil & anchovies sauce.	
Pepata di cozze e vongole	9.00
Mussels and cockles clams in a wine sauce.	for two 16.00
Rucola pecorino e pera	
Rucola salad with slices pear with pecorino cheese, olive oil balsamic dressing.	9.00
Calamari e ceci	
Chick pea puree' with sautéed baby calamari	11.00
Insalatina di polpo	
Fresh warm octopus salad with lemon olive dressing, Celery, garlic and parsley.	11.00
Salumi misti con marinate e fonduta	
Mix of cold cut with cheese fondue over rustic bread.	11.00
Bruschetta di funghi	
Rustic bread with sautéed shiitake mushrooms.	9.00
	for two 16.00
Polenta e cotechino	
Grilled cornmeal with mild sausage with fontina cheese.	11.00
Bresaola olio e limone	
Air cured dried beef, slices thin with lemon-olive oil.	10.00
Ribollita alla Toscana	
Stew soup made with black cabbage and vegetables	7.00



Paste

Fettuccine nere con vongole

Fresh made black ink pasta sautéed with cockles clams. 18.00

Gnocchi di patate al sugo di agnello

Fresh made dumpling potato sautéed with lamb ragu' 17.00

Pappardelle con zucchini e funghi.

Fresh made pasta sautéed with shaved zucchini & mushrooms. 18.00

Risotto Parma con salsiccia alla griglia

Arborio rice cook in a white wine & served with
Grilled sausage. 22.00

Spaghetti al cipollotto

Sauteed with shaved scallions, tomato dices olive oil
Red pepper flakes. 15.00

Spaghetti alla Norma

Sauteed with eggplant, tomato & dried ricotta cheese. 16.00

Bucatini all'amatriciana.

Sauteed with Pancetta, tomato & braised onions. 15.00

Raviolini di pera al burro e salvia

Fresh made raviolini sautéed with sage & parmigiano. 18.00

Ravioli di porcini e tartufo

Fresh made ravioli filled with porcini & truffle, sautéed with
olive oil. 22.00



Carni & Pesci

Branzino arrosto

Roasted seabass with thyme & wine,
deboned at table. 28.00

Coda di rospo alla griglia con peperoni

Boneless grilled monkfish with herb's and
roasted fresh peppers. 24.00

Medaglie di maiale al vino bianco

Sauteed pork tenderloin in a wine sauce. 20.00

Piccata di vitello alla Lombarda

Veal piccata sautéed in lemon & parsley sauce. 21.00

Tagliata di manzo al rosmarino con funghi

Grill 14 oz. NY strip steak with rosemary,
Sautéed mushrooms & mache'. 28.00

Petti di pollo all'uva

Boneless breast of chicken sautéed with
Grapes & marsala wine 17.00

Supreme di pollo in porchetta

Roasted boneless breast of chicken filled with spinach,
Sausage in a wine sauce. 19.00

Buon Appetito