



Antipasti E Primi

Calamari Fritti

Lemon Caper Aioli and Fresh Tomato Marinara.

\$11

Pan Toasted Shrimp Ravioli

Served with a Balsamic-Herb Brown Butter and a Petite Salad of Baby Arugula and Pear Tomatoes.

\$12

Pepper Seared Beef Tenderloin Carpaccio

Served with Roasted Red Pepper and Horseradish Emulsion.

\$16

Vidalia Onion and Cheese Soufflé

A Light-Airy Soufflé Baked from Caramelized Sweet Spring Onions and Assorted Fine Italian Cheeses.

\$14

Prince Edward Island Mussels Steamed in an Herbed Moscato Broth

Tender Mussels Steamed in a Light Moscato Broth with Caramelized Fennel, Basil, and Marjoram.

\$14

Zuppa

A Sampling of All Our Soups \$12

Italian Wedding Soup

*Savory Pork and Parmesan Meatballs, Garlic Braised Winter Greens and Fresh Herbs,
In a Rich Clarified Chicken Broth.*

Cream of Roasted Tomato and Fennel Soup

With Saffron, Fresh Basil and Baby Pea Shoots.

Mushroom Soup

*Sautéed Shiitake, Crimini and Portobello Mushrooms.
Puréed and Sprinkled with Rosemary and Crispy Shallots.*

Insalata

Traditional Caesar

Crisp Hearts of Romaine Tossed with Caesar Dressing, Parmesan Croutons, Ligurian White Anchovies and Extra Virgin Olive Oil.

\$11

A Salad of Grapes, Roasted Walnuts and Gorgonzola Cheese

Sweet Red Grapes, Roasted Walnuts and Crumbled Blue Cheese. Tossed with a Creamy Gorgonzola and Red Wine Vinaigrette.

\$14

Insalata Mista

Tender Hearts of Butterleaf Lettuce, Radicchio, Escarole and Mache Greens. Tossed with a Dijon-Dill Vinaigrette and Crispy Almond-Asiago Wafers.

\$14

Grilled Prawn Salad

Citrus and Basil Marinated Grilled Prawns, Summer Mixed Greens, Orange Segments, Toasted Pistachios and Pancetta Bits. Tossed in an Orange-Basil Vinaigrette.

\$14

Entrata

Chicken Saltimbocca

Medallions of Free Range Chicken with Prosciutto, Sage Leaves and Fontina Cheese. Served with Farfalle and Finished with a Roasted Chicken-Crème Fraîche Velouté.

\$28

Grilled Lamb T-Bone Chops

Brushed with Roasted Garlic and Olive Oil, and Drizzled with Light Mint Jus. Accompanied by a Crisp Salad of Green Beans, Marinated Wild Mushrooms, Vidalia Onions, and Arugula. Served with a Skewer of Fontina Arancini.

\$32

Horseradish Encrusted Salmon

Grilled Salmon in a Mixture of Fresh Horseradish, Garlic, chopped Shallots and Herbed Breadcrumbs. Served with Fresh Fettuccine, Mushrooms, Tomatoes and a Sherry Butter Sauce.

\$30

Duck Confit "Carbonara"

Crispy Leg of Aromatic Confit Duck Served over Housemade Tagliatelle Tossed with a Sauté of Pancetta, Spring Onions, Fresh Summer Peas, Aromatic Herbs, Parmesan Reggiano and Morsels of Prosciutto de Parma.

\$32

Pancetta and Pine Nut Stuffed Pork Loin

Pan Seared Berkshire Pork Loin Stuffed with Pancetta, Pine Nuts, Golden Raisins, Ricotta Salata, and Finished with Marsala Wine. Served with Toasted Parmesan-Peppercorn 'Gnocchetti' and an Assortment of Rainbow Baby Carrots.

\$28

Pesto Seared Halibut

Served with Tomato and Zucchini Slices Along with a Preserved Lemon and Thyme Infused Risotto. Finished with a Vegetable Ratatouille and Crispy Pancetta.

\$34

Balsamic and Rosemary Marinated Butcher's Steak

A Full Flavored, Tender Cut of Certified Angus Beef. Served with Heirloom Tomatoes, and Roasted Cippoline Onion Aioli. Accompanied with a Fresh Orzo Summer Salad.

\$34

Osso Buco

Veal Shank Braised in a Rich Veal Stock Fortified with Red Wine and Herbs. Served over Herb-Spinach Spatzel and Mixed Wild Mushrooms. Finished with a Roasted Garlic Gremolata.

\$32

Pan Seared Sea Scallops

Seared Diver Scallops, Baby Spinach, Mixed Italian Olives, and Ripe Tomatoes. Served Over a Bed of Black Pepper Pappardelle Pasta.

\$33

Grilled Eggplant and House-Made Smoked Mozzarella "Canneloni"

Grilled Slices of Eggplant Rolled with House-Made, Smoked Mozzarella, Tomato and Basil. Served Over a Pan Roasted Vegetable-Pomodoro Sauce. Finished with an Aged Balsamic Reduction.

\$26

A service charge of 20% may be added to parties of six or more.

\$5 surcharge for select menu items.