

Antipasti

Bruschetta

Grilled Garlic Bread Bruschetta Style topped with Organic Tomato and Basil
\$9

Caprese

Homemade Mozzarella and Organic Tomato topped with Basil and Extra Virgin Olive Oil
\$9

Guazzetto di Cozze con la Bruschetta all'Aglio

Steamed Mussels in a Light Tomato Sauce served with Grilled Garlic Bread
\$10

Gamberi Arrosto con Avocado e Limone

Marinated Roasted Shrimp with Avocado, Lemon and Olive Oil
\$12

Insalate

Insalata Mista di Campo con l'Aceto Balsamico di Modena

Baby Field Greens with an Aged Balsamic Vinegar from Modena
\$8

Insalata di Pomodori e Insalatina con Gorgonzola

Organic Tomato Salad topped with Crumbled Gorgonzola Cheese and Extra Virgin Olive Oil
\$9

Insalata di Arucola e Scaglie di Parmigiano

Fresh Organic Arugula Salad with Shaved Parmesan Cheese, Lemon and Extra Virgin Olive Oil
\$9

Insalata di Spinaci Freschi con Formaggio di Caprae Mandorle

Baby Spinach Salad with Shaved Almonds, Goat Cheese, Olive Oil and Balsamic Vinegar
\$9

Zuppa

Soup of the Day

\$8

Paste

Penne Pasta con la Salsa di Mascarpone e Parmigiano

Penne Pasta in a delicious Mascarpone and Parmesan Cream

\$14

Fettuccine al Pomodoro e Basilico

Homemade Fettuccine sautéed with Fresh Tomato Sauce and Basil

\$15

Pappardelle fatte in casa con Salsiccia e Funghi

Homemade Pappardelle Pasta with Sautéed Pork Sausage and Wild Mushrooms

\$17

Spaghetti con Gamberi e Salsa al Pomodoro Leggermente Piccante

Spaghetti with Shrimp in a Zesty Tomato Sauce

\$18

Carne e Pesce

Petto di Pollo Arrosto con Funghi, Cipolla Dolce Brasata e Salsa al Marsala

Marinated Farm Raised Chicken Breast Wild Mushrooms sautéed with Braised Onions served with Marsala Wine Sauce

\$18

Cernia con Asparagi e la Salsa allo Zafferano

Roasted Filet of Grouper served with Sautéed Asparagus over a Saffron Sauce

\$19

Salmone al Forno con Spinaci e Salsa all'Aragosta

Baked Filet of Salmon with Spinach, Cherry Tomatoes and Lobster Sauce

\$19

Tagliata alla Griglia con Arucola e Parmigiano

Grilled 8 oz. New York Strip served sliced, topped with Arugula Salad and Parmesan Cheese

\$20

Costoletta di Maiale con Spinaci Saltati

Roasted Marinated Pork Chop served with Sautéed Spinach

\$20

All orders are subject to 18% gratuity and 6% sales tax. Split orders are subject to a \$7 plate fee.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*