

PRIMI PIATTI (Appetizers)

Mozzarella Di Buffalo 15 <i>fresh buffalo mozzarella, prosciutto di parma, roasted peppers, marinated grape tomatoes, grilled asparagus, roasted artichoke hearts</i>	Insalata Di Pesce 16 <i>baby calamari, tender octopus, baby shrimp, sea scallops, celery, garlic, fresh lemon juice, extra virgin olive oil</i>
Calamari Agliati 14 <i>grilled marinated calamari, baby arugala, kidney beans, red onion</i>	Arselle Mediterranee 14 <i>manila clams, new zealand mussels, baby scallops, roasted garlic, herbs, chardonnay wine, and crostini di pane</i>
Vegatali Grigliati 13 <i>green zucchini, yellow squash, baby eggplant, asparagus, mushroom, pepper, and artichoke</i>	Salicce E Broccoli Di Rabe 14 <i>grilled cheese and parsley rope sausage, sautéed broccoli di rabe and cherry peppers</i>
Capesante Al Forno 16 <i>bacon wrapped sea scallops, light pesto cream, roasted tomato, baby mache</i>	Tonno Al Pepe Nero 16 <i>pepper crusted ahi tuna, cucumber shavings, red onion, chilled dill sauce</i>
Tartlette Di Funghi Di Bosco 15 <i>baked wild mushroom soufflee, truffle oil, grilled portobello mushroom, shaved grana padana cheese</i>	Tartine Al Salmone Affumicato 14 <i>nova scotia smoked salmon tartlette, chive infused cream cheese, ribboned onion, capers</i>
Gamberoni E Zucchini 16 <i>grilled jumbo shrimp, zucchini medallions, marinated tomatoes, basil oil</i>	Portobello Al Forno 14 <i>baked portobello ,spinach, goat cheese, and aged balsamic</i>
Carciofi Fritti 14 <i>artichoke hearts, three cheese fondue</i>	

INSALATE (Salads)

Insalata Di Rucola 14 <i>baby arugala, grilled artichoke hearts, shaved aged parmesan cheese, white balsamic vinaigrette</i>	Insalata Di Formaggio Gorgonzola 14 <i>field greens, gorgonzola cheese, candied walnuts, fresh orange, dried cranberries, raspberry vinaigrette</i>
Insalata Di Formaggio Capra 14 <i>mesculin greens, portobello mushroom, goat cheese, toasted almonds, and balsamic reduction</i>	Cesare 11 <i>romaine hearts, aged parmesan, marinated white filet anchovies, housemade croutons, caper-anchovy dressing</i>
Tre Colore 11 <i>baby arugala, belgiun endive, radicchio, balsamic vinaigrette</i>	

ZUPPE (Soups)

Gnocchetti in Brodo 11 <i>spinach and egg dumplings, natural chicken broth</i>	Minestrone 11 <i>seasonal vegetable soup</i>
Zuppa D'Aragosta 15 <i>lobster meat, brandy, herbs, natural lobster broth, cream</i>	Zuppa Di Patate 12 <i>sweet potato with sour cream garnish</i>

RISOTTI (Aborio Rice)

Risotto Ai Funghi 24 <i>wild mushroom risotto</i>	Risotto Al Zafferano 26 <i>saffron, asparagus, baby shrimp, tomatoes</i>
Risotto Di Aragosta 32 <i>fresh maine lobster risotto</i>	Risotto Alla Pescatore 28 <i>manilla clams, new zealand mussels, baby shrimp, scallops</i>

PASTE DI CASA (Housemade Pastas)

Ravioli D'Anatra 26 <i>duck meat, goat cheese, spinach, roast tomatoes and cream</i>	Cavatelli Alla Bolognese 22 <i>ricotta cavatelli, with a fresh bolognese sauce</i>
Ravioli Di Vegetali 22 <i>varietal vegetables, with fresh tomatoes and pesto sauce</i>	Gnocchi Di Spinaci 24 <i>spinach potato gnocchi, with a veal and chicken ragu</i>

PASTE (Pasta)

Strascinate Al Fresco 22 <i>fresh leaf-shaped pasta, roasted garlic, basil, fresh tomatoes, and ricotta salata</i>	Farfalle Alla Romana 22 <i>bowtie pasta, baby shrimp, broccoli di rabe, gaeta olives, garlic and olive oil</i>
Penne Al Capesante 22 <i>scallops, asparagus, shitake mushrooms, chardonnay, and cream</i>	Rigatoni Alla Norma 20 <i>roasted baby eggplant, fresh plum tomato sauce, and fresh ricotta cheese</i>
Pappardelle Ai Funghi 22 <i>fresh wide shaped pasta with a wild mushroom sauce</i>	Linguine Alla Vongole 22 <i>manilla clams, roasted garlic, parsley, and white wine</i>

PESCE (Fish)

Branzino Alla Erbe 38 <i>grilled branzino, baby arugala, herbed new potatoes, extra virgin olive oil, fresh lemon juice</i>	Capesante 35 <i>seared jumbo sea scallops, broccoli rabe, sun dried tomatoes, gaeta olives, lemon-olive oil fusion</i>
Luccio Venetiana 35 <i>halibut potato wrapped, caramelized onions, balsamic reduction, broccoletti</i>	Branzino Marechiaro 35 <i>seasonal bass, clams, mussels, baby shrimp, and scallops in a white wine tomato broth</i>
Salmone Provenzale 32 <i>pan seared salmon, sea scallop, shitake mushrooms, sautéed leaf spinach, white wine and lemon sauce</i>	Tonno Alla Calabrese 35 <i>grilled tuna, roasted garlic, capers, gaeta olives, grape tomatoes, and asparagus risotto</i>
Gamberoni Alla Griglia 32 <i>grilled marinated jumbo shrimp, seasonal grilled vegetable</i>	Pesce Spada Alla Milanese 35 <i>grilled lightly breaded swordfish, seedless cucumber and red onion salad, balsamic vinaigrette</i>
Dentice Al Forno 35 <i>baked crtabmeat crusted grouper, lobster sauce, french beans</i>	

POLLO E CARNI (Chicken & Beef)

Petti Di Pollo Ripieno 26 <i>breast of chicken stuffed with spinach in a cognac mushroom sauce, with creamy polenta</i>	Costoletta Di Maiale Allan Napolitana 29 <i>double cut pork chop, roasted butternut squash, french beans, and caramelized cippolini</i>
Pollo Alla Scarpaiello 26 <i>sautéed pieces of boneless chicken, artichokes, sundried tomatoes, asparagus, roasted garlic, rosemary, and white wine</i>	Filetto Al Piemontese 39 <i>filet mignon, warm gorgonzola, spinach, and mashed potato</i>
Vitello Alla Morengo 29 <i>veal scallopine topped with grilled eggplant, smoked mozzarella, and roasted tomatoes in a sage demi glace</i>	Costoletta Di Vitello Alla Ghiottona 42 <i>grilled veal chop, sautéed brussel sprouts and pancetta with garlic smashed red potatoes</i>
Paillard Di Vitello 32 <i>grilled veal paillard, wild mushrooms risotto and broccoletti</i>	Arrosto Di Bue 39 <i>boneless rib eye steak, authentic creamed spinach, roasted fingerling potatoes, and crispy onions</i>
Arrosto Di Orca Alla Veneta 36 <i>roasted duck breast, broccoletti, sweet mashed potato, mixed berries, and fresh orange sauce</i>	Carre' D'Agnello 36 <i>baby rack of lamb, sautéed wild mushrooms, mashed potatoes, and a herb demi glace</i>