

PRIMI PIATTI (Appetizers)

Gamberoni E Zucchini 14 <i>grilled jumbo shrimp, zucchini medallions, marinated tomatoes, basil oil</i>	Insalata Di Pesce 16 <i>baby calamari, tender octopus, baby shrimp, sea scallops, celery, garlic, fresh lemon juice, extra virgin olive oil</i>
Mozzarella Di Buffalo 15 <i>fresh buffalo mozzarella, prosciutto di parma, roasted peppers, marinated grape tomatoes, grilled asparagus, roasted artichoke hearts</i>	Salicce E Broccoli Di Rabe 14 <i>grilled cheese and parsley rope sausage, sautéed broccoli di rabe and cherry peppers</i>
Calamari Agliati 14 <i>grilled marinated calamari, baby arugala, kidney beans, red onion</i>	Tonno Al Pepe Nero 16 <i>pepper crusted ahi tuna, cucumber shavings, red onion, chilled dill sauce</i>
Vegatali Grigliati 13 <i>green zucchini, yellow squash, baby eggplant, asparagus, mushroom, pepper, and artichoke</i>	Portobello Al Forno 14 <i>baked portobello ,spinach, goat cheese, and aged balsamic</i>

INSALATE (Salads)

Tre Colore 11 <i>baby arugala, belgiun endive, radicchio, balsamic vinaigrette</i>	Insalata Di Tonno 19 <i>seared tuna, field greens, avocado, roasted pineapple, tomato, sesame vinaigrette</i>
Cesare 11 <i>romaine hearts, aged parmesan, marinated white filet anchovies, housemade croutons, caper-anchovy dressing</i>	Insalata Di Pollo 16 <i>grilled breast of chicken, mesculin greens, endive, dried cranberries, fresh orange, candied walnuts, gorgonzola cheese, raspberry vinaigrette</i>
Insalata Di Formaggio Capra 14 <i>mesculin greens, portobello mushroom, goat cheese, toasted almonds, and balsamic reduction</i>	Insalata Di Gamberoni 19 <i>grilled shrimp, baby arugala, grilled zucchini, grilled eggplant, roasted tomatoes, shaved parmesan cheese, white balsamic vinaigrette</i>
Insalata D'Anatra 19 <i>roasted duck breast, mesculin lettuce, long stem artichoke hearts, asparagus, roasted pepper, balsamic reduction</i>	Insalata Di Salmone 17 <i>grilled salmon, hearts of romaine, cucumber, tomato, red onion, honey-mustard dressing</i>

ZUPPE (Soups)

Minestrone 11 <i>seasonal vegetable soup</i>	Zuppa D'Aragosta 15 <i>lobster meat, brandy, herbs, natural lobster broth, cream</i>
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RISOTTI (Aporio Rice)

Risotto ai Funghi 20 <i>wild mushroom risotto</i>	Risotto Al Zafferano 21 <i>saffron, asparagus, baby shrimp, tomatoes</i>
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PASTE DI CASA (Housemade Pastas)

Ravioli D'Anatra	23	Cavatelli Alla Bolognese	20
<i>duck meat, goat cheese, spinach, roast tomatoes and cream</i>		<i>ricotta cavatelli, with a fresh bolognese sauce</i>	
Ravioli Di Vegetali	20	Gnocchi Di Spinaci	21
<i>varietal vegetables, with fresh tomatoes and pesto sauce</i>		<i>spinach potato gnocchi, with a veal and chicken ragu</i>	

PASTE (Pasta)

Strascinate Al Fresco	19	Farfalle Alla Romana	19
<i>fresh leaf-shaped pasta, roasted garlic, basil, fresh tomatoes, and ricotta salata</i>		<i>bowtie pasta, baby shrimp, broccoli di rabe, gaeta olives, garlic and olive oil</i>	
Penne Al Capesante	19	Rigatoni Alla Norma	18
<i>scallops, asparagus, shitake mushrooms, chardonnay, and cream</i>		<i>roasted baby eggplant, fresh plum tomato sauce, and fresh ricotta cheese</i>	
Pappardelle Ai Funghi	19	Linguine Alla Vongole	19
<i>fresh wide shaped pasta with a wild mushroom sauce</i>		<i>manilla clams, roasted garlic, parsley, and white wine</i>	

PESCE (Fish)

Branzino Alla Erbe	35	Capesante	30
<i>grilled branzino, baby arugala, herbed new potatoes, extra virgin olive oil, fresh lemon juice</i>		<i>seared jumbo sea scallops, broccoli rabe, sun dried tomatoes, gaeta olives, lemon-olive oil fusion</i>	
Salmone Provenzale	26	Pesce Spada Alla Milanese	30
<i>pan seared salmon, sea scallop, shitake mushrooms, sautéed leaf spinach, white wine and lemon sauce</i>		<i>grilled lightly breaded swordfish, seedless cucumber and red onion salad, balsamic vinaigrette</i>	
Gamberoni Alla Griglia	26	Branzino Marechiaro	30
<i>grilled marinated jumbo shrimp, seasonal grilled vegetable</i>		<i>seasonal bass, clams, mussels, baby shrimp, and scallops in a white wine tomato broth</i>	

POLLO E CARNI (Chicken & Beef)

Pollo Alla Griglia	20	Paillard Di Vitello	26
<i>breast of chicken, lightly breaded, and grilled topped with fresh mozzarella, tomato, and basil salad</i>		<i>grilled veal paillard, wild mushrooms risotto and broccoletti</i>	
Pollo Alla Scarpaiello	20	Filetto Al Piemontese	34
<i>sautéed pieces of boneless chicken, artichokes, sundried tomatoes, asparagus, roasted garlic, rosemary, and white wine</i>		<i>filet mignon, warm gorgonzola, spinach, and mashed potato</i>	
		Carre' D'Agnello	32
		<i>baby rack of lamb, sautéed wild mushrooms, mashed potatoes, and a herb demi glace</i>	