

## **ANTIPASTI**

### **INSALATA 6**

house salad of romaine, arugula, radicchio, cucumber, tomatoes and grilled mushrooms served with a lemon or balsamic vinaigrette

### **CAESAR 7**

crisp romaine lettuce, grilled Grana Padano, garlic croutons, marinated white anchovies and Caesar dressing

### **KURIOS FARM'S BIBB LETTUCE SALAD 7**

with grapes, walnuts, red onion and Gorgonzola dressing

### **ASPARAGUS SALAD "MILANESE" 9**

asparagus, arugula, parmesan with a Sea Island egg

### **MARINATED WARM "WILD" OLIVES 5**

marinated olives served warm with herbs, olive oil and orange zest

### **BRUSCHETTA 7**

local tomatoes, Gaeta olives, mozzarella, arugula, Tuscan olive oil and chile flake

### **CRISPY CALAMARI 8**

fried calamari served with marinara, garlic aioli, lemon and parsley

### **SUPPLI AL TELEFONO 8**

fried risotto fritters stuffed with house made sausage, spinach and parmesan served with a vodka tomato aioli

### **SAUTÉED ARTICHOKE HEARTS 9**

olive oil, garlic butter and white wine "sugo" tossed with oven roasted tomatoes served with grilled crostini

### **BEEF CARPACCIO 10**

thin slices of beef with horseradish aioli, arugula and melba toast

### **MUSSELS "TRICOLARE" 10**

Prince Edward Island mussels sautéed with white wine, fennel, sundried tomatoes and green olives

### **PIATTO DI ANTIPASTI DI OLIVA 15**

our antipasti plate "for two" consisting of a selection of house cured meats, house pulled mozzarella, chicken liver crostini and caponata

## **PRIMI**

### **ZUPPA DEL GIORNO 4/6**

seasonal soup of the day

### **SPAGHETTI AND MEATBALLS 8/13**

braised beef, pork, and veal meatballs with marinara sauce and shaved parmesan

### **BUCATINI ALL' AMATRICIANA 8/13**

"pierced" pasta tossed with house made pancetta, red onion, chile flake, tomato, cheese and parsley

### **RISOTTO BIANCO 8/14**

creamy Carnorolli rice with parmesan, basil pesto and ricotta salata

### **GOAT CHEESE RAVIOLI 8/15**

with dried orange, thyme and toasted hazelnuts

### **TAGLIATELLE ALLA BOLOGNESE 9/14**

fresh ribbon pasta tossed in a ragu of local ground beef, veal and pork

### **PENNE CON SALSICCIA E POLLO 9/15**

tubular pasta tossed with house made sausage, chicken, pine nuts, arugula and parmesan

### **RICOTTA GNOCCHI ALLA MARINARA 9/15**

house made ricotta gnocchi and pulled mozzarella with marinara, parmesan and basil

### **LINGUINE FRUTTI DI MARE 11/18**

local shrimp, mussels, calamari, scallops, yellow tomato, garlic, butter, chile flake and basil

### **POTATO GNOCCHI AND SCALLOPS 12/18**

pan-seared sea scallops with truffled spring vegetables and thyme

### **LASAGNA 14**

layered with sweet sausage, Parmesan, mozzarella and ricotta cheese served with marinara, garlic toast and fresh arugula

## **SECONDI**

### **EGGPLANT PARMESAN 14**

pan-fried eggplant layered with house made mozzarella, spinach, basil pesto, parmesan, toasted breadcrumbs and marinara

### **CHICKEN PARMESAN 15**

breaded and fried chicken breast with house made mozzarella, marinara, arugula greens and lumache alfredo

**PORK SCALLOPINE 17**

tender pork cutlets with capers, prosciutto, sage, and lemon over Anson Mills polenta and braised escarole

**VEAL MARSALA 17**

grilled skirt steak with wild mushrooms, marsala wine sauce and Taleggio fondue, garlic spinach and mashed potatoes

**SHRIMP "PICATTA" 18**

sautéed shrimp with lemon, capers, white wine, butter and parsley over fried green tomatoes

**SWORDFISH ALLA GRIGLIA 18**

over marinated calamari salad with white beans, Sicilian olives, oven roasted tomatoes, arugula, grilled scallions and chile flake

**PESCE DEL GIORNO MARKET PRICE**

ask your server about our fish of the day

**LAMB SCOTTADITO 24**

grilled lamb chops with cucumber, red onion, golden raisins, toasted almonds, house made goat milk yogurt dressing and basil pesto

**BRAISED SHORT RIBS 23**

with a crispy Fontina risotto cake and a toasted pine nut gremolata

**BEEF TENDERLOIN 23**

grilled select filet with mashed potatoes, sautéed spinach, fried onion rings and a Chianti sugo

**CONTORNI**

**Anson Mills Polenta 5**

**Mashed Potatoes 4**

**Grilled Asparagus with Egg 5**

**White Beans, Pancetta and Escarole 5**

**Brussels Sprouts with Fresh Chiles 5**

**Garlic Spinach 4**