

dinner

Salumi e Formaggi salt cured meats and cheeses

One for \$8 – Three for \$12 – Five for \$20

SALUMI Italian salt cured meats

Prosciutto di San Danielle, salt cured ham
Coppa Picante, spicy pork shoulder
Bresaola, air dried beef
Soppressata, braised and cured pork
Speck, smoked salt cured ham
Salame Finocchiona, cured pork with fennel spice
Mortadella, cooked bologna style pork

FORMAGGI cheeses served with fruit marmalade

soft

Quadrello, slightly pungent buffalo milk cheese
Taleggio, mild and soft cow's milk cheese
Asiago, mild and soft cow's milk cheese

hard

Pecorino Pepato, sheep's milk cheese with peppercorns
Grana Padano, cow's milk cheese, similar to Parmigiano Reggiano
Ubriaco al Prosecco, cow's milk cheese soaked in Prosecco sparkling wine

blue

Gorgonzola dolce, mild and sweet cow's milk blue veined cheese
Gorgonzola piccante, spicy and earthy cow's milk blue veined cheese

Antipasti "before the pasta" small/large plate

MEATBALLS MARINARA on soft polenta with marinara sauce and parmigiano \$6/10

MOZZARELLA CAPRESE sliced fresh mozzarella cheese with sliced tomato and basil pesto \$7/11

BEEF CARPACCIO (shaved raw beef) basil pesto and citrus \$7/11

SMOKED SALMON (cold smoked, served chilled) capers, onions and citrus \$10/14

WARM SPINACH SALAD warm spinach with bacon, hard boiled egg, and balsamic sauce \$8/12

INSALATA MISTA (mixed green salad) honey red wine vinaigrette sweet corn and polenta croutons \$5/9

CAESAR WEDGE crispy prosciutto and polenta croutons \$7/11

EGGPLANT PARMIGIANA thinly sliced with marinara and mozzarella \$7/11

CRABMEAT TORTINO savory crabmeat thick crepe with shiitake mushroom sauce \$12



ANTIPASTO PLATE Chef's selection of assorted salumi, marinated olives, imported cheeses and vegetables \$24

Home Made Pastas "1st Course" small/large plate

CANNELONI spinach and ricotta cannelloni with alfredo and marinara \$14

LASAGNE BOLOGNESE beef and béchamel lasagna with marinara and parmigiano \$13

TORTELLINI MARIA ROSA beef tortellini pasta with alfredo cream peas, and ham \$10/15

PAPPARDELLE CAMPAGNOLO (large ribbon pasta) chicken spinach, garlic and tomato white wine sauce \$10/15

RISOTTO wild mushrooms and white truffle essence \$11/16

MACARONI SAUSAGE AND PEPPERS (large macaroni) with home made fennel sausage, roasted peppers and tomato \$11/16

SPINACH TAGLIOLINI prosciutto, mushrooms, tomato and cream \$11/16

FETTUCINE ALFREDO cream and parmigiano \$8/13

SPAGHETTI MEATBALLS with marinara \$9/14

Secondi "Main Course"

SALMON RIGOLETTO diced tomato, lemon, capers side of vegetables \$24

FISH DEL GIORNO chef's selection of the day Market Price

SURF AND TURF 8 oz. beef filet, jumbo shrimp, red wine sauce, side of vegetables \$35

ROASTED QUAIL crabmeat stuffed quail, port wine sauce, on risotto cake \$26

SEARED DUCK BREAST with orange and lime, with orange glaze and side of vegetables \$27

OSSO BUCO on soft polenta \$27

CHIANTI BRAISED BEEF TIPS mushrooms and soft polenta \$24

TUSCAN RIBEYE grilled with Tuscan spices with rosemary potatoes \$27

LAMB MEDALLIONS raspberry sauce and rosemary fried potatoes \$27

CHICKEN PARMIGIANA with side of spaghetti marinara \$18

VEAL PARMIGIANA \$25

VEAL SCALLOPINI PICCATA (lemon butter, chili flakes) on bed of angel hair \$22

Contorni "sides" \$5

SEASONAL VEGETABLES WITH GARLIC AND LEMON

FRIED POTATOES WITH ROSEMARY

SOFT POLENTA

PEPERONATA- ROASTED PEPPERS, ONION AND TOMATO

home made desserts \$7

TIRAMISU

lady fingers, espresso, whipped cream

CHOCOLATE RUSTICO

chocolate, zabaglione cream, raspberry, vanilla gelato

AMARETTO HOUSE CAKE

soft sponge cake layered with amaretto, chocolate and whipped cream

FIORE DI FRAGOLA

almond laced cookie shell, apricot, fresh strawberries and zabaione cream

TORTA DI MELA

apple pie, vanilla gelato and chocolate

SEASONAL GELATI AND SORBETTI

SEASONAL SOUFFLEE 12