

ANTIPASTI

(choose one)

TARTARA DI TONNO

ahi tuna tartar, organic avocado, red onions, capers and balsamic reduction

ANTIPASTO CA DEL SOLE

an assortment of house cured meats, mozzarella, parmesan cheese, marinated vegetables, olives

CAPELANTE ALLA GRIGLIA, FONDUTA DI FORMAGGIO E ZUCCA FRITTA

Pan seared jumbo scallops, cheese fondue, fried pumpkin

MELANZANE ALLA PARMIGIANA

baked eggplant, light marinara sauce, basil, mozzarella and parmesan cheese

BURRATA CON PROSCIUTTO

creamy mozzarella, parma prosciutto, arugula, extra virgin olive oil

CALAMARI FRITTI

fried tender calamari, tiger shrimp, zucchini, venetian lemon sauce

INSALATA DI CESARE

baby romaine, croutons, parmesan cheese, caesar dressing

INSALATA DI TRICOLORE

traditional tricolore salad with endive, arugula, radicchio, shaved parmesan, balsamic dressing

INSALATA DI CAPRINO E UVA

belgian endive, baby arugula, crumble goat cheese, oven-dried grapes, caramelized pecans, aged balsamic vinegar

INSALATA DI CARCIOFI E ARUGOLA

fresh baby artichoke hearts and arugula tossed with lemon dressing and shaved parmesan

PASTA

any of the pastas can be served family style (\$10 per person) or as an entrée

MEZZELUNE DI ZUCCA

half-moon shaped pumpkin ravioli, butter, sage, parmesan cheese

AGNOLOTTI DI CARNE

homemade tortelli filled with pork, chicken and veal, served in a butter and sage meat reduction

LASAGNA DI CARNE

homemade lasagna, beef ragout, béchamel sauce and parmesan cheese, fried spinach

TORTELLONI D'ARAGOSTA

lobster tortelloni, saffron sauce

RIGATONI ALLA BUTTERA

short tube pasta, roasted pork sausages, peas, tomato-cream sauce

GNOCCHI FRESCHI AI FUNGHI

homemade potato dumplings, mushrooms, peas, light tomato sauce, parmesan cheese

RISOTTO DEL GIORNO

risotto of the day

PENNE ARRABBIATA

penne, spicy tomato-rosemary sauce

SECONDI

(choose three)

FILETTO DI MERO

grilled Chilean sea bass, extra virgin olive oil, lentils

SALMONE AL LIMONE E CANDITI

pan roasted scottish salmon, lemon sauce and candied lemons

PESCE SPADA ALLA CALABRESE

baked Hawaiian sword fish, with capers, kalamata olives, light tomato sauce

PETTO DI POLLO

free range chicken breast (choice of one style):

- marsala and mushrooms sauce
- fontina, prosciutto cotto, white wine sauce
- piccata, lemon and capers sauce

COSTOLETTE D'AGNELLO AL TIMO

grilled colorado lamb chops, red wine-thyme sauce

BISTECCA DI MANZO ALLA GRIGLIA

rib-eye steak, herb sauce

OSSOBUCO ALLA MILANESE

veal shank braised in white wine and fresh herbs; saffron risotto and gremolada

FILETTO DI MANZO AL CHIANTI

grilled filet mignon, chianti reduction sauce

STINCO D'AGNELLO ARROSTO

Roasted lamb shank, white wine, herbs sauce

DOLCI

choose one

TIRAMISÚ

ladyfinger cookies, espresso coffee, mascarpone cheese

STRUDEL DI MELE

warm apple, raisin and pine nut strudel, whipped cream

TORTINO DI CIOCCOLATO

warm flowerless chocolate and almond cake, vanilla sauce

PANNA COTTA CON FRUTTI DI BOSCO

vanilla custard, mix berries sauce

PASTICCERIA DELLA CASA

selection of homemade cookies

PROFITEROLES AL GELATO

homemade cream puffs filled with gelato, chocolate sauce

SEMIFREDDO AL CROCCANTINO

amaretto cookies semifreddo, chocolate sauce

price includes: appetizer, entrée, dessert, coffee



Stuzzichini

passed hors d'oeuvres
\$2.50 per piece

CROSTINI:

smoked salmon, goat cheese and capers
parma prosciutto, burrata cheese, balsamic reduction
smoked salmon, goat cheese, capers
roasted pear and gorgonzola, pecans
Ahi tuna tartare, capers, olives and anchovies
bruschetta, diced tomatoes, garlic & olive oil
mushrooms, melted brie cheese

SKEWERS:

grilled chicken & vegetable, light spicy tomato sauce
jumbo shrimp served with lemon garlic sauce
cherry tomato, basil, olives and mozzarella
chicken tenders with cilantro emulsion

SMALL BITES:

crab cakes with venetian lemon sauce
beef meatballs with light spicy tomato sauce
arancini with beef ragout & mozzarella cheese
arancini with saffron & seasonal vegetables
assorted pizza
belgian endive, goat cheese & caramelized pecans

DESSERTS:

assorted homemade cookies
custard tarts with berries
profiteroles filled with vanilla-chantilly cream
chocolate-dipped strawberries
tiramisú