

DINNER MENU

ANTIPASTI / APPETIZERS

- MINISTRONE SOUP** \$7.95 **Gluten Free**
Homemade classic Italian soup with seasonal vegetables and tomato-vegetable based stock.
- BRUSCHETTA** \$8.95
Tomatoes, basil, garlic & Extra Virgin Olive Oil on grilled homemade bread.
- RICOTTA BRUSCHETTA** \$10.95
Fresh ricotta, honey, wild mushrooms and truffle on grilled homemade bread.
- POLENTA CON FUNGHI** \$14.95 **Gluten Free**
Grilled polenta with creamy wild mushrooms sauce and melted fontina cheese.
- CALAMARI ALLA GRIGLIA** \$14.95 **Gluten Free**
Grilled calamari marinated in pesto over baby arugula, and pickled onions.
- VEGETARIANO (2PPL)** \$16.95 **Gluten Free**
Mixed grilled vegetables and fresh mozzarella with balsamic glaze
- PROSCIUTTO E BURRATA** \$17.95 **Gluten Free**
Prosciutto di parma and burrata imported from Italy.
- FORMAGGI MISTI (2PPL)** \$17.95
Assorted Italian cheeses: Pecorino, Ricotta salata, Parmigiano, goat cheese, Gorgonzola and fig jam.
- SALUMI MISTI (2PPL)** \$18.95
Assorted Italian sliced meats, cheeses, olives, fig jam crostini.
- CARPACCIO CLASSICO** \$18.95 **Gluten Free**
Classic filet Mignon carpaccio with arugula, shaved Parmigiano and lemon-caper dressing.

INSALATE / SALADS

- ESOTICA** **Gluten Free**
Baby arugula, heart of palm, avocado, tomatoes and shaved Parmigiano.
- BARBABIETOLA** **Gluten Free**
Baby arugula, roasted beets, avocado, and goat cheese with hazelnut vinaigrette.
- CAVOLO NERO**
Tuscan kale, apples, crispy pancetta, walnuts, croutons with Caesar dressing

CONTORNI / SIDES

- SPINACI** **Gluten Free**
Spinach with garlic and extra virgin olive oil.
- CAVOLETTI** **Gluten Free**
Sautéed Brussels sprouts with pancetta.
- BROCCOLI** **Gluten Free**
Spicy broccoli rabe.
- PURE** **Gluten Free**
Homemade mashed potatoes.
- POLPETTA**
Braised and slowly cooked all beef meatballs.

PRIMI PIATTI / PASTA

- SPAGHETTI WITH MEATBALLS** \$17.95
Spaghetti with all beef meatballs, fresh mozzarella, basil and marinara.
- PENNE GENOVESE** \$17.95
Penne with homemade creamy basil walnut Pesto.
- FETTUCINE FUNGHI** \$17.95
Homemade fettuccine with wild mushrooms, green peas and a light cream sauce.
- RIGATONI FIRENZE** \$17.95
Rigatoni with roasted eggplant, melted mozzarella, fresh basil tomato sauce.
- GNOCCHI ALLA SORRENTINA** \$17.95
Homemade gnocchi with tomato sauce, basil and mozzarella.
- RIGATONI BOLOGNESE** \$17.95
Rigatoni with an original Italian recipe made with ground beef, celery, carrots and onion.
- SPAGHETTI CARBONARA** \$17.95
Spaghetti with cream sauce pancetta, shallot, egg and pecorino Romano.
- ORECCHIETE BARESE** \$17.95
Mini shell pasta with sweet and hot Italian sausage, broccoli rabe, extra virgin olive oil and garlic.
- RAVIOLI DELLA NONNA** \$18.95
Homemade spinach and ricotta ravioli with truffle pink sauce.
- LASAGNA CLASSICA** \$18.95
Homemade beef béchamel lasagna.
- PAPPARDELLE CON RAGU DI CARNE** \$18.95
Homemade pappardelle with honey-braised short rib ragu.
- PENNE VEGETARIANO** \$18.95 **Gluten Free**
Gluten Free Penne with seasonal mixed vegetables, saffron and extra virgin olive oil & garlic.
- LINGUINI NERE ALLA ARRABIATA** \$19.95
Homemade black linguini with shrimp and spicy "Calabrian" tomato sauce.
- SPAGHETTI CON LE VONGOLE** \$19.95
Spaghetti with manila clams, cherry tomatoes & white wine

SECONDI PIATTI / MAIN COURSE

- POLLO MILANESE** \$20.95
Pan-fried free range breaded chicken cutlet topped with tomato and arugula.
- SALMONE ALLA GRIGLIA** \$22.95 **Gluten Free**
Grilled wild salmon filet with capers white wine sauce; served with sautéed spinach and mashed potatoes.
- TAGLIATA (GRASS FED)** \$23.95 **Gluten Free**
Grilled organic grass-fed black angus hanger steak with chimichurri sauce served with rosemary roasted potatoes.
- POLLO PARMIGIANA** \$23.95
Free range chicken parmigiana with side of spaghetti pomodoro
- MANZO ALLA TOSCANA** \$26.95 **Gluten Free**
Honey braised and slowly cooked for 24 hours beef short ribs; served with mashed potatoes and broccoli rabe.