

## ANTIPASTI

<b>CROSTINI DI FUNGHI E FORMAGGIO</b> ○	9.75
grilled ciabatta bread, wild mushrooms, tomino cheese	
<b>LA BRUSCHETTA</b> ○ ◇	9.25
fresh tomatoes, basil, garlic, toasted bread	
<b>CARPACCIO DI MANZO CON CREMA DI PARMIGIANO AL TARTUFO</b>	15.25
thinly sliced raw beef, parmesan cheese fondue, truffle oil, chives	
<b>FRITTO MISTO DI GAMBERONI, CALAMARI E ZUCCHINE</b>	15.25
fried calamari, shrimp, vegetable tortelli, zucchini, tartar or marinara sauce	
<b>PEPATA DI VONGOLE</b> □	15.50
Sautéed Manila clams, light-spicy garlic & tomato broth	
<b>CAPESANTE ALLA GRIGLIA, CON FONDUTA DI FORMAGGIOE ZUCCA FRITTA</b>	18.00
Pan seared jumbo scallops, cheese fondue, fried pumpkin	
<b>TARTARE DI TONNO E LIMONI CANDITI</b> □	16.50
ahi tuna tartare, italian soy sauce, shallots, avocado mousse, candied lemon	
<b>BURRATA CON PROSCIUTTO DI PARMA E ZUCCA FRITTA</b> □	15.95
creamy mozzarella, parma prosciutto, frisee lettuce, crispy pumpkin, extra virgin olive oil	
<b>POLENTA, SALSICCIA E FUNGHI</b> □	13.25
soft polenta, pork sausages, porcini mushroom, parmesan cheese	
<b>MELANZANE ALLA PARMIGIANA</b> ○	13.50
eggplant, light tomato sauce, parmesan cheese, basil, mozzarella cheese	
<b>DELIZIE DELLA CASA</b> (recommended for two people)	22.75
an assortment of house cured meats, mozzarella, parmesan cheese, marinated vegetables, olives, garlic bread	

## INSALATE E ZUPPE

<b>MINISTRONE DI VERDURE</b> ○ ◇ □	9.25
vegetable soup	
<b>MISTICANZA DELL'ORTO AL BALSAMICO VECCHIO</b> ○ ◇ □	8.95
mixed organic greens, tomatoes, aged balsamic dressing	
<b>DIVINA DI CESARE</b>	11.50
romaine lettuce, croutons, classic caesar dressing, parmesan cheese	
<b>BARBABIETOLE CON FORMAGGIO DI CAPRA E AVOCADO</b> ○ ◇ □	13.50
roasted beets, avocado, sliced tomatoes, goat cheese, balsamic dressing	
<b>INSALATA DI CARCIOFINI</b> ○	13.25
raw baby artichoke hearts, wild arugula, lemon vinaigrette, shaved parmesan	
<b>INSALATA DI CRESCIONE</b> ○	13.50
watercress lettuce, roasted pine nuts, hearts of palm, shaved parmesan cheese, avocado, lemon-balsamic dressing	

## PRIMI

<b>TRUCCIOLO DI MARCHESI PORCINI E SALSICCIA</b> pork sausage ragout, porcini mushrooms, light tomato sauce	18.95
<b>CAPELLINI ALLA CHECCA</b> ◊ angel hair pasta, fresh tomatoes, basil, garlic	12.50
<b>LINGUINE NERE CON SALAME CALABRESE E GAMBERI</b> squid ink linguini, spicy calabrese salami, shrimp, cherry tomato sauce	19.50
<b>BUCATINI ALL'AMATRICIANA</b> thick hollow spaghetti, tomato sauce, house cured pancetta, gold onions, pecorino cheese	15.25
<b>RIGATONI ALLA BUTTERA</b> rigatoni, light-pink sauce, pork sausages, peas	15.95
<b>LASAGNA DI CARNE, OMAGGIO A NONNA RINA</b> homemade lasagna, beef ragout, béchamel sauce, parmesan cheese, fried spinach	16.75
<b>MEZZELUNE DI ZUCCA BARUCCA</b> ◊ half-moon shaped pasta filled with pumpkin, butter sage sauce, parmesan cheese	15.50
<b>BIGOLI CA' DEL SOLE</b> venetian style spaghetti, clams, shrimp, mussels, spicy tomato sauce	20.50
<b>PAPPARDELLE AGNELLO E PISTACCHI</b> wide ribbon pasta, lamb ragout, thyme, crushed pistachios	18.95
<b>GNOCCHI AL RAGU` DI CODA DI MANZO</b> homemade potato dumplings, oxtail ragout, parmesan cheese	17.50
<b>RAVIOLI DI MANZO AL BURRO TARTUFATO E PARMIGIANO</b> homemade short rib ravioli, spinach, ricotta cheese, truffle butter, parmesan cheese	16.50
<b>SPAGHETTI ALL'ARAGOSTA</b> 1 lb. maine lobster, shrimp, white wine, garlic light-spicy cherry tomato sauce	M.P.

## SECONDI

<b>SCHIACCIATA DI POLLO ALLA PIASTRA</b> □ whole, boneless, corn fed chicken, grilled, seasonal vegetables	24.50
<b>PETTO DI POLLO ALLA VALDOSTANA CON ASPARAGI</b> free-range chicken breast, ham, mozzarella cheese, white wine sauce, sautéed asparagus	22.75
<b>STINCO DI MAIALE ARROSTO</b> roasted pork shank, white wine, herbs, roasted potatoes	27.50
<b>COSTATA DI MANZO ALLA GRIGLIA</b> □ dry aged 16oz. bone in rib eye, grilled vegetables	M.P.
<b>SALMONE AFFUMICATO E RAFANO</b> □ pan roasted, smoked, Scottish salmon, sautéed spinach, horseradish	26.95
<b>BRANZINO AL VINO BIANCO E CARCIOFI</b> □ mediterranean sea bass, baby artichokes, diced tomatoes, basil, white wine sauce	30.95
<b>OSSOBUCCO</b> braised free-range veal shank, saffron risotto	34.75
<b>COSTOLETTA D`AGNELLO</b> □ colorado lamb chops, brussels sprouts, mustard, red wine	35.95
<b>ZUPPA DI PESCE</b> □ traditional cioppino, salmon, clams, mussels, sea scallops, shrimp, white wine, garlic, light spicy tomato sauce	30.50

*\*we can substitute any pasta with gluten free pasta. please ask your server*

◊ vegetarian ◊ vegan □ gluten free