

## ANTIPASTI

<b>CROSTINI DI FUNGHI E FORMAGGIO</b> ○	10.50
grilled ciabatta bread, wild mushrooms, tomino cheese	
<b>LA BRUSCHETTA</b> ○ ◇	10.25
fresh tomatoes, basil, garlic, toasted bread	
<b>CARPACCIO DI MANZO CON CREMA DI PARMIGIANO AL TARTUFO</b>	15.75
thinly sliced raw beef, parmesan cheese fondue, truffle oil, chives	
<b>FRITTO MISTO DI GAMBERONI, CALAMARI E ZUCCHINE</b>	15.75
fried calamari, shrimp, vegetable tortelli, zucchini, tartar or marinara sauce	
<b>PEPATA DI VONGOLE</b> □	16.25
Sautéed Manila clams, light-spicy garlic & tomato broth	
<b>CAPESANTE ALLA GRIGLIA, CON FONDUTA DI FORMAGGIOE ZUCCA FRITTA</b>	18.50
Pan seared jumbo scallops, cheese fondue, fried pumpkin	
<b>TARTARE DI TONNO E LIMONI CANDITI</b> □	16.75
ahi tuna tartare, italian soy sauce, shallots, avocado mousse, candied lemon	
<b>BURRATA CON PROSCIUTTO DI PARMA E ZUCCA FRITTA</b> □	16.50
creamy mozzarella, parma prosciutto, frisee lettuce, crispy pumpkin, extra virgin olive oil	
<b>POLENTA, SALSICCIA E FUNGHI</b> □	13.75
soft polenta, pork sausages, porcini mushroom, parmesan cheese	
<b>MELANZANE ALLA PARMIGIANA</b> ○	13.95
eggplant, light tomato sauce, parmesan cheese, basil, mozzarella cheese	
<b>DELIZIE DELLA CASA</b> (recommended for two people)	23.75
an assortment of house cured meats, mozzarella, parmesan cheese, marinated vegetables, olives, garlic bread	

## INSALATE E ZUPPE

<b>MINISTRONE DI VERDURE</b> ○ ◇ □	9.75
vegetable soup	
<b>MISTICANZA DELL'ORTO AL BALSAMICO VECCHIO</b> ○ ◇ □	9.50
mixed organic greens, tomatoes, aged balsamic dressing	
<b>DIVINA DI CESARE</b>	11.75
romaine lettuce, croutons, classic caesar dressing, parmesan cheese	
<b>BARBABIETOLE CON FORMAGGIO DI CAPRA E AVOCADO</b> ○ ◇ □	14.25
roasted beets, avocado, sliced tomatoes, goat cheese, balsamic dressing	
<b>INSALATA DI CARCIOFINI</b> ○	13.75
raw baby artichoke hearts, wild arugula, lemon vinaigrette, shaved parmesan	
<b>INSALATA DI CRESCIONE</b> ○	13.95
watercress lettuce, roasted pine nuts, hearts of palm, shaved parmesan cheese, avocado, lemon-balsamic dressing	

## PRIMI

<b>TRUCCIOLO DI MARCHESI PORCINI E SALSICCIA</b>	19.50
pork sausage ragout, porcini mushrooms, light tomato sauce	
<b>CAPELLINI ALLA CHECCA</b> ◊	13.50
angel hair pasta, fresh tomatoes, basil, garlic	
<b>LINGUINE NERE CON SALAME CALABRESE E GAMBERI</b>	19.75
squid ink linguini, spicy calabrese salami, shrimp, cherry tomato sauce	
<b>BUCATINI ALL'AMATRICIANA</b>	15.75
thick hollow spaghetti, tomato sauce, house cured pancetta, gold onions, pecorino cheese	
<b>RIGATONI ALLA BUTTERA</b>	16.25
rigatoni, light-pink sauce, pork sausages, peas	
<b>LASAGNA DI CARNE, OMAGGIO A NONNA RINA</b>	17.25
homemade lasagna, beef ragout, béchamel sauce, parmesan cheese, fried spinach	
<b>MEZZELUNE DI ZUCCA BARUCCA</b> ◊	16.50
half-moon shaped pasta filled with pumpkin, butter sage sauce, parmesan cheese	
<b>BIGOLI CA' DEL SOLE</b>	21.50
venetian style spaghetti, clams, shrimp, mussels, spicy tomato sauce	
<b>PAPPARDELLE AGNELLO E PISTACCHI</b>	19.50
wide ribbon pasta, lamb ragout, thyme, crushed pistachios	
<b>GNOCCHI AL RAGU` DI CODA DI MANZO</b>	18.50
homemade potato dumplings, oxtail ragout, parmesan cheese	
<b>RAVIOLI DI MANZO AL BURRO TARTUFATO E PARMIGIANO</b>	17.50
homemade short rib ravioli, spinach, ricotta cheese, truffle butter, parmesan cheese	
<b>SPAGHETTI ALL'ARAGOSTA</b>	M.P.
1 lb. maine lobster, shrimp, white wine, garlic light-spicy cherry tomato sauce	

## SECONDI

<b>SCHIACCIATA DI POLLO ALLA PIASTRA</b> □	25.50
whole, boneless, corn fed chicken, grilled, seasonal vegetables	
<b>PETTO DI POLLO ALLA VALDOSTANA CON ASPARAGI</b>	23.75
free-range chicken breast, ham, mozzarella cheese, white wine sauce, sautéed asparagus	
<b>STINCO DI MAIALE ARROSTO</b>	27.75
roasted pork shank, white wine, herbs, roasted potatoes	
<b>COSTATA DI MANZO ALLA GRIGLIA</b> □	M.P.
dry aged 16oz. bone in rib eye, grilled vegetables	
<b>SALMONE AFFUMICATO E RAFANO</b> □	27.50
pan roasted, smoked, Scottish salmon, sautéed spinach, horseradish	
<b>BRANZINO AL VINO BIANCO E CARCIOFI</b> □	31.50
mediterranean sea bass, baby artichokes, diced tomatoes, basil, white wine sauce	
<b>OSSOBUCCO</b>	35.50
braised free-range veal shank, saffron risotto	
<b>COSTOLETTA D'AGNELLO</b> □	36.50
colorado lamb chops, brussels sprouts, mustard, red wine	
<b>ZUPPA DI PESCE</b> □	31.50
traditional cioppino, salmon, clams, mussels, sea scallops, shrimp, white wine, garlic, light spicy tomato sauce	

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

◊ vegetarian ◊ vegan □ gluten free