

## ANTIPASTI

<b>LA BRUSCHETTA</b> ◊ ◊	10.75
fresh tomatoes, basil, garlic, toasted bread	
<b>CARPACCIO DI MANZO CON CREMA DI PARMIGIANO AL TARTUFO</b>	16.75
thinly sliced raw beef, parmesan cheese fondue, truffle oil, chives	
<b>FRITTO MISTO DI GAMBERONI, CALAMARI E ZUCCHINE</b>	15.95
fried calamari, shrimp, vegetable tortelli, zucchini, tartar or marinara sauce	
<b>PEPATA DI VONGOLE</b> □	17.50
sautéed Manila clams, light-spicy garlic&tomato broth	
<b>CAPESANTE ALLA GRIGLIA, CON FONDUTA DI FORMAGGIO E 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, candiedlemon	
<b>BURRATA CON PROSCIUTTO DI PARMA E ZUCCA FRITTA</b> □	17.25
creamy mozzarella, parma prosciutto, frisee lettuce, crispy pumpkin, extra virgin olive oil	
<b>MELANZANE ALLA PARMIGIANA</b> ◊	13.95
eggplant, light tomato sauce, parmesan cheese, basil, mozzarella cheese	
<b>POLENTA, SALSICCIA, E FUNGHI</b>	14.95
soft polenta, pork sausages, porcini mushroom, parmesan 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>INSALATA DI GAMBERI CON PESCHE IN AGRODOLCE</b> □	15.95
Grilled shrimp, fingerling potatoes, sweet & sour peaches, chives, olive oil	
<b>MISTICANZA DELL'ORTO AL BALSAMICO VECCHIO</b> ◊ ◊ □	9.95
mixed organic greens, tomatoes, aged balsamic dressing	
<b>DIVINA DI CESARE</b>	12.50
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> ◊	13.95
raw baby artichoke hearts, wild arugula, lemon vinaigrette, shaved parmesan	
<b>INSALATA DI CRESCIONE</b> ◊	14.50
watercress lettuce, roasted pine nuts, hearts of palm, shaved parmesan cheese, avocado, lemon-balsamic dressing	

## PRIMI

<b>GEMELLI AI PORCINI E SALSICCIA</b>	20.50
Pork sausages ragout, porcini mushroom, light tomato sauce	
<b>CAPELLINI ALLA CHECCA</b> ◊	13.50
angelhair pasta, freshtomatoes, 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>	16.50
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>	18.50
homemade lasagna, beef ragout, béchamel sauce, parmesan cheese, fried spinach	
<b>MEZZELUNE DI ZUCCA BARUCCA</b> ◊	17.50
half-moon shaped pasta filled with pumpkin, butter sage sauce, parmesan cheese	
<b>BIGOLI CA' DEL SOLE</b>	22.50
venetian style spaghetti, clams, shrimp, mussels, spicy tomato sauce	
<b>PAPPARDELLE AGNELLO E PISTACCHI</b>	19.95
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 CHIARIFICATO E PARMIGIANO</b>	18.50
homemade short rib ravioli, spinach, ricotta cheese, clarify butter, parmesan cheese	
<b>RAVIOLINI DEL PLIN</b>	25.00
homemade small ravioli filled with fontina cheese, white truffle butter sauce	

## SECONDI

<b>SCHIACCIATA DI POLLO ALLA PIASTRA</b> □	25.95
whole, boneless, corn fed chicken, grilled, seasonal vegetables	
<b>PETTO DI POLLO ALLA VALDOSTANA CON ASPARAGI</b>	24.50
free-range chicken breast, ham, mozzarella cheese, white wine sauce, sautéed asparagus	
<b>COSTOLETTE D'AGNELLO ALLA SALSA DI AGLIO E ACETO</b> □	37.50
colorado lamb chops, red vinaigrette garlic sauce, sautéed romaine and red onions	
<b>COSTATA DI MANZO ALLA GRIGLIA</b> □	M.P.
dry aged 16oz. bone in rib eye, grilled vegetables	
<b>FILETTO DI MANZO ALLA SAN DANIELE</b> □	38.50
8 oz. beef filet mignon wrapped with parma ham, braised radicchio, pink peppercorn sauce	
<b>SALMONE AFFUMICATO E RAFANO</b> □	28.50
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>OSSOBUCO</b>	37.50
braised free-range veal shank, saffron risotto	
<b>ZUPPA DI PESCE</b> □	32.50
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