

Primi--Appetizers

-  **Aglione e Formaggio** \$14
Roasted garlic bulb served with warm pesto crusted goat cheese. Topped with toasted walnuts and drizzled with honey. Served with rustic crisps.
-  **Gamberi Aglio** \$13
Shrimp baked with roasted garlic white wine and topped with asiago and mozzarella cheese.
-  **Formaggio Fritto** \$12
House breaded and fried wedges of provolone cheese.
-  **Sicilian Capesante** \$15
Sea scallops sautéed with pancetta, tomatoes, onion, roasted garlic and white wine.
-  **Arajosta Funghi** \$15
Mushrooms stuffed with risotto mixed with red pepper, broccoli, cheese and lobster meat oven baked and topped with asiago and mozzarella cheese.
-  **Cozze** \$14
Fresh mussels sautéed with tomatoes, garlic, onion and white wine.
- Calamari Fritti** \$14
Lightly dusted and fried to perfection and served with a spicy aioli sauce.
- Bruschetta** \$11
Traditional style with marinated tomatoes and red onion on our toasted homemade focaccia.
-  **Antipasto For Two** \$22
Bountiful platter of cured meats, cheese and accompaniments.

Insalate & Zuppa-- Salad & Soup

-  **Insalata Caprese** \$12
Fresh tomatoes, fior de latte, fresh basil, aged balsamic and our house-made pesto.
-  **Formaggio di Carpa** \$15
Mixed greens tossed with our sun-dried tomato dressing, fresh strawberries, spicy pecans and topped with warm goat cheese.
-  **Dolce Anatra** \$18
Smoked duck breast on a bed of mixed greens with grilled pears, toasted walnuts and gorgonzola cheese.
-  **Caesar** \$8
House-made dressing, fresh asiago, and pancetta.
-  **Giardino** \$6
Mixed greens, cucumbers, tomatoes, olives and red pepper in our house vinaigrette.
- Zuppa** \$6
homemade soup of the day.

Piadina--Flatbread


- Dolce Pera** \$16
Pears, roasted garlic, toasted walnuts, gorgonzola, mozzarella, honey, prosciutto, and arugula.
- Pane Toscano** \$17
House-made walnut pesto, asiago, mozzarella, caramelized onion, roasted red peppers, sun-dried tomatoes, prosciutto, and arugula.

Le Pasta--Pasta

OUR PASTA IS ALL HOMEMADE AND IS SERVED AL DENTE. SUBSTITUTE GNOCCHI ADD \$3.50

☺ CAN BE MADE GLUTEN FREE BY SUBSTITUTING PASTA FOR GLUTEN FREE PASTA. \$1.50.

- Gnocchi Gorgonzola** \$22
Homemade gnocchi tossed with gorgonzola cheese sauce, pancetta and sun-dried tomatoes.
-  **Cannelloni a Fungo Portabella** \$22
House rolled portabella stuffed cannelloni, oven baked and topped in a mushroom-cream reduction sauce.
-  **Ravioli Spinaci** \$22
Housemade spinach and ricotta cheese ravioli tossed with our sage tomato gorgonzola cream sauce with crispy pancetta.
- ☺ **Anatra Alfredo** \$30
Smoked duck breast served over house-made fettuccine with roasted garlic Alfredo sauce with charred tomatoes.
- ☺ **Aragosta e Granchio** \$35
Lobster meat and crab meat in a garlic Alfredo sauce with spinach and roasted red peppers on house-made fettuccine
- ☺ **Pasta di Nettuno** \$27
Shrimp, crab meat, sea scallops, mussels and clams in a creamy rose reduction sauce with house-made fettuccine.
-  ☺ **Frutt di Mare Arrabiata** \$25
Spicy Arrabiata sauce with seared sea scallops, mussels, clams and shrimp tossed with our housemade spaghetti.
- ☺ **Ragu di Funghi** \$25
Mushroom ragu with fennel sausage served over pappardelle.
- Lasagne** \$20
A Valley tradition with meat and three kinds of cheese.
- Polpette e spaghetti** \$17
House-made meatballs (beef, pork, veal) with our house-made tomato sauce and spaghetti.

- Piatto Italiano** \$25
One-half order of lasagne, fettuccine Alfredo and choice of veal parmesan or chicken parmesan.
- Parmigiano** \$20
Choice of veal parmesan made with milk fed veal topped with mozzarella or chicken parmesan made with breaded fresh chicken, topped with mozzarella cheese.
+ Served with pasta or potatoes and fresh vegetables.
-  **Melanzana alla Parmigiana** \$18
Layers of breaded eggplant, tomato sauce, and mozzarella cheese.
+ Served with pasta or potatoes and fresh vegetables.

Secondi-- Entrées

Pesce

Feature fish priced daily.

- Pollo Ripieno** \$25
Chicken stuffed with provolone, asiago cheese, pancetta and focaccia then wrapped with prosciutto, oven baked and topped with an asiago cream sauce. Served with mushroom risotto and fresh vegetables.
- Vitello Limone** \$24
Milk fed veal lightly floured, sautéed with butter, fresh lemon, wine, and capers. Served with mushroom risotto and fresh vegetables.
- Filet Mignon- 8oz** \$34
Fresh beef tenderloin grilled to your liking. Served with a port demi glaze, potatoes and fresh vegetables.
+ Add Tuscan sauce. Made with sautéed mushrooms caramelized onions, roasted garlic, and gorgonzola. \$5

 CAN BE MADE GLUTEN-FREE WITHOUT THE PORT DEMI GLAZE

Contorni--Sides

- Meatballs (2)** \$3
- Fennel sausage in tomato sauce** \$7
- Garlic shrimp** \$6

Dolce-- Dessert

Our Desserts and gelato are made in-house. Section changes Daily.