

## PRIMI

☞ Can be made gluten free

### ☞ ANTIPASTO FOR TWO ... 22

Bountiful platter of cured meats, cheese and accompaniments.

### ☞ COZZE ... 14

Fresh mussels sautéed with tomatoes, garlic, onion and white wine.

### CALAMARI FRITTI ... 14

Lightly dusted with semolina and fried to perfection. Served with a spicy aioli sauce.

### ☞ CAPESANTE SICILAIN ... 15

Sea scallops sautéed with pancetta, cherry tomatoes, onion, roasted garlic and white wine.

### ☞ GAMBERI E FAGIOLI ... 16

Grilled marinated jumbo shrimp served on a bed of spicy cannellini beans with house made pesto.

### ☞ BRUSCHETTA ... 11

Traditional style with marinated tomatoes and red onion on our toasted homemade focaccia.

### ☞ FORMAGGIO FRITTO ... 12

We slice and bread creamy Provolone cheese then deep fry it and serve it with our tomato sauce.

### ☞ AGLIO 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.

### ☞ CROSTINI DI FICHI ... 14

Homemade fig jam on toasted crostini with walnuts, Gorgonzola cheese, honey and arugula.

### ZUPPA ... 6

Homemade soup of the day.

## INSALATE

### ☞ CAESAR ... 9

A Romaine bundle topped with House-made dressing, fresh parmigiana cheese, pancetta croutons

### ☞ GIARDINO ... 8

Mixed greens, tossed with our homemade dressing, cannellini beans, tomato, and olives.

### ☞ INSALATA DI BARBABIETOLE ... 12

Thinly sliced beets served with baby arugula, tossed with a goat cheese creme fresh dressing and topped spicy pecans.

## LE PASTA

OUR PASTA IS ALL MADE IN HOUSE AND IS SERVED AL DENTE.

SUBSTITUTE GNOCCHI ADD \$3.50.

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

### **GNOCCHI GORGONZOLA ... 22**

*Homemade gnocchi tossed with Gorgonzola cheeses sauce, pancetta and sun-dried tomatoes.*

### **RAVIOLI SPINACI ... 24**

*House made spinach and ricotta cheese ravioli tossed with our sage tomato Gorgonzola cream sauce with crispy pancetta.*

### **☞ CANNELLONI A FUNGI PORTABELLA ... 24**

*House rolled portabella stuffed cannelloni, oven baked and topped in a mushroom-cream reduction sauce with shaved fresh truffles.*

### **☞ MELANZANA ALLA PARMIGIANA ... 20**

*Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade pesto.*

\* Served with pasta or potatoes and fresh vegetables. \*

### **☞ ARAGOSTA E GRANCHIO ... 35**

*Lobster and crab in a garlic Alfredo sauce with spinach and roasted red peppers on house-made fettuccine*

### **☞ PASTA DI NETTUNO ... 29**

*Shrimp, crab, sea scallops, mussels and clams in a creamy rose reduction sauce with house-made fettuccine.*

### **☞ FRUTTI DI MARE ARRABIATA ... 27**

*Spicy Arrabiata sauce with seared sea scallops, mussels, clams and shrimp tossed with our house made spaghetti.*

### **FARFALLE DI ZUCCA ... 24**

*Pumpkin farfalle with sweet sausage, peas, broccoli rabe, squash, pancetta tossed in a sage cream sauce.*

### **☞ RAGU DI CINGHIALE ... 32**

*Tender boar slowly stewed with tomatoes, Chianti and herbs served on a bed of pappardelle with fresh shaved truffles.*

### **POLPETTE E SPAGHETTI ... 18**

*House-made meatballs (beef, pork, veal) with our house-made tomato sauce and spaghetti.*

### **LASAGNE ... 20**

*A Valley tradition with meat and three kinds of cheese.*

### **PIATTO ITALIANO...27**

*One-half order of veal or chicken Parmesan. one half order of lasagne and fettuccine Alfredo.*

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## SECONDI

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### PESCE

*Feature fish catch of the day*

#### PARMIGIANO ... 20

*Choice of fresh milk fed veal or fresh chicken, breaded and topped with mozzarella . Served with fettuccine or potato and vegetables*

#### 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 ... 25

*Milk fed veal lightly floured, sautéed with butter, fresh lemon, wine and capers. Served with mushroom risotto and fresh vegetables.*

#### ☞ COSTOLETTE DI MANZO ... 30

*Fall off the bone beef short ribs "al Chianti" gremolata. Served with potatoes and fresh vegetables*

#### COTOLETTA ... 40

*12oz Veal chop pan seared with a mushroom-port sauce and topped with a goat cheese crumble. Served with potatoes and fresh vegetables.*

#### ☞ FILETTO DI MANZO ... 40

*Fresh 8 oz AAA 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 \*

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## AGGIUNTE

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#### HOMEMADE MEATBALL ... 4

#### GARLIC SHRIMP (3) ... 6

#### GRILLED JUMBO SHRIMP (3) ... 8

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## DOLCE

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*Ask server for today's house made selection of cakes and gelato.*