

Primi

☺ CAN BE MADE GLUTEN FREE



- ☺ **Antipasto** \$26
cured meats, cheese and accompani.....
- ☺ **Cozze** \$14
Fresh mussels sautéed with tomatoes, garlic, onion and white wine.
- ✓ **Crostini di Fichi** \$14
Homemade fig jam on toasted crostini with walnuts, Gorgonzola cheese, honey and arugula.
- ☺ **Gamberi E Fagioli** \$16
Grilled marinated jumbo shrimp served on a bed of spicy cannellini beans with house made pesto.
- ✓ **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.
- Arajosta Funghi** \$16
Mushrooms stuffed with risotto mixed with red peppers, broccoli, cheese and lobster meat oven baked and topped with Asiago and mozzarella cheese.
- Bruschetta** \$11
Traditional style fresh tomatoes, red onions and fresh garlic on our homemade focaccia bread
- ✓ **Formaggio Fritto** \$12
We slice and bread creamy Provolone cheese then deep fry it and serve it with our tomato sauce.
- Calamari Fritti** \$14
Lightly dusted with semolina and fried to perfection. Served with a spicy aioli sauce.

Insalate

- ☺ **Caesar** \$10
A Romaine bundle topped with House-made dressing, fresh parmigiana cheese, pancetta croutons
- ☺ ✓ **Gardino** \$8
Mixed greens, tossed with our homemade dressing, cannellini beans, tomato, olives and shaved parmesan.
+ Add grilled shrimp \$6
- ☺ ✓ **Insalata Caprese** \$12
Fresh Tomato, for di latte, fresh basil, aged balsamic and our home made pesto

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 Funghi Portabella** \$24
House rolled portabella stuffed cannelloni, oven baked and topped in a Truffle mushroom-cream reduction sauce.
- ✓ **Melanzana alla Parmigiana** \$20
Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade pesto.
- ☺ **Positano** \$26
Fresh house made lemon pepper fettuccine tossed with grilled jumbo shrimp, fresh tomatoes, basil, fior di latte, and fresh bail in alight garlic wine sauce
- ☺ **Aragosta e Granchio** \$38
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.	
☉ Ragu di Cinghiale	\$32
Tender boar slowly stewed with tomatoes, Chianti and herbs served on a bed of pappardelle with a hint of black truffle	
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.	

Secondi

☉ CAN BE MADE GLUTEN FREE.

Filletto di Manzo	\$40
Fresh grilled beef tenderloin served with a port demi glaze. Fresh vegetables and potatoes + Add Tuscan sauce Sautéed Mushrooms, caramelized onion and gorgonzola cheese. \$5.00	
☉ Costolette di Manzo	\$33
Fall off the bone beef short ribs "al Chianti" gremolata. Served with potatoes 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.	
Parmigiano	\$20
Fresh milk fed veal or breaded and topped with mozzarella . Served with 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.	

Pesce

Feature fish catch of the day

Cocktails/Beer/Wine

Red Sangria (9oz)	\$13
Our special recipe	
Amalfi Sunrise (1.5 oz)	\$10
Amaretto, orange juice, grenadine.	
Aperol Spritz (5oz)	\$11
Aperol, Prosecco, soda.	
Italian Margarita (2.5 oz)	\$11
Tequilla, Triple sec and Ameratto	
Bloody Caesar (1.5 oz)	\$8
Craft Beer	\$7.50
Oast House Barn Raiser, Oast House Pitchfork Porter, Bench Balls Falls IPA, Steam Whistle Premium Pilsner	
Konzelmann Chardonnay 6 oz/9oz/Bottle	8/ 11/ 28
Konzelmann Riesling 6 oz/9oz/Bottle	8/ 11/ 28
DiProfio Pinot Grigio 6 oz/9oz/Bottle	8/ 11/ 28
Konzelmann Cabernet Sauvignon 6 oz/9oz/Bottle	8/11 / 28
Konzelmann Baco Noir 6 oz/9oz/Bottle	8/11 /28
DiProfio CabMerlot 6 oz/9oz/Bottle	8.5/ 11.5/ 34
Konzelmann Merlot	8/ 11/ 28