

ANTIPASTI

CAPRINO Baked Goat Cheese, Braised Leeks, Bread Crumbs with Pesto & Marinara Sauce	9.25
FRITTO MISTO Semolina Fried Calamari, Shrimp, Vegetables & Lemon Aioli	12.95
COZZE AL FORNO Steamed Mussels, Oregano, Garlic Butter, Pinot Grigio Leeks & Grilled Bread	11.95
BRUSCHETTA Grilled Ciabatta Bread with Grilled Mission Figs, Caramelized Shallots, Gorgonzola Dolce & Basil	8.95
ANIMELLE Fresh Veal Sweetbreads Sautéed with Assorted Mushrooms, Garlic & White Wine	11.95
CARPACCIO Thinly Sliced Beef with Arugula, Capers, Extra Virgin Olive Oil & Shaved Grana Padana	9.95
ZUPPA Seasonal Soup of the Day	6.50
INSALATA	
ROMANA Grilled Hearts of Romaine Wrapped with Prosciutto & Drizzled with Hazelnut Vinaigrette	10.95
ESTIVA Butter Lettuce, Romaine, Grape Tomatoes, Sugar Snap Peas, Toasted Walnuts, Goat Cheese & Italian Vinaigrette	9.95
D'INDIVIA RUCOLA Endive & Arugula Salad with Marinated Beets Lemon Vinaigrette & Grana Padana	9.50
CEASAR Romaine, Grana Padana, Toasted Croutons & Garlic Anchovy Dressing	8.50
PRONTI Chopped Salad of Romaine Lettuce, Salami, Green Olives Artichokes, Roasted Peppers, Chickpeas, Provolone Parmesan, Crostini & Herb Vinaigrette	12.50
CAPRICCIOSA Grilled Chicken Breast, Romaine Lettuce, Pancetta Celery, Red Onion, Gorgonzola, Tomatoes, Black Olives & Lemon Vinaigrette	12.95
POLLO CEASAR Ceasar Salad with Grilled Chicken	12.95
INSALATA PESCE Grilled Fresh Fish of the Day, Lentil Salad Garden Lettuces, Tomatoes & Lemon Aioli	14.50
PANINI	
POLLO Grilled Chicken Breast, Provolone Cheese, Roasted Peppers & Arugula	13.25
AGNELLO Roasted Leg of Lamb, Pesto & Arugula	13.25
MELANZANE Grilled Eggplant with Goat Cheese	12.50
FUNGHI Grilled Portobello Mushroom & Smoked Mozzarella	12.50
PESCE DEL GIORNO Grilled Fresh Fish of the Day	14.50

PIZZA

MARGHERITA Tomato Sauce, Mozzarella & Basil	12.50
BIANCO CON PESTO White Pizza with Goat Cheese, Mozzarella, Sliced Tomatoes & Pesto Sauce	13.50
SALSICCE Home-Made Italian Sausage, Tomato Sauce Scallions, Mozzarella Cheese & Oregano	13.50
CARCIOFI Mozzarella, Fontina Cheese, Tomato Sauce, Artichokes, Kalamata Olives & Roasted Peppers	13.50

PASTA

PAPPARDELLE Saffron Pasta Ribbons, Shrimp, Fresh Tomatoes, Garlic Chili 5Flakes, Arugula, Lemon, White Wine & Butter	19.95
CAVATAPPI Home-Made Italian Sausage, Spinach, Mushrooms Roasted Tomato Sauce & Parmesan Cheese	15.95
CANNELLONI Pasta Sheets Rolled with Roasted Veal, Beef, Porcini Mushrooms, Spinach, Ricotta & Mozzarella Cheese	16.50
LINGUINE ALLA PESCATORA Mussels, Clams, Shrimp, Calamari, Fresh Fish, Garlic Parsley, Chili Flakes & White Wine Tomato Sauce	19.95
RAVIOLI AL LIMONE House-Made Ricotta & Basil Ravioli Served with Lemon Cream Sauce or Tomato Sauce	16.25
ROTOLO Rolled Pasta Filled with Wild Mushrooms, Ricotta Spinach & Porcini Mushroom Cream Sauce	14.95
LASAGNE Layers of Pasta with a Rich Meat Ragu, Italian Cheeses & Tomato Sauce	15.50
LINGUINE AL SALMONE Linguine Pasta, Sautéed Atlantic Salmon, Onions, Capers, Kalamata Olives, Fresh Herbs Olive Oil & Spinach	19.95
ORECCHIETTE Shell Shaped Pasta, Grilled Chicken, Sun-Dried Tomatoes, Asparagus & Creamy Gorgonzola Sauce	16.95
PENNE AL BRASSATO D'AGNELLO Penne Pasta, Braised Lamb, Red Wine, Tomato Sauce Grana Padana, Fresh Mint	17.95

SECONDI

POLLO ARROSTO Oven-Roasted Lemon Herb Chicken, Spinach Garlic Mashed Potatoes & Herb Roasting Juices	16.95
BISTECCA Grilled Rib-Eye Steak, Garlic Mashed Potatoes & Herb Shallot Compound Butter	28.95
PETTO DI POLLO Lemon Marinated Chicken Breast Grilled "al Mattone" Sugar Snap Peas & Grilled Tomatoes	16.95
PICCATA Veal Sautéed with Lemon, Capers, Parsley, White Wine Sautéed Spinach & Mushroom Risotto Cakes	23.95

Sample menu only for more information call 85.454.1589
Executive Chef Pepe Ccpatinta