

ANTIPASTI

ANTIPASTI FREDDO

*Mixed Cured Meats, Crostini, Olives, Stemmed Artichoke,
Pecorino, Grana Padano, Chestnut Honey
(Trentino-Alto Adige) \$16*

ANTIPASTI CALDO

*Warm Goat Cheese, Eggplant, Roasted Peppers, Grilled Zucchini, Arugula, Truffle Oil
(Piemonte) \$11*

INSALATE

MISTA

*Spring Mixed Lettuce, Cherry Tomato, Shaved Carrot, Parmigiano, Balsamic Vinaigrette
(Tuscan) \$7*

CAESAR

*Heart of Romaine, Crostini, Anchovy and Caper dressing, Romano Cheese
(Lazio) \$8*

AUTUMNO

*Baby Arugula, Fuji Apple, Walnuts, Scamorza, Sherry Vinaigrette
(Campania) \$9*

LETTUGA BIBB

*Bibb Lettuce, Pear, Prosciutto di Parma, Almonds, Ricotta Salata, Orange Vinaigrette
(Umbria) \$10*

SPINACI

*Baby Spinach, Roasted Beet, Cremini, Grapefruit, Chevre, Truffle-Mustard Vinaigrette
(Piemonte) \$10*

ZUPPE

FAGIOLI E PASTA

*Simple Tuscan Bean Soup, Prosciutto, Parmigiano, Arbequina Olive Oil
(Toscana) \$6*

PRIMI PIATTI

PORTOBELLO

*Breaded Portobello Mushroom, White Wine and Veal Jus, Lemon, Basil, Diced Tomato
(Liguria) \$12*

NAPOLEON

*Mushroom Blend in Truffle Butter, Truffle Oil, and Fresh Thyme, Aged Balsamic
(Valle d`Aosta) \$13*

AGNOLOTTI

*Butternut Squash filled Ravioli, Amaretti, Bufala Mozzarella, Sage-Butter Sauce
(Campania) \$13*

CAPRESE

*Imported Fresh Mozzarella di Bufala, Tomato, Basil, Arbequina Oil
(Campania) \$12*

CARPACCIO DI MANZO

*Beef Tenderloin Pounded Thin, Baby Arugula, Parmigiano, Truffle Oil, Pesto
(Veneto) \$15*

CALAMARI

*Fried Squid, Spicy and Sweet Tomato Sauce
(Friuli-Venezia Giulia) \$11*

CALAMARI SICILIA

*Sauteed Squid in Tomato Sauce, Pine Nuts, Calamata Olives, Caperberries,
Scallion, Israeli Couscous
(Sicilia) \$14*

VONGOLE

*Steamed PEI Mussels and Clams, Garlic, Sweet Cherry Peppers, Tomato Sauce, Basil
(Toscana) \$17*

CAPELANTE

*Diver Sea Scallops, Mascarpone and Prosciutto Risotto, Saffron sauce
(Campania) \$16*

GAMBERONI FREDDO

*Jumbo Shrimp Cocktail, House Cocktail Sauce
(Veneto) \$12*

SECONDI PIATTI

Pasta E Risotto

RIGATONI BOLOGNESE

*Braised Pork and Veal shank Marrow, Mascarpone, Orange Profumo
(Emilia-Romagna) \$15*

TAGLIATELLI CHIANTIGIANA

*Braised Wild Boar Marrow, Chianti, Parmigiano, Shaved Chocolate
(Toscana) \$16*

PAPPARDELLE A LA VODKA

*Spicy Tomato Vodka Cream Sauce, Prosciutto, Snow Peas, Parmigiano
(Abruzzo) \$13*

RIGATONI ZINGARA

*Prosciutto, Onions, Olives, Hot cherry Peppers, San Marzano Tomato Sauce
(Calabria) \$13*

PENNE VECCHIO

*Wild Mushrooms, Sweet Italian Sausage, Fennel Seeds, San Marzano Tomato Sauce
(Lazio) \$13*

RAVIOLI AL PORCINI

*Porcini Mushroom Filled Ravioli, in a Truffle Cream Sauce
(Piemonte) \$17*

LINGUINI E VONGOLE

*Steamed Clams, Garlic, Fresh Basil
(Veneto) \$15*

RISOTTO E FUNGHI

*Porcini Mushrooms, Wild Asparagus, Parmigiano, Truffle Butter, Fried Zucchini
(Valle d'Aosta) \$14*

RISOTTO E PESCE

*Seafood Blend, Cognac-Tomato Infusion, Saffron, Basil
(Veneto) \$17*

**As is the Italian tradition, we do not overcook pasta and risotto;
we serve it "al dente" to keep the texture and flavor intact.*

PIATTI DI MEZZO

CARNI

FILETO DI MANZO AL GORGONZOLA

*Prime Filet, Brandy-Gorgonzola Sauce, Prosciutto Wrapped Asparagus,
Eggplant Fries, Poached Pear
(Lombardia) \$36*

BREVE COSTOLE

*Braised Short Ribs of Beef, Apple-Fennel Puree, Four Wine Glaze, Cherry Peppers
(Toscana) \$28*

VITELLA KRISTI

*Veal Scallopini, topped with Prosciutto, Fontina, and Tomato,
in Marsala Sauce, Eggplant Fries
(Sardegna) \$22*

COSTOLETA DI VITELLA

*Pounded and Breaded Veal Chop, Baby Arugula, Cherry Tomatoes, Parmigiano
(Lombardia) \$28*

MAIALE

*Pork Tenderloin, Prosciutto-Pea Cannelloni, Balsamic and Calvados Cream Sauce
(Puglia) \$25*

POLLAME

POLLO PICCATA

*Organic Chicken Breast, Capers, White Wine, Lemon, Parsley
(Lazio) \$21*

ANATRA

*Hudson Valley Duck Breast, Barolo-Port Reduction, Black Truffle and Foie Gras, Over
Celeriac Puree
(Toscana) \$28*

PIATTI DI MEZZO

PESCE

GAMBERONI

*Sauteed Prawns Over Fennel and Endive, Orange-Garlic Sauce, Beet Profumo
(Calabria) \$22*

ARAGOSTA E GAMBERONI

*Warm Water Lobster Tail, Ecuadorian Prawns, Braised Spinach, White Wine and
Red Pepper Extract, Capers, Basil-Cherry Pepper Oil
(Veneto) \$40*

SALMONE AL NOCE

*Scottish Salmon Fillet, Topped with Dijon and Pine Nuts, White Wine, Lemon, Basil,
Diced Tomato
(Campania) \$22*

CORVINA

*Corvina Fillet, PEI Mussels, Baby Spinach, Cognac-Tomato Sauce
(Sicilia) \$26*

BRANZINO

*Mustard Seed Encrusted Sea Bass, Shallot Madeira Sauce, Truffle Scented Polenta
(Friuli-Venezia Giulia) \$31*

ZUPPE DI PESCE

*Scallops, Shrimp, Fillet of Fish, Clams, Mussels, Half Lobster Tail, Slow Cooked Calamari,
in Brandy, Tomato and Saffron Sauce
(Veneto) \$42*

COAL FIRED STEAKS

COSTOLETTE DI MAIALLE

Parmigiano Encrusted Center Cut Pork Chop in a Brandy-Carrot, Lemon and Veal Jus, Topped with Baby Arugula and Cherry Tomato, with Creamy Mashed Potato

\$22

AGNELLO COAL FIRED

Australian Rack of Lamb, Rubbed with Dijon Mustard, Bread Crumbs, Over Baby Carrots, Roasted or Mashed Potato, in Rosemary-Garlic Sauce with Mostarda Di Frutta

\$40

CONTROFILETTO

12 Oz Prime Sirloin, Green and Black Pepper Sauce with Cognac, Pomme Gaufrette, Sour Cucumber \$29

FILETTO DI MANZO

10 Oz Prime Filet Grilled, Seasoned with Fresh Herbs, EVOO, Topped with Cured Butter, Served With Mascarpone and Cream Spinach and Potato Lasagna

\$35

FILETTO AL CAFE

10 Oz Prime Filet Encrusted with Blue Mountain and Kona Coffee, Aged Balsamic, Tarragon and Asparagus Risotto

\$35

FILETTO VENEZIANO

10 Oz Prime Filet, 4oz of a Brazilian Lobster Tail, over Asparagus, Bordelaise and Truffle Peelings, Saffron-Bacon and Pea Risotto

\$38

FILETTO E FOI GRAS AL BAROLO

10 Oz Prime Center Cut Filet, Topped with Rouge Foi Gras, in a Barolo and Truffle Reduction, with Pomme Gaufrette and Spinach Toscana

\$40

COSTATA FIORENTINA

22 Oz Prime Bone-in Ribeye, Broccoli Rabe, Red Roasted Potatoes, Beef Stock Glaze

\$49

**Vegetables and sides have been carefully chosen to maximize the flavor and texture of each dish.*

Substitutions are not permitted but extra sides are available for **\$5:**

Braised Spinach, Cream Spinach, Broccoli Rabe, Baby Carrots, Mashed Potato, Potato Lasagna, Red Roasted Potato

5 Oz Prime Filets Are Available Upon Request