

HAPPY VALENTINES DAY !

~ MINESTRE ~

VELLUTATA D'ARAGOSTA homemade lobster bisque \$10

FAGIOLI BIANCHI tuscan style white bean soup, parmigiano reggiano, evoo \$9

~ANTIPASTI ~

VONGOLE AL FORNO whole baked clams, lemon, garlic, fresh parsley \$15

ANTIPASTO CALDO shrimp & clam oreganata, grilled portobello, asparagus involtini & crostini \$16

MOZZARELLA BUFALA buffalo mozzarella, yellow beefsteak tomatoes, sopressata, french beans, belgian salsify \$15

CALAMARI FRITTI cherry peppers, fried calamari, marinara \$16

~ INSALATE ~

INSALATA AI FRUTTI DI MARE cold marinated seafood salad, capers, citrus vinaigrette \$16

VEGETALI GRIGLIATI portobella mushroom, grilled vegetables, baby greens, balsamic vinaigrette \$15

INSALATA CESARE CLASSICO classic rendition, croutons \$9

INSALATA DELLA CASA organic lettuce, tomatoes, red onions, pimento vinaigrette \$9

ARUGULA walnuts, shaved pecorino, roasted cipolline onions, balsamic vinaigrette \$11

INSALATA PUGLIA chopped string beans, baby shrimp, red onions, cherry tomatoes, chick peas, pancetta \$15

SPINACI poached pears, baby spinach, frisee, radicchio, tomatoes, walnuts, cipolline onions, shaved pecorino, kiwi vinaigrette \$13

~ PIZZETTE ~

MARGHERITA traditional tomato & fresh mozzarella \$16

QUATTRO FORMAGGI tomato, mozzarella, asiago, gorgonzola & reggiano \$15

PROSCIUTTO & ARUGULA fresh mozzarella, prosciutto di parma & arugula \$16

~ PASTE ~

LINGUINE MARECHIARO linguine, shrimp, manila clams, light tomato sauce \$24

TAGLIOLINI AL NERO DI SEPIA squid ink tagliolini, stuffed calamari, shrimp, capers, olives, light marinara \$27

RAVIOLI DELLA NONNA grandmother style ravioli, spinach, fresh ricotta & fresh mozzarella, marinara \$22

BUCATINI ARAGOSTA FRA DIAVOLO thick straw pasta, lobster tail, manila clams, mussels, calamari, light spicy marinara \$37

GARGANELLI BRIMIATA hand rolled egg pasta, cauliflower, pine nuts, roasted garlic & olive oil \$24

CANNELLONI EMILIANI baked large tube pasta, stuffed w/veal, chicken, spinach, ricotta, bolognese sauce \$25

RIGATONI CAMPANIA pan seared eggplant, stracciatella mozzarella, capers, olives, tomatoes, basil \$25

PACCHERI PUGLIESE sausage, broccoli rabe, gaeta olives, garlic & extra virgin olive oil \$25

CAVATELLI CON POLPETTINE ricotta cavatelli, homemade veal meatball, escarole & veal demi \$25

~ SECONDI PIATTI ~

VITELLO VAL D'AOSTANA stuffed veal chop, prosciutto, fontina cheese, sage, white wine, lemon \$45

LANGOSTINO ALLA GAMBRINUS pancetta wrapped shrimp, radicchio & clam risotto, orvieto wine \$27

ANITRA ALL'ARANCIA oven roasted long island duck, wild rice, grand marnier \$29

COSTINE DI MANZO slow oven roasted beef short rib, braised vegetables, gorgonzola soft polenta, asparagus \$33

SALMONE NORDICO roasted atlantic salmon, leeks, shiitake mushrooms, sun dried tomato pesto \$29

MAIALE MONTE ROSA grilled berkshire pork chop, polenta, chestnuts, roasted cauliflower, barolo wine \$29

DENTICE DEL GOLFO potato crusted red snapper filet, fennel gratinati, potato nocciola, lemon beurre blanc \$32

COSTOLETTE D'AGNELLO roasted rack of lamb, porcini mushroom risotto, baby carrots, chianti wine \$45

VITELLO E POLLO CASTELLANO boneless chicken breast, veal scaloppini, swiss cheese, capicola ham, baby french beans, champagne \$29

RAGONCINO wood oven roasted chicken, filet mignon, asparagus, mushrooms, sausage, red bliss potatoes \$29

COSTATA DI MANZO MAREMMA rosemary rubbed tuscan style prime rib, turnip mash, creamed spinach \$45

BRANZINO INTERO MEDITERRANEO wood oven roasted, whole mediterranean sea bass, shaved artichokes, roasted potatoes, mushrooms, garlic & olive \$38