

XII DODICI XII

ristorante italiano

Est 1992

Antipasti

SALUMI E FORMAGGIO Assorted imported cured meats & cheeses for two	\$22
CARCIOFINI FRITTI Baby artichokes, roasted peppers, pine nuts, lemon & caper sauce	\$17
VONGOLE AL FORNO Little Neck Clams, garlic, panko, parsley	\$17
PULPO ALLA GRIGLIA Charred octopus, Tuscan bean salad, olive oil, parsley	\$19
ZUCCHINI ROLLATINI Homemade Zucchini rollatini, goat cheese, ricotta cheese, diced Campari tomatoes	\$16
CALAMARI ALLA "JIMMY" Fried calamari, lemon sauce, hot cherry peppers	\$17

Insalate

BURATTA & EGGPLANT CAPONATA Creamy mozzarella cheese, eggplant, EVOO	\$16
INSALATA DODICI Chopped endive, radicchio, arugula, roasted peppers, Gaeta olive, vinaigrette	\$15
ARUGULA Baby arugula, walnuts, shaved Pecorino, roasted cipollini, white balsamic, walnut oil	\$14
CESARE Baby Romaine lettuce, Cesare dressing, parmesan croutons	\$15
BIETOLE ORO Roasted golden beets, baby spinach, goat cheese, house vinaigrette, almonds	\$15

Minestra

FAGIOLI BIANCHI White bean soup, escarole, red onions, croutons, EVOO	\$10
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Gluten free option PIZZA cauliflower crust option

MARGHERITA Fresh mozzarella, tomato, basil	\$20
MONTE BIANCO Arugula, prosciutto di parma, fresh mozzarella	\$25
YAZZO Quattro formaggio, hot cherry peppers, crumbled sausage	\$25

Panini

AMORE Italian sandwich. toasted ciabatta bread, Prosciutto, mozzarella, basil, EVOO	\$16
TIZIANA Italian sandwich. toasted ciabatta bread, Panko crusted cutlet, tomato, fresh mozzarella	\$15
VALTELLINA Italian sandwich. toasted ciabatta bread, free range chicken breast, broccoli rabe, taleggio & fontina cheese	\$16

Gluten free pasta option

Pasta – "Di Gragnano" - Napoli

PACCERI Giant rigatoni pasta, sausage, broccoli rabe, garlic, roasted cherry tomatoes	\$25
GNOCCHI BOLOGNESE Home made potato gnocchi, bolognese sauce, house made ricotta	\$25
GARGANELLI PAPALINA Wild mushrooms, pancetta, peas, shallots, cream	\$25
PAPARDELLE SUGO DI VITELLO Ribbon shaped pasta, veal ragu, sage, red wine	\$27
LINGUINI VONGOLE Verace clams, Baby spinach, cannellini, garlic, Calabrian chili peppers	\$25

Secondi Piatti

ROMBO Pan seared Alaskan Halibut, zucchini linguine, San Marzano cherry tomatoes, parsley potatoes	\$35
GAMBERI LUGANO Grilled jumbo shrimp, toasted fregula, braised vegetables	\$35
SALMONE "ST. MICHELLE" Atlantic Salmon, zucchini, capers, Gaeta olives, seasoned panko, parsley potatoes	\$35
POLLO FONTINA Airline chicken breast, prosciutto, Fontina cheese, Prosecco, roasted vegetables	\$29
POLLO MATTONE Half Bell & Evans chicken, cooked under a brick in our wood burning oven. Escarole, fingerling potatoes, Calabrian peppers	\$29
VITELLO "SALVIA" CON FUNGI Veal medallions, wild mushrooms, shallots, sage, DOP marsala	\$35
MELANZANA SICILIANA Eggplant, tomatoes, ricotta salata, mozzarella, parmesan, penne filetto di pomodoro	\$28
BISTECCA FIORENTINA For Two – "Debragga Meats" Prime Dry Aged Porterhouse Steak, Yukon gold mashed potatoes, Italian style creamed spinach	\$110

Verdura

Broccoli raab - Escarole - Parsley Potatoes	\$8
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We proudly use Mutti tomatoes from Italy