

## Antipasti

**SALUMI E FORMAGGIO** Assorted imported cured meats & cheeses for two

\$19

**CARCIOFINI FRITTI**

Baby artichokes, roasted peppers, pine nuts, olives, lemon & caper sauce

\$16

**VONGOLE AL FORNO**

Little Neck Clams, garlic, panko, parsley

\$16

**PULPO ALLA GRIGLIA**

Charred octopus, Tuscan bean salad, olive oil, parsley

\$18

**MELANZANE RIPIENE**

Stuffed baby eggplant, zucchini, olives, capers, tomato, crumbled goat cheese

\$16

**CALAMARI ALLA "JIMMY"**

Fried calamari, lemon sauce, hot cherry peppers

\$15

## Insalate

**BURATTA & AVOCADO**

Creamy mozzarella cheese, avocado, Parma prosciutto, EVOO

\$16

**INSALATA DODICI**

Chopped endive, radicchio, arugula, roasted peppers, Gaeta olive, vinaigrette

\$13

**ARUGULA**

Baby arugula, walnuts, shaved Pecorino, roasted cipollini, white balsamic, walnut oil

\$13

**CESARE**

Baby Romaine lettuce, Cesare dressing, parmesan croutons

\$13

**BIETOLE ORO**

Roasted golden beets, baby spinach, goat cheese, house vinaigrette, almonds

\$13

## Minestra

**FAGIOLI BIANCHI**

White bean soup, escarole, red onions, croutons, EVOO

\$10

**Gluten free option** **Pizza** cauliflower crust option

**MARGHERITA**

Fresh mozzarella, tomato, basil

\$19

**YAZZO**

Quattro formaggio, hot cherry peppers, crumbled sausage

\$21

## Panini

**PIADINA**

Italian flat bread. grilled shrimp, fire roasted peppers, arugula, garlic, salsa rosa

\$16

**PANINI**

Italian sandwich. toasted ciabatta bread, free range chicken breast, broccoli rabe, taleggio & fontina cheese

\$14

**Gluten free pasta option**

## Pasta – "Di Gragnano" - Napoli

**PACCHERI**

Giant rigatoni pasta, sausage, broccoli rabe, garlic, roasted cherry tomatoes

\$19

**SPAGHETTI POMODORO**

Fresh tomato, Basil

\$20

**GARGANELLI PAPALINA**

Wild mushrooms, pancetta, peas, shallots, cream

\$20

**PAPPARDELLE - sugo vitello**

Ribbon shaped pasta, veal ragu, rosemary, red wine,

\$21

**LINGUINI VONGOLE**

Verace clams, Baby spinach, cannellini, garlic, Calabrian chili peppers

\$21

## Secondi Piatti

**ROMBO**

Pan seared Alaska halibut, zucchini linguine, San Marzano cherry tomatoes, parsley, potatoes

\$35

**GAMBERI LUGANO**

Grilled jumbo shrimp, toasted fregula, braised vegetables

\$28

**SALMONE "ST. MICHELLE"**

Atlantic Salmon, zucchini, capers, Gaeta olives, seasoned panko, parsley potatoes

\$27

**POLLO FONTINA**

Airline chicken breast, prosciutto, Fontina cheese, Prosecco, roasted vegetables

\$28

**POLLO MATTONE**

Half Bell & Evans chicken, cooked under a brick in our wood burning oven. Escarole, fingerling potatoes, Calabrian peppers

\$28

**VITELLO "SALVIA" CON FUNGI**

Veal medallions, wild mushrooms, shallots, sage, DOP marsala

\$29

**BISTECCA FIORENTINA For Two – "Debragga Meats"**

Prime Dry Aged Porterhouse Steak, Yukon gold mashed potatoes, Italian style creamed spinach

\$89

## Verdura

Broccoli raab - Escarole - Parsley Potatoes

\$8