

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, olives, 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

MELANZANE RIPIENE

Stuffed baby eggplant, zucchini, olives, capers, tomato, crumbled goat cheese \$76

CALAMARI ALLA "JIMMY"

Fried calamari, lemon sauce, hot cherry peppers \$17

Insalate

BURATTA & AVOCADO

Creamy mozzarella cheese, avocado, Parma prosciutto, EVOO \$16

INSALATA DODICI

Chopped endive, radicchio, arugula, roasted peppers, Gaeta olive, vinaigrette \$14

ARUGULA

Baby arugula, walnuts, shaved Pecorino, roasted cipollini, white balsamic, walnut oil \$14

CESARE

Baby Romaine lettuce, Cesare dressing, parmesan croutons \$14

BIETOLE ORO

Roasted golden beets, baby spinach, goat cheese, house vinaigrette, almonds \$14

Minestra

FAGIOLI BIANCHI

White bean soup, escarole, red onions, croutons, EVOO \$10

Gluten free option Pizza cauliflower crust option

MARGHERITA

Fresh mozzarella, tomato, basil \$20

YAZZO

Quattro formaggio, hot cherry peppers, crumbled sausage \$25

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 \$25

GNOCCHI BOLOGNESE

Home made potato gnocchi, bolognese sauce, house made ricotta \$25

GARGANELLI PAPALINA

Wild mushrooms, pancetta, peas, shallots, cream \$25

GIGLI "ALLA JOEY"

Roasted eggplant, mozzarella, arugula, San Marzano tomato \$25

LINGUINI VONGOLE

Verace clams, Baby spinach, cannellini, garlic, Calabrian chili peppers \$25

Secondi Piatti

ROMBO

Pan seared Alaska halibut, zucchini linguine, San Marzano cherry tomatoes, parsley, potatoes \$35

GAMBERI LUGANO

Grilled jumbo shrimp, green lentils, braised vegetables \$32

SALMONE "ST. MICHELLE"

Atlantic Salmon, zucchini, capers, Gaeta olives, seasoned panko, parsley potatoes \$32

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

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

We proudly use Mutti tomatoes from Italy