

Dinner Menu

Antipasti

- Soup of the day* 9
- Carciofi in Padella* 12
Artichoke hearts sautéed with garlic, white wine and a touch of butter finished with parmigiano cheese served over prosciutto di Parma
- Vongole Fra Diavola* 13
Littleneck clams with marinara, garlic, white wine, red pepper flakes, oregano, parsley, extra virgin olive oil and Italian long hot peppers
- Salsiccia con Rape* 12
Pan seared homemade fennel sausage server over sautéed broccoli rabe with salt and peppers finished with caramelized garlic and grape tomatoes
- Parmigiana di Melanzane* 13
Baked Eggplant layered with mozzarella and parmigiano cheese served in a delicate fresh tomato sauce
- Antipasto Rustica* 14
Prosciutto di Parma, sweet and hot sopresata, long Italian hot peppers, provolone, pecorino cheese, pickled eggplant, spicy kalamata and cured black olives
- Polpette* 12
Beef and Pork Meat Balls made with eggs, white bread, parmigiano cheese, garlic, parsley and sweet onions served with marinara sauce

Insalate

- Insalata di Cavoletti di Bruxelles* 10
Shaved Brussels sprouts drizzled with homemade lemon preserve and shaved parmigiano cheese
- Insalata Mista* 10
Mixed greens salad with a balsamic vinaigrette dressing, shaved carrots, cucumbers, toasted walnuts served with warm light breaded goat cheese
- Lattuga* 10
Boston Bibb Lettuce with a champagne vinaigrette dressing, dried cranberries, sliced Bosc pears and brie cheese

Primi

- Gnocchi** 23
Homemade Ricotta and Parmigiano Gnocchi served with a classic Bolognese or Marinara sauce
- Pappardelle Cavolfiori e Salsiccia** 23
Homemade Pappardelle pasta with cauliflower, fennel sausage, caramelized onions, butter, parsley, extra virgin olive oil and Parmigiano cheese
- Fettuccini al Pesto e Maiale** 23
Homemade Fettuccini pasta tossed in a pesto sauce with cream, parmigiano cheese sliced pork tenderloin and a touch of butter
- Linguini di Mare** 25
Homemade linguini pasta with shrimp, calamari, scallops, clams, garlic, parsley, red pepper flakes, touch of butter, white wine and marinara sauce
- Ravioli di Costatine** 24
Homemade ravioli filled with braised short ribs, ricotta and parmigiano cheese, served with a reduction red wine, demi-glace and vegetables sauce
- Risotto con Funghi** 23
Creamy Italian rice with shitake, cremini, and oyster mushrooms, vegetable broth, onions, garlic, parsley, butter, white wine, parmigiano cheese and black truffle oil

Secondi

- Branzino** 28
Pan Seared Mediterranean Sea Bass with salt, pepper, grape tomatoes and bell peppers served with scallions wild rice and sautéed vegetables
- Agnello** 30
Grilled New Zealand rack of lamb, with garlic, parsley, salt and pepper finished with red wine demi-glace sauce, served with sour cream mashed potatoes and vegetables
- Anatra** 27
Pan seared duck breast with orange demi-glace, shallots, and cherry sauce served with sweet mashed potatoes and vegetables
- Pollo Aromatico** 26
Pan Seared half Chicken marinated with rosemary, thyme, parsley, garlic, white wine, extra virgin olive oil, served with sour cream mashed potatoes and vegetables
- Maiale** 27
Grilled Pork Chop with salt, pepper, garlic, parsley finished with apple and dates demi-glace sauce, served with mashed potatoes and vegetables
- Bistecca alla Griglia** 32
12 Oz. Angus Sirloin Steak marinated with parsley, garlic, olive oil served with sour cream mashed potato and vegetables garnish with crispy shallots

****Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness*