

## - Appetizer -

<p><b>ANTIPASTO ARTIGIANALE</b> 18 Selection of cured meats imported, artisan cheeses, legumes</p> <p><b>GAMBERTINI PRESSATO</b> 18 Shrimp cocktail, lobster meat, citrus caponata</p> <p><b>GUAZZETTO</b> 20 Calamari, clams, mussels and shrimp in aromatic Red spicy sauce</p> <p><b>BRUSCHETTA CLASSICA</b> 14 Garlic bread, fresh mozzarella, tomato, basil, rucola</p>	<p><b>CALAMARI FRITTI CROCCANTI</b> 16 Crispy lightly fried tender squid with spicy marinara sauce</p> <p><b>MOZZARELLA IN CAROZZA</b> 15 Freshly fried mozzarella served with marinara sauce</p> <p><b>LUMACHE TUTTO BOSCO</b> 16 Snails, sautéed with wild mushrooms, garlic herbed butter, brandy</p> <p><b>POLPO ALLA GRIGLIA</b> 17 Spicy grilled octopus, beans, spinach, balsamic orange vinaigrette, potatoes</p>
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## - Salad -

*Add a house salad to an entrée for \$5.00*

<p><b>MERENDINA</b> 16 Pears, field greens, apples, tomatoes, cranberry, walnuts Chicken veils, pizzele, orange citrus</p> <p><b>CESARE</b> 14 Crispy romaine hearts, garlic croutons, parmigiano shavings, romano cheese, anchovies</p>	<p><b>MEDITERRANEA</b> 15 Mixed greens, tomato, cucumbers, olives, gorgonzola, artichokes, chickpeas</p> <p><b>CAPRESE</b> 14 Cluster tomatoes, buffalo mozzarella, rucola, basil, olive oil</p>
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## - Soup -

<p><b>LOBSTER BISQUE</b> 10 Crème fraiche and mascarpone</p>	<p><b>FRENCH ONION</b> 10 Gruyere and emmental cheese and parmigiana</p>	<p><b>MINISTRONE</b> 10 Garden veg., pasta, tomatoes</p>
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## - Raw\* -

<p><b>FRESH OYSTERS</b> ½ Dozen 18 1 Dozen 32</p>	<p><b>BATELLO DI MARE</b> 58 (for 4 people) Chilled shrimp(8), clams(8), oysters (8)</p>	<p><b>FRESH CLAMS</b> ½ Dozen 14 1 Dozen 25</p>
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## - Pasta | Risotto -

<p><b>PAPPARDELLE RAGU DEL MACELLAIO</b> 26 Wide fresh pasta with Veal, Beef, Pork ragu</p> <p><b>RAVIOLI CON SALSA ROSA</b> 30 Lobster ravioli with mascarpone tomato sauce</p> <p><b>RAVIOLI MAGRO</b> 28 Short rib stuffed ravioli with tomato beef extract</p> <p><b>LINGUINE A MARECHIARO</b> 30 Shrimp, scallops, clams, mussels in a spicy fresh tomato sauce</p> <p><b>GNOCCHI SORRENTINA</b> 22 Potato dumpling with mozzarella, tomato, basil</p> <p><b>RISOTTO MEDITERRANEO</b> 30 Arborio rice, lobster meat, scallops, shrimp, fresh tomatoes, peas, saffron</p>	<p><b>FETTUCCINE ALLA RUGANTINO</b> 28 Salmon, shrimp, asparagus, velvety rose tomato sauce</p> <p><b>FETTUCCINE AL MARE</b> 28 Lobster, scallops, shrimp in a creamy white sauce</p> <p><b>RIGATONI ALLA SVELTA</b> 25 Spinach, ricotta cheese, tomato, chicken, mushrooms</p> <p><b>PENNE ALLA VODKA</b> 24 Creamy marinara vodka sauce. Add Chicken \$4</p> <p><b>SPAGHETTI ALLA CARBONARA</b> 24 Crispy pancetta, Romano cheese, black pepper</p> <p><b>RISOTTO AI PROFUMI DI BOSCO</b> 26 Arborio rice, truffle butter, porcini mushrooms, artichokes, asparagus</p>
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### ZUPPA DI PESCE 44

Clams, mussels, calamari, cod, shrimp, lobster, scallops in a spicy marinara sauce over linguine

*\*This item may be cooked to order.*

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.*

## - Light Fair -

CHICKEN PARM GRINDER	22	14" PIZZA D.O.C	20
Breaded chicken cutlet with cheese, peppers, tomato sauce, Tuscan fries		Crispy pizza with fresh tomatoes, basil, fresh buffalo, Mozzarella topped with rucola	
ITALIAN STEAK GRINDER	22	MAMMA MIA	20
Chicago style – Thin sliced top round with onions, cheese, giardiniera, balsamic, Tuscan fries		Two jumbo meatballs served with provolone cheese, marinara sauce, garlic bread	
*BLT BURGER (12oz)	21	CHICKEN WINGS	20
Black Angus beef flame broiled with tomatoes, bacon, lettuce, robiola cheese, Tuscan fries		Your choice – hot buffalo or Italian style served with carrot and celery sticks, blue cheese	
GRILLED CHICKEN SANDWICH	20	FISH AND CHIPS	22
Grilled chicken breast brioche bun, tomato, lettuce, Slaw, bacon, cheese, cranberry spread, Tuscan fries		Crispy fried cod filet, served with tartar and Tuscan fries	

## - Entrée -

GRIGLIATA DI PESCE MISTO	46	PETTO DI POLLO SAN MARCO	28
Broiled lobster, salmon, scallops, shrimp, sole, potatoes, vegetables		Stuffed airline chicken, prosciutto, chard, walnuts, berries, mushrooms, potatoes, vegetables	
BRANZINO IN PADELLA	34	SALTINBOCCA ALLA ROMANA	30
Mediterranean seabass filets with capers, garlic, wine, lemon, tomatoes		Veal topped with prosciutto, cheese, sage, veal stock, potatoes, vegetables	
SALMONE IN CROSTA*	30	SCALOPPINE AL GRANGALA	34
Atlantic Salmon with simple herb crust, citrus sauce, potatoes, vegetables		Veal medallions, sea scallops, artichoke, glazed with gran gala, potatoes, vegetables	
CAPELANTE INCAMICIA	38	OSSOBUCO MILANESE	38
Jumbo scallops in bacon brandy orange essence, mashed potatoes		Slow cooked braised Veal shank with gremolata over saffron risotto	

### CLASSIC ITALIAN DISHES

CHICKEN 28 / VEAL 30  
PARMIGIANA | MARSALA | LEMON | PICCATA

VEGETARIAN 25  
EGGPLANT PARMIGIANA / EGGPLANT ROLLATINI

## - Chops\* -

*All our beef is USDA prime 21-day dry aged, cut in house and seasoned with Italian herbs.*

*All served with asparagus and a choice of potato.*

CHOICE OF RARE, MEDIUM RARE, MEDIUM, MEDIUM WELL, WELL DONE

RICCA PIEMONTESE(TENDERLOIN)	38	CENTER CUT FILET MIGNON 11oz	50
NEW YORK STRIP 18oz	46	GRILLED LAMB RACK	48
TRADITIONAL CUT PRIME RIB 22oz	46	BONELESS RIBEYE 22oz	48
KING CUT PRIME RIB 28oz	56	BONE-IN RIBEYE 26OZ (COWBOY)	54
EXTRA THICK PORKCHOP	35		

### CRUST YOUR STEAK 5

[ Truffle Butter – Gorgonzola – Parmesan Peppercorn – Horseradish ]

ADD TO ANY CHOP LOBSTER TAIL \$20

ADD TO ANY CHOP TWO JUMBO SHRIMP \$14

## - Sides 10 -

POLENTA  
GARLIC BREAD  
HOT PEPPERS

MUSHROOMS  
SAUTEED SPINACH  
PARMESAN RISOTTO

BRUSSEL SPROUTS  
BROCCOLI RABE  
PASTA

### TOMAHAWK 32oz 100

Long bone-in Rib-eye, kosher salt, black pepper, fresh thyme with your choice of two sides

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