

SPECIALS

SOUPS

ZUPPA DI FARRO 10.95

Italian barley with chopped beef and mixed vegetables in a beef broth

CREMA DI PEPPERONI 10.95

Puree of flamed roasted red peppers, onions, potatoes and a touch of cream in a vegetable broth garnished with homemade pesto crostini

APPETIZERS

INSALATA DI FRIZZE 22.95

Frizze salad with thin slices of fresh fennel, red onions, green apples and dried cranberries tossed with a white balsamic and extra virgin olive oil

INSALATA DI PERE 23.95

Radicchio, Bosco pears, scallions, carrots and candy almonds tossed with an Italian vinaigrette topped with parmesan flakes

CAPONATA SICILIANA 22.95

Homemade Caponata (pan fried eggplant, onion, celery, capers, black olives in a light tomato sauce) topped with crumbled fresh goat cheese

PANINI

PORCHETTA PANINI 26.95

TRY OUR HOMEMADE PORCHETTA

Homemade porchetta (slices of roasted pork) on our Homemade panini bread with baby arugula, red onions, walnut pesto and melted dried mozzarella served with Fries

PASTA

ORECCHIETTE DELLO CHEF 26.95

TRY OUR HOMEMADE PASTA

Fresh Homemade Orecchiette pasta with shrimp, asparagus, artichokes and sun-dried tomatoes sautéed with garlic and extra virgin olive oil

MAFALDINE ALLA RUSTICA 28.95

TRY OUR HOMEMADE PASTA

Fresh Homemade Mafaldine pasta (long pasta curls) with strips of beef, prosciutto, shitake mushrooms, domestic mushrooms and sage in a porcini cream sauce

ENTREES

POLLO PEPPERONATA 28.95

Pieces of chicken on the bone sautéed with red peppers, dried figs, sage and homemade pork sausage in a triple sec brown sauce

SHORT RISBS 34.95

Boneless short ribs braised with celery, carrots and green peas in a light tomato sauce served with fresh homemade mafaldine pasta (long pasta curls)

SALMONE MODO NOSTRO 35.95

Filet of salmon coated with egg, cooked with mussels, shrimp, artichoke, capers and chopped tomatoes in a white clam broth

ENTREES ARE SERVED WITH CHOICE OF ONE
Pasta – Salad - Roasted Potatoes - Sautéed Vegetables