

ANTIPASTI: THE ANTIPASTO COURSE SIMPLY REFERS TO THE DISH THAT PRECEDES ALL OTHERS.

ZUPPA DEL GIORNO — Soup of the day	10	UOVA RIPIENE — 4 deviled eggs with a tuna mousse	12
INSALATA BIETOLE & CAPRINO — Beets & goat cheese with Boston bib, balsamic & EVOO	14	BRUSCHETTA TRICOLORE — 6 crostinis topped with pesto, goat cheese, diced tomato and basil oil	12
FORK & KNIFE CAESAR SALAD* — Whole romaine heart leaves tossed in house made Caesar dressing topped with fresh shaved parmesan cheese	12	COZZE — One pound of mussels sautéed in white wine, garlic, & EVOO	19
CAPRESE — Sliced tomatoes & fresh mozzarella served with balsamic, pesto & Basil oil	16	BRESAOLA — Thin sliced cured beef, arugula, lemon, shaved parmesan & EVOO	20
ARUGULA SALAD — Arugula, gorgonzola, walnuts, tomatoes EVOO & balsamic	12	AFFETTATI MISTI — SMALL 28 LARGE 40 Selection of imported cured meats, porchetta, salame, spek, coppa add cheese for an additional \$12 / \$18	

PRIMI PIATTI: IN A TRADITIONAL ITALIAN MEAL, IL PRIMO IS THE FIRST COURSE AND CONSISTS OF A PASTA DISH

RAVIOLI ALLA CREMA DI PISTACHIO — Ricotta and spinach stuffed ravioli in a pistachio cream sauce	24	SPAGHETTI CABONARA * — Guanciale, egg yolk and Parmesan cheese	23
PAPPARDELLE BOLOGNESE — Red wine, ground beef tenderloin & tomato sauce	24	SPAGHETTI VONGOLE, CAPESANTE AND PORRI — Spaghetti with white wine, clams, scallops and leeks	30
RIGATONI SALSICCIA KALE E PINOLI — Rigatoni with sautéed sausage, onions, kale, pine nuts in a light tomato cream sauce	25	SPAGHETTI AMATRICIANA — Guanciale, garlic, onions in a rich tomato sauce	23

SECONDI PIATTI: ARE THE MAIN DISHES IN ITALIAN MEALS. THEY CONSIST OF MEAT, POULTRY, OR FISH, AND A SIDE OF VEGETABLES AND A STARCH.

PESCE DEL GIORNO — Fish of the day	MP	FILETTO CON GORGONZOLA * — 6 oz Choice Beef tenderloin topped with gorgonzola cheese sauce	46
CARRÉ D'AGNELLO AL VINO — Lamb chops in a red wine reduction and fine herbs	40	SALTIMBOCCA DI VITELLO — Veal cutlets sautéed with prosciutto, sage and spinach with sage brown butter	38
CHICKEN MILANESE — Lightly breaded, arugula and tomato salad, balsamic vinegar, EVOO	32		

ARTICOLI DI CONTORNO: AVAILABLE AS AN ADD-ON TO ANY ENTRÉE

BURRATA	8	SWEET SAUSAGE	8
SIDE SPAGHETTI WITH RED SAUCE	8	ADD 5 SAUTÉED SHRIMP	8

"FIXED PRICE"- FOR ONE PERSON- 3 COURSE CONSISTING OF ONE CHOICE EACH FROM PRIMI, SECONDI & EITHER SOUP, SALAD OR DOLCI -ASK YOUR SERVER-

*CONSUMER INFORMATION "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."