

il piatto

General Manager
Eileen Vaughn

Executive Chef
Lina Nicolai

Antipasti

CALAMARI FRITTI

Fried Squid, Giardiniera, Tomato Sauce \$12.95

ARANCINI

Fried Risotto Balls Stuffed w/ Mozzarella, Served with a Tomato-Cream Sauce (V) \$12.95

POLPETTE

Beef Meatballs, Tomato Sauce \$12.95

BURRATA MOZZARELLA

Prosciutto di Parma \$17.95

PORTOBELLO

Creamy Gorgonzola Cheese Sauce (V,GF) \$12.95

PERA IN CAMICIA

Poached Pear, Radicchio, Toasted Walnuts, Goat Cheese, Balsamic Dressing (V,GF) \$14.95

Pasta

Gluten Free Pasta Available Upon Request

FETTUCINE BOLOGNESE

Beef Ragu \$21.95

RIGATONI ALLA JULIANA

Pork Cream Ragu with Truffle Oil \$21.95

GNOCCHI CON GORGONZOLA

Ricotta Dumpling, Gorgonzola Cream Sauce (V) \$20.95

RAVIOLI DI SPINACI

Stuffed with Spinach and Ricotta, in Tomato Cream Sauce (V) \$20.95

LINGUINE PESCATORE

Clams, Mussels, Shrimps, Calamari, White Wine Sauce \$25.95

MALTAGLIATI AL FUNGHI

Flat Pasta, Truffle-Infused Ricotta, Assorted Mushroom Sauce (V) \$21.95

LINGUINE POMODORO

San Marzano Tomato Sauce (V, Vegan) \$18.95
Add Meatballs + \$5

il piatto

Piatto Principale

MELANZANE PARMIGIANO

Eggplant Parmesan, San Marzano Tomato Sauce (V) \$21.95

POLLO PARMIGIANO

Chicken Parmesan, Served with Linguine Pomodoro \$23.95

POLLO MILANESE

Breaded Chicken Breast w/ Arugula Salad and Parmesan \$24.95

POLLO MARSALA

Mushroom-Cream Marsala Wine Sauce, Polenta,
Seasonal Vegetables \$23.95

BRANZINO AL CARTOCCIO

Branzino Baked with Zucchini, Onion, Clams, Mussels, Capers, Cherry
Tomato, White Wine (GF) \$34.95

COSTOLETTE D'AGNELLO

Pan Seared Lamb Chops with Basil Chimichurri,
Polenta and Seasonal Vegetables \$28.95

VITELLO ALLA ROMANA

Veal Scallopini topped with Prosciutto and Sage in a Veal Reduction Sauce
with Seasonal Vegetables \$34.95

SALMONE IN PADELLA

Polenta, Seasonal Vegetables, Salmoriglio Sauce (GF) \$25.95

COSTINE

Braised Beef Short Ribs, Polenta \$25.95

Insalate

Add Salmon +12 / Shrimp +12 / Chicken +12

ARUGULA CON PARMIGIANO

Lemon Zest and Olive Oil (V, GF) \$11.95

CAESAR SALAD

House-Made Dressing and Croutons \$12.95

IL PIATTO SALAD

Smoked Salmon, Shaved Fennel, Arugula, Oranges, Lemon Zest, Olive Oil (GF) \$16.95

V- Vegetarian | GF- Gluten Free | Vegan

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*