

Menu

Antipasto Piatto Per La Tavola (meant to be shared)

Formaggi & Salami - \$36

Garnished with roasted red peppers, olives and artichoke hearts

Cheeses - Sharp provolone, Asiago, Parmigiano Reggiano, Pepato and Creamy Gorgonzola

Imported Meats - Prosciutto, Capicola, Soppressata, Mortadella and Calabrese Salami

Burrata and Pancetta - \$14

Burrata cheese, grilled Italian bacon and roasted tomato chutney

Bruschetta Margarita - \$12

Toasted Italian bread with melted fresh mozzarella, cherry tomato, garlic, basil and onions

Baked Meatballs (3) - \$12

Four cheeses, tomato sauce and whipped ricotta

Crab Arancini - \$14

Fried risotto balls stuffed with lump crab meat, mozzarella and peas, served on pesto cream sauce

Artichoke Francese - \$13

Lightly battered, sautéed in a butter and lemon wine sauce

Braised Beef Bruschetta - \$14

Slow simmered beef with chianti caramelized onions, sprinkled with Gorgonzola

Ricotta - \$13

Toasted crostini, local honey, pistachio nuts, black pepper and fresh basil

Grilled Vegetable Antipasto - \$12

Grilled zucchini, roasted peppers, portabella mushroom, artichokes and eggplant

Zuppe & Insalate

Sopra Salad - \$7

Spring mix, tomatoes, onions, garlic, olives, roasted peppers, Parmesan cheese and vinaigrette

Caprese con Prosciutto - \$14

Tomato, onion, roasted peppers, olives and balsamic glaze

Caesar Salad - \$8

Crisp romaine lettuce with house-made Caesar dressing, tossed with garlic croutons and shaved Parmesan cheese

Lobster Bisque - \$9

Risotto Bianco or Polenta (gluten-free options available)

Shrimp Scampi - \$21

Sautéed shrimp with fresh diced tomatoes, garlic, onion and basil

Verdure - \$17

Grilled zucchini, roasted tomato, broccoli, mushrooms, artichokes and peas

Roasted Mushroom &

Gorgonzola - \$18

A blend of yellow oyster, shiitake, crimini and portabella mushrooms, pancetta and Gorgonzola cream sauce

La Pasta Fresca – Fatta in Casa (Made in House) (gluten-free options available)

Cacio & Pepe - \$20

Bucatini tossed in pecorino cheese and cracked black pepper corns

Tagliatelle - \$22

Braised beef, tomato ragu and parmigiana

Pasta Napolitano - \$24

Rotelli pasta, chicken breast, artichoke hearts, cherry tomatoes, garlic, basil, onions and peas in pink sauce

Bucatini all'Amatriciana - \$19

Pancetta, onions, tomatoes, red wine and Romano cheese

Paglia & Fino - \$21

Fresh green and white pasta, Alfredo sauce with peas and prosciutto

Pappardelle all'Aragosta - \$28

Lobster meat, shallots, mushrooms, brandy and lobster cream sauce

Vitello

Osso Bucco - \$34

Slow-roasted veal shank, natural braising, creamy Parmesan risotto Milanese

Parmigiana - \$38

Bone-in veal chop, tomato sauce, mozzarella and burrata cheese

Veal Saltimbocca alla Romano - \$26

Topped with prosciutto and mozzarella cheese in a lemon wine sauce with artichoke hearts, capers and sage

Alla Griglia - \$36

16oz grilled veal chop with fresh Italian herbs and natural jus

Bistecca

Beef Tenderloin - \$36

8oz tenderloin, Gorgonzola polenta and forest mushroom demi-glace

Delmonico Steak - \$34

12oz ribeye, marinated in Balsamic and herbs, sprinkled with Gorgonzola and crispy cherry peppers

Pollo

Chicken Cacciatore - \$23

Chicken thigh simmered in a tomato sauce with onions, garlic, mushrooms, olives and capers, served over polenta

Chicken Gianni - \$26

Stuffed with prosciutto, spinach, roasted peppers and Asiago cheese, breaded and pan fried in a mushroom brandy sauce

Chicken Scarpariello - \$24

Roasted chicken thighs, Italian sausage, hot and sweet peppers, garlic, onions and potatoes

Pesce

Branzino - \$27

Mediterranean Sea Bass in a citrus saffron broth with fresh fennel

Sword Fish - \$26

With a sauce of tomatoes, onions, garlic, basil, capers and olives, served with polenta

Salmon Vincenzo - \$28

Sautéed salmon topped with lobster and artichokes, finished with a brandy lobster cream reduction

Seared Sea Scallops - \$22

With a pea saffron risotto and fried Prosciutto

*WARNING: EATING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.