

DINNER MENU

- Appetizer -

ANTIPASTO ARTIGIANALE Selection of cured meats imported, artisan cheeses, legumes	18	CALAMARI FRITTI CROCCANTI Crispy lightly fried tender squid with spicy marinara sauce	16
ANTIPASTO NOSTRANO Fried calamari, fried mozzarella, fried arancini	17	MOZZARELLA IN CAROZZA Freshly fried mozzarella served with marinara sauce	15
GAMBERTINI PRESSATO Shrimp cocktail, lobster meat, citrus caponata	18	LUMACHE TUTTO BOSCO Snails, sautéed with wild mushrooms, garlic herbed butter, brandy	16
BRUSCHETTA CLASSICA Garlic bread, fresh mozzarella, tomato, basil, ruola	14	POLPO ALLA GRIGLIA Spicy grilled octopus, beans, spinach, balsamic orange vinaigrette, potatoes	17

- Salad -

Add a house salad to an entrée for \$5.00

MERENDINA Pears, field greens, apples, tomatoes, cranberry, walnuts Chicken veils, pizzele, orange citrus	18	MEDITERRANEA Mixed greens, tomato, cucumbers, olives, gorgonzola, artichokes, chickpeas	15
CESARE Crispy romaine hearts, garlic croutons, parmigiano shavings, romano cheese, anchovies	14	CAPRESE Cluster tomatoes, buffalo mozzarella, ruola, basil, olive oil	14

- Soup -

LOBSTER BISQUE 10 Crème fraiche and mascarpone	FRENCH ONION 10 Gruyere and emmental cheese and parmigiana	MINISTRONE 10 Garden veg., pasta, tomatoes
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- Raw* -

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

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

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.

DINNER MENU

- Light Fair -

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

- Entrée -

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

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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