

## - Appetizer -

ANTIPASTO ARTIGIANALE	18	CALAMARI FRITTI CROCCANTI	16
Selection of cured meats imported, artisan cheeses, legumes		Crispy lightly fried tender squid with spicy marinara sauce	
GAMBERTINI PRESSATO	18	MOZZARELLA IN CAROZZA	15
Shrimp cocktail, lobster meat, citrus caponata		Freshly fried mozzarella served with marinara sauce	
BRESAOLA CON BURRATA	16	LUMACHE TUTTO BOSCO	16
Thinly sliced dry aged beef with burrata, rucola, olive oil, balsamic glaze, parmigiano		Snails, sautéed with wild mushrooms, garlic herbed butter, brandy	
BRUSCHETTA CLASSICA	14	POLPO ALLA GRIGLIA	17
Garlic bread, fresh mozzarella, tomato, basil, rucola		Spicy grilled octopus, beans, spinach, balsamic orange vinaigrette, potatoes	

## - Salad -

Add a house salad to any entrée for \$5.00

MERENDINA	16	MEDITERRANEA	15
Pears, field greens, apples, tomatoes, cranberry, walnuts Chicken veils, pizzele, orange citrus		Mixed greens, tomato, cucumbers, olives, gorgonzola, artichokes, chickpeas	
CESARE	14	CAPRESE	14
Crispy romaine hearts, garlic croutons, parmigiano shavings, romano cheese, anchovies		Cluster tomatoes, buffalo mozzarella, rucola, basil, olive oil	

## - Soup -

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

## - Raw -

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

## - Pasta | Risotto -

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

### ZUPPA DI PESCE 42

Clams, mussels, calamari, cod, shrimp, lobster, scallops in a spicy marinara sauce over linguine

- Light Fair -

CHICKEN PARM GRINDER	20	14" PIZZA D.O.C	18
Breaded chicken cutlet with cheese, peppers, tomato sauce, Tuscan fries		Crispy pizza with fresh tomatoes, basil, fresh buffalo, Mozzarella topped with rucola	
ITALIAN STEAK GRINDER	20	MAMMA MIA	18
Chicago style – Thin sliced top round with onions, cheese, giardiniera, balsamic, Tuscan fries		Two jumbo meatballs served with provolone cheese, marinara sauce, garlic bread	
*BLT BURGER (12oz)	19	CHICKEN WINGS	18
Black Angus beef flame broiled with tomatoes, bacon, lettuce, robiola cheese, Tuscan fries		Your choice – hot buffalo or Italian style served with carrot and celery sticks, blue cheese	
GRILLED CHICKEN SANDWICH	18	FISH AND CHIPS	20
Grilled chicken breast brioche bun, tomato, lettuce, Slaw, bacon, cheese, cranberry spread, Tuscan fries		Crispy fried cod filet, served with tartar and Tuscan fries	

- Entrée -

GRIGLIATA DI PESCE MISTO	44	PETTO DI POLLO SAN MARCO	28
Broiled lobster, salmon, scallops, shrimp, sole, potatoes, vegetables		Stuffed airline chicken, prosciutto, chard, walnuts, berries, mushrooms, potatoes, vegetables	
BRANZINO IN PADELLA	34	SALTINBOCCA ALLA ROMANA	29
Mediterranean seabass filets with capers, garlic, wine, lemon, tomatoes		Veal topped with prosciutto, cheese, sage, veal stock, potatoes, vegetables	
SALMONE IN CROSTA	30	SCALOPPINE AL GRANGALA	32
Atlantic Salmon with simple herb crust, citrus sauce, potatoes, vegetables		Veal medallions, sea scallops, artichoke, glazed with gran gala, potatoes, vegetables	
CAPESANTE INCAMICIA	35	OSSOBUCO MILANESE	38
Jumbo scallops in bacon brandy orange essence, mashed potatoes		Slow cooked braised Veal shank with gremolata over saffron risotto	

CLASSIC ITALIAN DISHES			
CHICKEN 26 / VEAL 28		VEGETARIAN 24	
PARMIGIANA   MARSALA   LEMON   PICCATA		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)	34	CENTER CUT FILET MIGNON 11oz	50
NEW YORK STRIP 18oz	45	PORTERHOUSE (FIORENTINA 26oz)	58
TRADITIONAL CUT PRIME RIB 22oz	45	BONELESS RIBEYE 22oz	48
KING CUT PRIME RIB 28oz	54	BONE-IN RIBEYE 26OZ (COWBOY)	54
EXTRA THICK PORKCHOP	32	GRILLED LAMB RACK	44

CRUST YOUR STEAK 5	
[ Truffle Butter – Gorgonzola – Parmesan Peppercorn – Horseradish ]	
ADD TO ANY CHOP LOBSTER TAIL \$18	ADD TO ANY CHOP TWO JUMBO SHRIMP \$12

- Sides 10 -

POLENTA	MUSHROOMS	BRUSSEL SPROUTS
GARLIC BREAD	SAUTEED SPINACH	BROCCOLI RABE

TOMAHAWK 32oz 100
Long bone-in Rib-eye, kosher salt, black pepper, fresh thyme with your choice of two sides