

Via Emilia

RISTORANTE

SALUMI E FORMAGGI

PROSCIUTTO DI PARMA, MORTADELLA, SALAMI, PARMIGIANO REGGIANO, TALLEGIO, PROVOLONE - all served with olives, marinated vegetables & garnishes

Serves 2-4 • 29 | Add imported mozzarella di bufala from Campagna • 7

ANTIPASTI APPETIZERS

MOZZARELLA DI BUFALA

imported buffalo mozzarella with sweet & hot peppers, wild oregano & basil
• 16 •

PROSCIUTTO E MELONE

thinly sliced melon and prosciutto di parma with basil, mint & lemon
• 17 •

POLPETTINE

beef, pork and prosciutto meatballs with tomato sugo & baked ricotta
• 15 •

CALAMARI ALLA PUTTANESCA

rhode island squid simmered with tomato, olives, capers & wild oregano
• 18 •

POLPO

red wine braised octopus with radicchio, ceci, potatoes & tomato sauce
• 18 •

VONGOLE

local clams baked with roasted peppers, onions & pancetta
• 16 •

INSALATA

arugula with spring vegetables, nuts, seeds & parmigiano
• 15 •

CESARE

baby romaine with parmigiano, roasted garlic & anchovy dressing
• 14 •

Please advise your server of any food allergies you may have before ordering. *Items can be cooked to order or may be consumed raw. Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness. A 20% gratuity will be added for parties of 6 or more.

PASTA

TUTTI FATTA EN CASA (ALL MADE IN HOUSE)
house made gluten free pasta is available, ask your server for details

AGNOLOTTI

english pea and ricotta filling with butter, mint & lemon agrodolce
• 28 •

CAPPELLETTI

buffalo mozzarella filled ravioli with roasted sun gold tomatoes & basil
• 27 •

TAJARIN

thinly sliced pasta ribbons with peas, prosciutto & parmigiano reggiano
• 27 •

GNOCCHI ALLA SORRENTINA

potato gnocchi baked with san marzano tomatoes, basil & buffalo mozzarella
• 29 •

SPAGHETTI NERO

black spaghetti with local fish, lobster, clams & mussels in fra diavolo sauce
• 38 •

TAGLIATELLE

traditional ragu bolognese with parmigiano reggiano
• 28 •

PAPPARDELLE

short rib ragu with rosemary & pecorino
• 29 •

DAL GIARDINO

SEASONAL VEGETABLE PREPARATIONS

CARCIOFI

roasted artichokes with pistachios, golden raisins & mint
• 16 •

MELANZANE

baked eggplant rolls with mozzarella, ricotta & tomato
• 18 •

CAPONATA

summer squash & eggplant with almonds, apricot & ricotta salata
• 12 •

CAVOLFIORE

roasted cauliflower with potatoes, capers & breadcrumbs
• 13 •



CARNE E PESCE

MEAT & FISH

PESCE LOCALE

the market's local catch with roasted artichokes, potatoes & cauliflower
• 31 •

CAPESANTE

scallops with summer squash caponata, almonds & apricot vinaigrette
• 33 •

POLLO

roasted organic chicken with borlotti bean ragu & roasted celery root
• 29 •

AGNELLO

braised colorado lamb with english pea risotto & pea shoot gremolata
• 35 •

VITELLO ARROSTO

pan roasted veal chop with seacoast mushrooms, fingerling potatoes & marsala
• 54 •