Antipasti/Appetizers

carpaccio thinly sliced beef with extra virgin olive oil, lemon, arugula, and shaved parmigiano reggiano. $7.95

calamari fritti squid, lightly dusted in flour, deep fried, and served with a spicy cucumber rémoulade $7.95

insalata tricolore radicchio, belgian endive, and arugula tossed with balsamic vinaigrette. $6.5

caprese salad of fresh tomatoes and housemade fresh mozzarella dressed with extra virgin olive oil and fresh basil. $8

insalata di rucola, pomodori, fagioli, e pecorino romano salad of arugula, fresh tomatoes, and haricots verts dressed with truffle oil, lemon, and topped with shavings of aged pecorino romano. $6.95

insalatina di portabello salad of arugula, grilled portabello mushrooms, balsamic vinaigrette, shavings of parmigiano reggiano, and garnished with plum tomato. $7.50

bruschetta tradizionale grilled garlic rubbed tuscan peasant bread topped with fresh plum tomatoes, basil extra virgin olive oil and housemade mozzarella. $4.50

insalata mista house salad. $4.

Pasta

ravioli all’arancia ravioli filled with ricotta, spinach, and orange rind in a sauce of fresh orange, sage, butter, and parmigiano reggiano. $10.95

fusilli alle melanzane fusilli tossed with a zesty fresh tomato sauce, fresh basil and sautéed eggplant finished with parmigiano reggiano. $9.95

penne con pesto di rucola penne with sauteed baby shrimp, currant tomatoes, and a fresh arugula pesto. $13.95

le fettuccine funghi e piselli homemade fettuccine with porcini mushrooms, wild mushrooms, and fresh garden peas tossed in their own natural sauce and finished with parmigiano reggiano. $11.95

tacconi con le frattaglie di pollo homemade pasta squares tossed with a sauce of chicken, minced vegetables, fresh herbs, roasted peppers, and a crispy pancetta finished with parmigiano reggiano. $11.95

i rigatoni alla boscaiola rigatoni tossed with housemade sausage, caramelized leeks, porcini mushrooms, a rosemary scented tomato sauce, and finished with pecorino romano. $11.95
Secondi/Entrees

*il salmone con insalata di spinaci e gnocchetti di semolina* grilled norwegian salmon with a salad of spinach, plum tomatoes, pancetta, polenta croutons, and grilled onion dressed with aged sherry vinaigrette. $14.95

*il petto di pollo alla diavola* char-grilled spice rubbed free-range chicken breast marinated with a hint of lemon topped with a spicy tomato jam served with potatoes and fresh vegetables. $10.95

*insalata d'aragosta* salad of Maine lobster with arugula and radicchio in a lemon aioli with extra virgin olive oil and garnished with a plum tomato and roasted corn relish. $16.00

*ossobuco in bianco* sautéed veal ossobuco braised with white wine, fresh aromatic herbs, garlic, and fresh lemon zest. $23.00

*insalata di pollo* grilled chicken salad over Boston bibb lettuce cucumbers, tomatoes, and shaved red onions tossed in a spicy sweet and sour vinaigrette and a sprinkling of paprika. $9.95

*insalata d'asparagi* salad of grilled asparagus, grilled Vidalia onion, walnuts, and gorgonzola with a roasted garlic vinaigrette. $10.00

*bistecca alla griglia* grilled rib-eye steak $29

*filetto alla griglia* char-grilled filet mignon $29

*lombata alla griglia* grilled veal chop $31

*pesce alla griglia del giorno grilled fish of the day. (market price)*

*all served with potatoes, sautéed vegetables and green peppercorn sauce flamed with cognac*
**Antipasti (choice of)**

*Zuppa del Momento* ~ homemade soup of the moment

*Insalata Mista* ~ house greens tossed with carrots, peppers, and radicchio tossed in our balsamic vinaigrette

**Entrées (choice of)**

*Ravioli all’Arancia* ~ homemade ravioli filled with ricotta, spinach, and orange rind in a sauce of fresh orange juice, butter, and parmigiano reggiano

*Gnocchi alla Bolognese* ~ housemade potato gnocchi tossed with a traditional bolognese style ragout with parmigiano reggiano

*Pollo Saltimboca* ~ sauteed chicken with prosciutto di Parma and fresh sage in a Marsala scented natural sauce with potato and fresh vegetables

$12 excluding tax and gratuity

*Price does not include tax or gratuity and may not be combined with any other offer, discount, or promotion of any kind*