

Antipasti

Zuppa del Giorno- Daily Soup

6.95

Caesar Salad with Romaine Hearts, Herbed Focaccia & Parmigiano

7.95

Field Mixed *Greens*, Tomatoes with Our Famous Vinaigrette

6.95

Seared *Scallops* with a Balsmic Glaze & Roasted Peppers

16.95

Apple & Radicchio with Sesame Seed Baked *Goat cheese* medallion

14.95

Grilled Calamari with a Mango Chili Salsa

13.95

Baby Arugola Salad with Strawberries, Pecans & Double Cream Brie

12.95

Steamed *Mussels* with White Wine, Tomato Sauce & a hint of Pernod

12.95

Steamed *Clams* with Enoki mushrooms, Aglio Olio & Trebbiano Wine

14.95

Calamari Fritti- lightly dusted with seasoned spelt flour served with an arugula dipping sauce

12.95

Bufala Caprese - Vine Rippen Tomatoes with Buffalo Mozzarella & Fresh Basil

16.95

Caprese Salad - Vine Rippen Tomatoes with Cherry Bocconcini & Fresh Basil

12.95

Marinated Beef *Carpaccio* with Arugola, Truffle Oil and Parmigiano Slivers

15.95

Smoked *Salmon* with Marinated Red Onions & Capers

14.95

Shrimps in Love- sautéed Tiger prawns with white wine, garlic & herbs

14.95

Bruschetta with Roma Tomato & Fresh Basil topped with Parmigiano

7.95

(add mozzarella cheese +1.95 add goat cheese + 2.95)

Pizze

Margherita with Tomato Sauce, Fresh Basil & Mozzarella

12.95

Mediterraneo with Eggplant, Peppers, Tomato Sauce, Mozzarella & Goat cheese

15.95

Quattro Stagioni with Prosciutto Cotto, Artichokes, Mushrooms, Olives, Tomato Sauce & Mozzarella

15.95

Genoa with Pesto, Parmesan, Pine Nuts, Mushrooms, Mozzarella & Chicken

16.95

Calabrese with Spicy Italian Sausage, Sopressata, Black Olives, Tomato Sauce & Mozzarella

15.95

Vegetariana with Grilled Seasonal Vegetables & Plum Tomato Sauce

13.95

(*farro* / spelt dough + 2.95)

Primi

- Spaghetti al *Pomodoro*- Sweet Plum Tomato and fresh Basil
13.95
- Spaghetti *Puttanesca*- Anchovies, Capers & Olives in a Spicy Tomato Sauce
15.95
- Penne *Pollo*- Smoked Chicken, Peppers, Mushrooms & Tomato Sauce
16.95
- Penne *Salsicce*- Spicy Italian Sausage Ragu topped with Pecorino
15.95
- Fettuccine *Tremonte*-Mushrooms, Sundried Tomatoes & Spinach in a White Wine
Sauce
16.95
- Fettuccine alla *Greca*- Roasted Peppers, Diced Tomatoes, Olives, Spinach & Feta
Cheese in an Aglio Olio Sauce
16.95
- Gnocchi *Gorgonzola*, Basil Pesto with Spinach & Sundried Tomatoes
16.95
- Gnocchi alla *Sorrentina*-Basil & Tomato Sauce topped with Bocconcini
14.95
- Linguine *Vongole*- Pasta tossed with Steam Clams in a white wine sauce
17.95
- Linguine *Pescatore*- Mussels, Clams, Shrimps & Scallops in a Tomato Sauce
20.95
- Tortellini* filled with Ricotta served with Peppers & Spinach in a Rose Sauce
16.95
- Risotto ai *Funghi*- Italian Rice with Wild Mushrooms, Parmigiano & Truffle Essence
17.95

(Chef's Choice of whole wheat pasta for + 1.75 or *farro* /spelt pasta for + 2.95)

Secondi

- Roasted *Chicken Breast* with Pommery Mustard & Port Reduction
20.95
- Tilapia* Filet with Tomato Concasse, Capers, Herbs, Lemon & Wine
21.95
- Oven Baked *Salmon* Filet with Saffron & Ginger Sauce
18.95
- Chicken or Veal Parmigiano*- Breaded Cutlet the Classic Way
17.95
- Wood Oven Roasted *Rack of Lamb* with Zesty Mint & Red Wine Sauce
32.95
- Grilled New York *Striploin* topped with Mixed Mushroom Sauce & 2 Grilled Tiger
Shrimps
31.95
- Grilled 16oz *Veal Chop* topped with Cognac Green Peppercorn Sauce
29.95
- farro* Risotto con Asparagi e Gamberi – Spelt Grain with Asparagus & Tiger Shrimps
23.95
- Scaloppini *Pizzaiola*- Tender Veal with Capers, Black Olives & Tomato Sauce
21.95
- Veal alla *Mamma* – Gorgonzola & Pink Peppercorn sauce
23.95

Kids Menu

- Alessandra's* Pizza with Sweet Plum Tomato Sauce & Mozzarella 10.95
- Stefano's* Chicken Fingers & Fries 10.95
- Emily's* Penne Rosé- Pink as a Rose 10.95