

## APPETIZERS/ SALADS

SEASONAL SOUP	CUP 3 / BOWL	7
<b>BURRATA CHEESE</b>		
TOMATO AND SWEET ONION SALAD, BASIL OIL		12
<b>P.E.I MUSSELS</b>		
FAVA BEANS, RED CURRY CREAM, CILANTRO		12
<b>WINTER SALAD</b>		
SPINACH, ENDIVE, APPLE, HAZELNUT, RICOTTA SALATA, CIDER		10
<b>BUTTERNUT SQUASH SOUP</b>		
GINGER AND APPLE, MANGO VINEGAR, TOASTED PECAN		8
<b>DUCK CONFIT</b>		
FRISSÉE, PINENUTS, ARUGULA, SOUR CHERRY VINAIGRETTE		14
<b>FILO WRAPPED PRAWNS</b>		
RED PEPPER-YUZU AIOLI, AVOCADO, ARUGULA		14
<b>VEAL MEATBALLS</b>		
SPICY TOMATO SAUCE, GRILLED GARLIC BREAD		11
<b>GOAT CHEESE FRITTER</b>		
MARINATED BEETS, BABY SALAD, SABA VINEGAR		10
<b>FLASH FRIED CALAMARI</b>		
SPICY TOMATO SAUCE, THAI CHILI SAUCE		12
<b>BEEF CARPACCIO</b>		
PARMESAN, MUSHROOMS, ARUGULA, TRUFFLE VINAIGRETTE		14
<b>MIXED ORGANIC SALAD</b>		
BALSAMIC LEMON VINAIGRETTE, SHAVED PARMIGIANO		8
<b>EGGPLANT PARMESAN</b>		
OVEN BAKED EGGPLANT, FRESH MOZZARELLA		12
<b>CAESAR SALAD</b>		
ROMAINE HEARTS, CROUTONS, PARMESAN CRISP		8

## PIZZA

<b>PIZZA MARGHERITA</b>		
MOZZARELLA, TOMATO SAUCE, BASIL		10
<b>PIZZA PORCINI</b>		
SEMI DRIED TOMATOES, PROVOLONE, RICOTTA CHEESE		12
<b>PIZZA PARMA</b>		
PROSCIUTTO, FRESH MOZZARELLA, ARUGULA, TOMATOES		14
<b>PIZZA SAUSAGE</b>		
HOT CHERRY PEPPER, TOMATO SAUCE, MOZZARELLA		12
<b>PIZZA VEAL MEATBALL</b>		
TOMATO SAUCE, SLICED MUSHROOMS, RED ONION		12

## WINE APPRECIATION NIGHT

*Join us every Tuesday evening and receive*

*50% discount on bottles under \$100*

*25% discount on bottles at or above \$100*

*18% gratuity will be added to parties of six or more*

## PASTA

<b>RICOTTA GNOCCHI</b>		
HAND MADE GNOCCHI, TOMATO BASIL SAUCE		14
<b>PENNE RIGATE</b>		
GRILLED EGGPLANT, TOMATO, BASIL, FRESH MOZZARELLA		15
<b>BUTTERNUT SQUASH AGNOLOTTI</b>		
SAGE, BROWN BUTTER, CHANTERELLE MUSHROOM, PIGNOLI		17
<b>STROZZAPRETTI</b>		
LAMB RAGU, OLIVE, CAPERS, JALAPENO, RICOTTA SALATA		18
<b>PAPPARDELLE ALLA BOLOGNESE</b>		
CRIMINI MUSHROOMS, BOLOGNESE SAUCE		18
<b>WHOLE WHEAT SPAGHETTI</b>		
EGGPLANT, FENNEL, BUTTERNUT, TOMATO, HERB PESTO		17
<b>KOBE BEEF RAVIOLI</b>		
VEAL JUS WITH MARSALA WINE, MUSHROOMS		20
<b>BUCATINI ALLA AMATRACIANA</b>		
CURED PORK, SWEET ONION, SPICY TOMATO SAUCE		15
<b>LINGUINE WITH BABY CLAMS</b>		
GARLIC, WHITE WINE OLIVE OIL, PARSLEY		19
<b>*GLUTEN-FREE PASTA AVAILABLE / SEE SERVER OR MANAGER</b>		

## ENTRÉES

<b>TILAPIA "PICCATA"</b>			
SAUTÉED SPINACH, CAPERS, LEMON, BUTTER		19	
<b>CHICKEN MILANESE</b>			
BABY ARUGULA AND TOMATO SALAD, FRESH MOZZARELLA		19	
<b>PARMESAN CRUSTED HALIBUT</b>			
TOMATO "CONCASSE", CHIVES, WHITE WINE REDUCTION		35	
<b>CHICKEN "SCARPARIELLO"</b>			
CHICKEN BREAST, HOT CHERRY PEPPERS, SAUSAGE, ROSEMARY		19	
<b>GRILLED NORWEGIAN SALMON</b>			
BRUSSEL SPROUT, RUTABEGA, CABBAGE, POMEGRANATE GASTRIQUE		24	
<b>WOOD ROASTED NATURAL CHICKEN</b>			
BABY SWEET POTATO, BRUSSEL SPROUTS, ROASTED CAULIFLOWER		23	
<b>SEA SCALLOPS</b>			
SAUSAGE, WHITE BEANS, ESCAROLE, ROASTED PEPPER, SAFFRON		25	
<b>GRILLED HANGER STEAK</b>			
FRENCH FRIES, SALSA VERDE		21	
<b>CERTIFIED ANGUS FILET MIGNON</b>			
POLENTA FRIES, MUSHROOMS, SHERRY VINEGAR		28	
<b>ALL ENTRÉE SIZE SALADS</b>		12	
WITH CHICKEN	17	WITH GRILLED SALMON	24
WITH SCALLOPS	22	WITH JUMBO SHRIMP	25

## SIDES \$5

HAND CUT FRENCH FRIES
SAUTÉED SPINACH
POLENTA FRIES
MARINATED BEETS
BRUSSEL SPROUTS
ROASTED CAULIFLOWER
BABY SWEET POTATOES

*Chef de Cuisine: Julio Genao*  
*Executive Chef: Albert DeAngelis*  
*General Manager: Eduardo Maia*  
*Lunch 2012*