

-ANTIPASTO -

BRESAOLA	\$14.00
Cured, aged, air dried beef with shavings of provolone cheese served over arugula with olive oil	
ANTIPASTO MISTO	\$19.00
Parma prosciutto, cured meats and cheeses served with roasted peppers and olives	
RAVIOLI DELLA NONNA	\$10.00
Spinach and cheese ravioli served in light porcini mushroom cream sauce with white truffles	
POLENTA SAN MARCO	\$9.00
Grilled polenta with wild mushrooms sautéed in truffle oil served over mixed greens	
GNOCCHI DEL BARONE	\$10.00
Potato dumplings in a delicate cream sauce of Italian gorgonzola	
CAPELANTE AL VESUVIO	\$14.00
Grilled sea scallops in a lemon sage butter sauce served with pesto risotto	
RISOTTO DEL GIORNO	\$15.00
Ask server for risotto of the day	
RAVIOLI ALL'ARAGOSTA	\$12.00
Lobster filled ravioli in a pink cream sauce with baby shrimp cooked in brandy	
MOZZARELLA CAPRESE	\$10.00
Fresh Bel Paese Mozzarella with roasted peppers (tomatoes when in season), olives and artichoke hearts in extra virgin olive oil	

- SALAD -

INSALATA MISTA	\$10.00
Mixed baby greens in extra virgin olive oil and aged balsamic vinegar served with warm wild mushrooms and goat cheese	
INSALATA ARUGULA	\$9.00
Fresh arugula salad in extra virgin olive oil, aged balsamic vinegar with roasted pine nuts and gorgonzola cheese	
INSALATA CESARE	\$9.00
Fresh romaine in our classic Caesar dressing	

- SOUP -

PASTA E FAGIOLI	\$8.00
Tubetti pasta and cannellini beans in a brothish tomato sauce	
STRACCIATELLA ALLA ROMANA	\$8.00
Egg drops with San Marzano tomatoes and basil in a chicken consommé	

- PASTA -

FUSILLI ALLA LUCIANA	\$23.00
Fusilli pasta in a sundried cream sauce with pieces of chicken marinated in brandy	
Fettuccine ALLA BOLOGNESE	\$25.00
Fettuccine pasta in a rich slow cooked meat sauce of San Marzano tomatoes, veal and lamb	
LINGUINE ALLO SCOGLIO	\$34.00
Linguine in a white wine lemon sauce with grilled shrimp, scallops, squid and mussels	
PENNE ALL'ARRABIATA	\$24.00
Penne pasta in a spicy tomato sauce of crumbled Italian sausage and flakes of hot peppers	
TAGLIOLINI AL TARTUFO	\$25.00
Tagliolini pasta with black truffle oil and wild mushrooms and a splash of cream	
SPAGHETTINI AL POMODORO	\$21.00
Spaghettini in a fresh tomato sauce with basil and parmigiano cheese	

- CARNE (MEATS) -

VITELLO DELLA NONNA	\$27.00
Veal scaloppini marinated in white wine and herbs, topped with freshly breaded and grilled eggplant; finished with a thin veil of asiago cheese and fresh tomato sauce	
SALTIMBOCCA ALLA ROMANA	\$28.00
Tender scaloppini of veal sautéed in white wine, garlic and fresh sage; finished with imported Parma Prosciutto and mozzarella cheese	
VITELLO BOSCAIOLA	\$27.00
Veal scaloppini with black truffle oil in a Marsala wine sauce with porcini mushrooms	
LOMBATA DI VITELLO	\$37.00
Grilled 14 oz. center cut Veal Chop sautéed in truffle oil and finished on the grill in a Sangiovese wine and fresh herb sauce	
FILETTO AL CARBONE	\$36.00
Grilled 8 oz. Filet Mignon served in a creamy porcini mushroom sauce with cracked black pepper and brandy	
CONTROFILETTO ALLA SAVOIA	\$33.00
Tender 10 oz. Strip Steak brushed in olive oil and rosemary then grilled and finished in a cracked black pepper and Italian gorgonzola sauce	
CINGHIALE ALLE BRACE	\$30.00
Fresh tenderloin of Wild Boar marinated in extra virgin olive oil, aged balsamic vinegar and juniper berries. Finished on the grill with a Barolo wine sauce	
POLLO MILANESE	\$24.00
Spring chicken medallions lightly breaded sautéed in olive oil in a lemon caper sauce	
POLLO TRASTEVERE	\$25.00
Tender chicken breasts in a light Marsala cream sauce with cremini and baby brown mushrooms	
QUAGLIE DEL CONTADINO	\$28.00
Fresh quails pan sautéed in cognac and shallots finished on the grill with a porcini mushroom sauce and risotto	

- PESCE (FISH) -

DENTICE AI FERRI	\$32.00
Grilled filet of Red Snapper marinated with olive oil and finished on the grill with sea salt, fennel and fresh tomato reduction	
GAMBERI E RAVIOLI ALLA PANNA	\$30.00
A combination of spinach and cheese filled ravioli and tiger shrimp sautéed in cognac and fresh herbs, then grilled and topped with a creamy sun dried tomato sauce.	
SALMONE ALLA GRIGLIA	\$28.00
Fresh salmon filet seared in white wine and herbs, and finished on the grill in a light creamy saffron sauce over arugula	
GAMBERI E CAPESANTE LIVORNESE	\$33.00

Fresh sea scallops and tiger shrimp in a delicious brown sauce of cognac and shallots surrounding a nest of angel hair pasta