

MENU 'PRANZO

Antipasti

V Aglio e Formaggio \$14

Roasted garlic bulb served with warm pesto crusted goat cheese. Topped with toasted walnuts and drizzled with honey. Served with rustic crisps.

Gf Aragosta Funghi \$18

Mushrooms stuffed with risotto mixed with red peppers, broccoli, cheese and lobster meat. Oven baked and topped with Asiago and mozzarella cheese.

Bruschetta \$13

Traditional style fresh tomatoes, onions and fresh garlic on our homemade focaccia bread

Fritto Misto \$22

A trio of shrimp, calamari and smelts lightly dusted with semolina and served with a lemon aioli.

Involtini di Melanzane \$15

Rolls of pan seared eggplant filled with ricotta cheese, spinach, basil then baked with tomato sauce and parmesan finished with walnut pesto

Zuppa \$8

Made fresh Daily

Gf Antipasto (serves 2-4) \$34

Cured meats, cheese and accompaniments.

Insalata

Caesar \$12

House made dressing, fresh parmigiana cheese, pancetta, croutons

Gardino \$9

Mixed greens, tossed with our homemade dressing, cannellini beans, tomato, olives

Gf Dolce Pera \$14

Grilled pears, roasted beets, spicy pecans, charred tomatoes, Gorgonzola cheese, arugula tossed with a blood orange dressing

Insalata Caprese \$16

Fresh Tomato, fior di latte, fresh basil, aged balsamic and our home made pesto

Insalata di Bresaola \$18

Thinly sliced cured beef and arugula tossed with a Sicilian lemon dressing, crispy capers, shaved Grana Padano and topped with egg

Add to Your Salad

Grilled chicken breast \$8

3 Marinated shrimp \$10

5 Marinated shrimp \$15

Le Pasta

Positano \$28

Fresh house made lemon pepper fettuccine tossed with grilled jumbo shrimp, fresh tomatoes, basil, fior di latte, in a lemon garlic wine sauce.

Cannelloni a Funghi \$29

Portabella

House rolled portabella stuffed cannelloni, oven baked and topped in a Truffle mushroom-cream reduction sauce. With table side fresh truffles.

Ravioli Spinaci \$24

House made spinach and ricotta cheese ravioli tossed with our sage tomato Gorgonzola cream sauce and sprinkled with crispy capers

Frutti di Mare Rosa

Shrimp, sea scallops, mussels and clams in a creamy rose reduction sauce with house-made fettuccine.

Gnocchi Gorgonzola \$25

Homemade gnocchi tossed with Gorgonzola cheeses sauce, pancetta and sun-dried tomatoes.

Piatto Italiano

One-half order of veal or chicken Parmesan, one half order of lasagne, and fettuccine Alfredo.

Linguine di Zucca \$28

Pumpkin linguine with sweet sausage, peas, rapini, roasted squash, tossed in a sage cream sauce.

Melanzana alla Parmigiana \$25

Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade pesto. served with our house made gnocchi tossed in a vodka blush cream sauce.

Parmigiano

Fresh milk-fed veal or chicken breaded topped with mozzarella and our tomato sauce. Served fresh with pasta . Chicken \$25, Veal \$30

Pane

SERVED WITH SIDE SALAD OR TRUFFLE FRIES \$2.00

Funghi Panini \$18

Bianco cream, wild mushrooms, caramelized onion, garlic, shaved black truffle, mozzarella cheese.

Panino Piccante \$18

Arrabiata ,hot Calabrese salami, honey, provolone cheese, Arugula

Secondi

Vitello Limone \$32

Milk-fed veal lightly floured, sautéed with butter, fresh lemon, wine, and capers. Served with mushroom risotto and fresh vegetables.

Pesce

Feature fish catch of the day