

## Antipasti

### **Aglione Formaggio 16**

Roasted garlic bulb served with warm pesto crusted goat cheese. Drizzled with honey, apricot mostarda and served with rustic crisps

### **Ricotta Montata Di Verdure 20**

Marinated peppers, eggplant, zucchini, olives served on a bed of whipped herbed ricotta drizzled with a spicy honey

### **Aragosta Funghi 22**

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

### **Bruschetta 14**

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

### **Calamari Fritti 18**

Hand cut in house. Lightly dusted with semolina and fried to perfection. Served with a spicy aioli sauce

### **Involtini di Melanzane 17**

Rolls of pan seared eggplant filled with ricotta cheese, spinach, and basil. Then baked with tomato sauce and Parmesan, finished with walnut pesto

### **Antipasto 38**

Cured meats, cheese and accompaniments.  
Serves 2 - 4

## Insalata

### **Caesar Salad 12**

House made dressing, fresh parmigiana cheese, house-made croutons

### **Gardino 10**

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

### **Dolce Pera 16**

Arugula, poached pears, roasted beets, Gorgonzola, spicy pecans, charred tomato, tossed with a cranberry pear dressing in a cucumber wrap

### **Insalata Radicchio 18**

Radicchio, baby greens, sun-dried tomato dressing tossed with charred tomato, pine nuts, fennel, brussel sprouts pancetta and topped with warm goat cheese

### **Insalata Di Bresaola 20**

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

Add to Your Salad

### **Grilled Chicken Breast \$10**

**Marinated Black Tiger Shrimp 3 \$12**  
**5 \$19**

## Le Pasta

### **Positano 29**

*Fresh house-made lemon-pepper fettuccine tossed with grilled jumbo shrimp, fresh tomatoes, basil, and bocconcini all in a lemon garlic wine sauce.*

### **Frutti di Mare Arrabiata 39**

*Spicy arrabiata sauce with seared sea scallops, mussels, clams and shrimp tossed with our homemade spaghetti.*

### **Ravioli Pomodoro 26**

*House made spinach and ricotta cheese ravioli tossed with garlic-tomato sauce*

### **Pasta Boscaiola 29**

*Mild Italian sausage with mushrooms, mascarpone, pecorino, and garlic all tossed with homemade fettuccine*

### **Gnocchi Gorgonzola 26**

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

### **Melanzana alla Parmigiana 26**

*Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade walnut pesto. Served with our house made pasta in a tomato sauce*

### **Piatto Italiano 33**

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

### **Lasagne 26**

*A Valley tradition with meat and three kinds of cheese.*

## Pane

### **Genoese Melt 20**

*House made Italian bread, walnut pesto, sun-dried tomato aioli, eggplant, zucchini, peppers, caramelized onion, whipped ricotta, mozzarella cheese Served with house salad or polenta fries*

+ Truffle polenta fries \$5.00 Caesar Salad \$2.00 +

### **Valley Burger 25**

*House made ground chuck, brisket and Italian sausage burger provolone, crispy prosciutto, charred tomatoes, provolone cheese, caramelized onions, sun-dried tomato aioli on our house made potato bun. Served with house salad or polenta fries*

+ Truffle polenta fries \$5.00 Caesar Salad \$2.00 +

### **Panino al pollo Calabrese 22**

*Grilled chicken breast, Calabrese pesto, walnut pesto caramelized onion, provolone cheese, roasted red peppers. served on our house made focaccia bread. Served with choice of house salad or polenta fries*

+ Truffle polenta fries \$5.00 Caesar Salad \$2.00 +

## Secondi

### **Capesante Risotto 38**

*Pan seared pistachio crusted sea scallops. Served on a bed of mushroom risotto with a spinach and goat cheese crema*

### **Vitello Limone 36**

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

## Pesce

*Daily Fish Feature*