

BUON GIORNO! WELCOME TO OUR HIDDEN GEM. WE TAKE PRIDE IN SERVING FRESH HANDMADE ITALIAN FOOD, DURING BUSY EVENINGS, A TWO HOUR DINING TIME IS KINDLY OBSERVED. FOR A MORE LEISURELY EXPERIENCE, PLEASE RESERVE A LATER SEATING.

Primi

GF CAN BE MADE GLUTEN FREE

GF **ANTIPASTO 38**

CURED MEATS, CHEESE AND ACCOMPANIMENTS. SERVES 2-4

GF **AGLIO E FORMAGGIO 16**

ROASTED GARLIC BULB SERVED WITH WARM PESTO CRUSTED GOAT CHEESE. DRIZZLED WITH HONEY, APRICOT MOSTARDA AND SERVED WITH RUSTIC CRISPS

GF **PEPERONATA E RICOTTA MONTATA 18**

SWEET AND SPICY STEWED PEPPERS WITH WHIPPED RICOTTA AND CRISP CROSTINI. A RUSTIC ITALIAN FAVORITE

VEGAN **BRUSCHETTA 14**

TRADITIONAL STYLE FRESH TOMATOES, ONIONS, AND FRESH GARLIC ON OUR HOMEMADE FOCACCIA BREAD

GF **GAMBERI IN SALSA VERDE 28**

GRILLED ARGENTINE SHRIMP IN THEIR SHELLS, SMOKY AND NATURALLY SWEET, FINISHED WITH A GREEN GARLIC SALSA VERDE

VEGAN **PANE DI FIGHI 22**

HOMEMADE FIG JAM, SPICY PECANS, GORGONZOLA CHEESE, POACHED PEARS, HONEY, ARUGULA ON ITALIAN FLATBREAD

GF **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

VEGAN **BURRATA FRITTA 22**

CRISPY ON THE OUTSIDE, COOL AND CREAMY AT THE CENTER. SERVED WITH A CALABRESE PESTO AND CROSTINI

CALAMARI FRITTI 22

HAND CUT IN HOUSE. LIGHTLY DUSTED WITH SEMOLINA AND FRIED TO PERFECTION. SERVED WITH A SPICY AIOLI SAUCE

GRANCHIO ARANCINI 23

CRAB FILLED ITALIAN RICE BALLS ROLLED IN BREAD CRUMBS SERVED WITH A TUSCAN WHITE BEAN AND AVOCADO SAUCE

GF **ARAGOSTA FUNGHI 23**

MUSHROOMS STUFFED WITH RISOTTO MIXED WITH RED PEPPERS, BROCCOLI, CHEESE AND LOBSTER MEAT. OVEN BAKED AND TOPPED WITH ASIAGO AND MOZZARELLA CHEESE

GF **COZZE 18**

FRESH MUSSELS SAUTÉED WITH TOMATOES, GARLIC, ONION, AND WHITE WINE

GF **CAPESANTE AL FORNO 28**

OVEN BAKED SCALLOPS ON THE HALF SHELL, ROASTED TOMATOES, GARLIC, CAPERS, HINT OF BREAD CRUMB

ANTIPASTO & VINO 8PM TIL CLOSE 50

CURED MEATS, CHEESE AND ACCOMPANIMENTS PAIRED WITH A BOTTLE OF OUR HOUSE KONZELMANN WINES

+ upgrade to our house Italian wine \$6 +

Insalate

GF VEGAN GIARDINO 10

MIXED GREENS, TOSSED WITH OUR HOMEMADE DRESSING,
TUSCAN BEANS, TOMATO, OLIVES,

GF CAESAR SALAD 12

HOUSE-MADE DRESSING, FRESH PARMESAN CHEESE, PANCETTA
HOUSE-MADE CROUTONS

GF PANZANELLA DI SALMONE ANNERITO 29

BLACKENED ATLANTIC SALMON OVER A RUSTIC PANZANELLA
SALAD OF RIPE TOMATOES, TOASTED FOCACCIA, CUCUMBER, RED
ONION, OLIVES AND FRESH BASIL, TOSSED IN OUR HOUSE MADE
DRESSING FINISHED WITH BOCCONCINI

GF INSALATA DI BRESAOLA 20

THINLY SLICED CURED BEEF TENDERLOIN AND ARUGULA TOSSED
WITH A SICILIAN LEMON DRESSING, CRISPY CAPERS, BOILED
FARM EGG, SHAVED GRANA PADANO

GF Veggie DOLCE PERA 16

ARUGULA, POACHED PEARS, ROASTED BEETS, GORGONZOLA,
SPICY PECANS, CHARRED TOMATO, TOSSED WITH A CRANBERRY
PEAR DRESSING IN A CUCUMBER WRAP

GF Veggie INSALATA CAPRESE 22

FRESH HEIRLOOM TOMATOES, FIOR, SUNDREID TOMATO
CONDIMENTO, PESTO, FRESH BASIL, EVOO AND AGED BALSAMIC

Pasta Ripiena

HAND MADE STUFFED PASTA

Veggie TORTELLONI AI FUNGHI TARTUFULI 32

HOUSE-MADE TORTELLONI FILLED WITH WILD MUSHROOMS AND
BLACK TRUFFLE THEN TOSSED IN A CREAMY GOAT
CHEESE-MUSHROOM REDUCTION SAUCE.

RAVIOLI ALL'ARAGOSTA 46

HOUSE MADE RAVIOLI STUFFED WITH MARITIME LOBSTER,
MASCARPONE CHEESE, TOSSED WITH A GARLIC PARMESAN
CREAM SAUCE, FRESH MUSHROOMS AND ASPARAGUS TOPPED
WITH A LOBSTER TAIL

AGNOLOTTI AL GRANCHIO 36

CRAB FILLED AGNOLOTTI TOSSED IN A LIMONCELLO CREMA
TOPPED WITH BUTTER-POACHED BLACK TIGER SHRIMP.

Veggie RAVIOLI SPINACI 28

HOUSE MADE SPINACH AND RICOTTA CHEESE RAVIOLI TOSSED
WITH SAGE-TOMATO- GORGONZOLA CREAM SAUCE AND
SPRINKLED WITH CRISPY CAPERS
+ Change sauce to pomodoro +

RAVIOLI ALLA BOLOGNESE 36

TRADITIONAL TUSCAN STUFFED POTATO RAVIOLI TOSSED IN
BURRO E PARMIGIANO, WITH A RICH SLOW COOKED MEAT SAUCE
MADE WITH GROUND BEEF, PORK AND VEAL

RAVIOLI ANATRA 36

SMOKED DUCK BREAST AND MASCARPONE CHEESE FILLED
RAVIOLI TOSSED IN A SAGE- CREAM SAUCE WITH MUSTARDO
FINISHED WITH DUCK CRACKLING .

Le Pasta

OUR PASTA IS ALL MADE IN HOUSE AND IS SERVED AL DENTE.

Ⓞ CAN BE MADE GLUTEN FREE BY SUBSTITUTING FOR GLUTEN FREE PASTA + \$2.00

SUBSTITUTE GNOCCHI + \$3.50.

Ⓞ **SPAGHETTI AGLIO OLIO E PEPERONCINO** 34

BLACK TIGER SHRIMP, ITALIAN SAUSAGE, BELL PEPPERS, CHARRED TOMATO, ONIONS SAUTÉED IN A SPICY AGLIO OLIO. TOPPED WITH A PARMESAN CREMA

Ⓞ **PASTA DI NETTUNO** 40

BLACK TIGER SHRIMP, SEA SCALLOPS, MUSSELS AND CLAMS IN A CREAMY ROSE REDUCTION WITH HOUSE MADE FETTUCCINE
+ change sauce to Arrabbiata +

SPAGHETTI NERO 42

FRESH SQUID INK PASTA WITH CLAMS, MUSSELS, SCALLOPS, BLACK TIGER SHRIMP AND SQUID COOKED IN A LEMON AND WHITE WINE SAUCE WITH A HINT OF CHILIES.

Ⓞ **SPAGHETTI CAPESANTE** 38

TENDER ATLANTIC SEARED SCALLOPS TOSSED WITH SPAGHETTI IN A RICH WALNUT PESTO CREAM SAUCE. DRIZZLED WITH A DOLCE DIJON CREMA

Ⓞ **POSITANO** 29

FRESH HOUSE-MADE LEMON-PEPPER FETTUCCINE WITH MEATY BLACK TIGER SHRIMP, FRESH TOMATOES, BOCCONCINI, BASIL IN A LEMON FORWARD GARLIC WINE SAUCE,

Ⓞ **LINGUINE DI ZUCCA** 28

PUMPKIN LINGUINE WITH SWEET SAUSAGE, PEAS, RAPINI, ROASTED SQUASH, TOSSED IN A SAGE CREAM SAUCE.

Ⓞ **RAGU DI CINGHIALE** 38

TENDER BOAR SLOWLY STEWED WITH TOMATOES, CHIANTI, HERBS AND TOUCH OF SPICE SERVED ON A BED OF PAPPARDELLE WITH A HINT OF BLACK TRUFFLE

Ⓞ **VEGAN** **BISTECCA DI MELANZANE** 28

GRILLED EGGPLANT STEAK TOPPED WITH AN AQUA PAZZA SAUCE (STEWED TOMATOES, GARLIC, CAPERS, OLIVES) SERVED WITH SPAGHETTI AGLIO E OLIO

GNOCCHI GORGONZOLA 26

HOMEMADE GNOCCHI TOSSED WITH GORGONZOLA CHEESE SAUCE, PANCETTA AND SUN-DRIED TOMATOES.

VEGAN **MELANZANA ALLA PARMIGIANA** 28

LAYERS OF BREADED EGGPLANT, TOMATO SAUCE, MOZZARELLA CHEESE SERVED WITH OUR HOMEMADE PASTA IN OUR TOMATO BASIL SAUCE

PIATTO ITALIANO 33

ONE-HALF ORDER OF VEAL OR CHICKEN PARMESAN, ONE HALF ORDER OF LASAGNE, FETTUCCINE ALFREDO

Ⓞ **PASTA BOSCAIOLA** 29

MILD ITALIAN SAUSAGE WITH MUSHROOMS, MASCARPONE, PARMESAN, AND GARLIC ALL TOSSED WITH HOMEMADE MAFALDE

LASAGNE 26

A VALLEY TRADITION WITH MEAT AND THREE KINDS OF CHEESE.

Secondi

GF CAN BE MADE GLUTEN FREE ON REQUEST

GF POLLO FLORENTINE 36

CHICKEN SUPREME STUFFED WITH RICOTTA, MASCARPONE, SPINACH, PANCETTA, SUN-DRIED TOMATO, WRAPPED IN PROSCIUTTO OVEN BAKED TOPPED WITH A PARMESAN CREAM SAUCE. MUSHROOM RISOTTO, WALNUT PESTO, FRESH VEGETABLES

GF CAPESANTE RISOTTO 42

PAN SEARED PISTACHIO CRUSTED SEA SCALLOPS. SERVED ON A BED OF MUSHROOM RISOTTO WITH A SPINACH AND GOAT CHEESE CREMA

GF VITELLO LIMONE 38

MILK-FED VEAL LIGHTLY FLOURED, SAUTÉED WITH BUTTER, FRESH LEMON, WINE AND CAPERS. SERVED WITH MUSHROOM RISOTTO AND FRESH VEGETABLES.

OSSOBUCO 48

CENTER CUT VEAL SHANK SLOWLY BRAISED IN WINE AND VEGETABLES SERVED WITH CREAMY POLENTA, BROCOLINI

PESCE

DAILY FISH FEATURE

GF VALENTINO DI MANZO 68

AAA CENTER CUT BEEF TENDERLOIN WRAPPED IN PROSCIUTTO AND GRILLED. TOPPED WITH CREMA DI FUNGHI AND GRILLED SHRIMP. SERVED WITH POTATOES AND FRESH VEGETABLES

GF GUANCIA DI MANZO 46

SLOW BRAISED BEEF CHEEK IN A RED WINE, GARLIC AND HERBS, SERVED WITH POTATOES AND TOPPED WITH SWEET ONION JAM AND ITS RICH BRAISING JUS

GF COLETTE 58

A TASTY 12OZ VEAL BONE-IN VEAL CHOP, PAN FRIED TOPPED WITH A MUSHROOM MARSALA CREAM SAUCE, SERVES WITH SPAGHETTI AGLIO E OLIO

PARMIGIANO

YOUR CHOICE OF EITHER BREADED CHICKEN OR FRESH MILK-FED VEAL, TOPPED WITH MOZZARELLA AND OUR TOMATO SAUCE. SERVED FRESH WITH PASTA OR POTATO AND VEGETABLES.

+ Chicken \$26 Veal \$32 for gluten free add \$2 +

Contorni

HOMEMADE MEATBALL 6

A MIXTURE OF PORK, BEEF AND VEAL

GF MARINATED BLACK TIGER SHRIMP

3 /\$10 5/\$15

MUSHROOM RISOTTO 12

GF BOLOGNESE SAUCE 10

TRADITIONAL MEAT SAUCE MADE WITH GROUND BEEF, PORK AND VEAL

GF GRILLED CHICKEN BREAST 10

Veggie POLENTA FRITTA 10

GOLDEN FRIED POLENTA, CRISP ON THE OUTSIDE AND CREAMY WITHIN, FINISHED WITH SEA SALT AND CRACKED PEPPER AND A TOUCH OF PARMIGIANA

GF Veggie BUTTERED BROCCOLINI 8

CLOSE ATTENTION IS PAID TO THE PREPARATION AND HANDLING OF OUR MENU ITEMS. HOWEVER, FOR THOSE THAT INDICATE AN ALLERGY WE CANNOT GUARANTEE THAT ALLERGENS HAVE NOT BEEN INTRODUCED DURING OTHER STAGES OF THE FOOD CHAIN PROCESS OR INADVERTENTLY DURING PREPARATION. IT IS UP TO THE GUEST TO MAKE AN INFORMED CHOICE THAT IS BEST FOR THEIR PARTICULAR ALLERGY.