

Primi

Ⓞ CAN BE MADE GLUTEN FREE

- ^{Veggie} Pane di Fichi** \$16
Homemade fig jam with walnuts, Gorgonzola cheese, honey, pears and arugula on Italian flat bread
- ^{Veggie} 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.
- ^{VEGAN Veggie} Bruschetta** \$11
Traditional style fresh tomatoes, onions and fresh garlic on our homemade focaccia bread
- Ⓞ **^{Veggie} 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
- Ⓞ **Antipasto (serves 2-4)** \$35
cured meats, cheese and accompaniments.
- ^{Veggie} Fried Provolone** \$12
Sliced and breaded creamy Provolone cheese deep fried, served with our tomato sauce
- Ⓞ **Gamberi E Fagioli** \$18
Grilled marinated jumbo shrimp served on a bed of spicy cannellini beans with house made pesto.
- Ⓞ **Aragosta Funghi** \$16
Mushrooms stuffed with risotto mixed with red peppers, broccoli, cheese and lobster meat. Oven baked and topped with Asiago and mozzarella cheese.
- Ⓞ **Cozze** \$14
Fresh mussels sautéed with tomatoes, garlic, onion and white wine.
- Calamari Fritti** \$17
Hand cut in house Lightly dusted with semolina and fried to perfection. Served with a spicy aioli sauce.

Insalate

- Ⓞ **Caesar** \$10
House-made dressing, fresh parmigiana cheese, pancetta, croutons
- Ⓞ **^V Giardino** \$8
Mixed greens, tossed with our homemade dressing, cannellini beans, tomato, olives
+ Add Black Tiger grilled shrimp (3) \$10
- Ⓞ **Insalata di Bresaola** \$18
Thinly sliced cured beef and arugula tossed with a Sicilian lemon dressing, shaved radish, shaved Grana Padano and topped with quail eggs
- Ⓞ **^{Veggie} Insalata Caprese** \$14
Fresh Tomato, fior di latte, fresh basil, aged balsamic and our home made pesto
- Ⓞ **^{Veggie} Dolce Pera** \$14
Grilled pears, roasted beets, spicy pecans, charred tomatoes, Gorgonzola cheese, arugula tossed with a blood orange dressing

Le Pasta

OUR PASTA IS ALL MADE IN HOUSE AND IS SERVED AL DENTE. SUBSTITUTE GNOCCHI ADD \$3.50.

Ⓞ CAN BE MADE GLUTEN FREE BY SUBSTITUTING FOR GLUTEN FREE PASTA. \$1.50

- Gnocchi Gorgonzola** \$22
Homemade gnocchi tossed with Gorgonzola cheeses sauce, pancetta and sun-dried tomatoes.
- Ravioli Spinaci** \$24
House made spinach and ricotta cheese ravioli tossed with our sage tomato Gorgonzola cream sauce with crispy pancetta.
-  **Cannelloni a Fungi Portabella** \$27
House rolled portabella stuffed cannelloni, oven baked and topped in a Truffle mushroom-cream reduction sauce. With table side fresh truffles.
-  **Melanzana alla Parmigiana** \$23
Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade pesto. Served with pasta or potatoes and fresh vegetables.
- Ⓞ **Positano** \$28
Fresh house made lemon pepper fettuccine tossed with grilled jumbo shrimp, fresh tomatoes, basil, fior di latte, in a light garlic wine sauce.
- Pasta Pistacchi e Piselli** \$28
A creamy traditional Sicilian sauce made with ricotta cheese and pistachios, sweet sausage, peas, rapini tossed with fettuccine made from peas
- Ⓞ **Aragosta e Granchio** \$46
Lobster and crab in a garlic Alfredo sauce with spinach and roasted red peppers on house-made fettuccine.
- Ⓞ **Pasta di Nettuno** \$36
Shrimp, crab, sea scallops, mussels and clams in a creamy rose reduction sauce with house-made fettuccine.
- Spaghetti Nero** \$38
Fresh squid ink Pasta with clams, mussels, scallops, jumbo shrimp and squid cooked in a lemon white wine sauce with a hint of chillies.
- Ⓞ **Ragu di Cinghiale** \$34
Tender boar slowly stewed with tomatoes, Chianti and herbs served on a bed of pappardelle with a hint of black truffle
- Polpette e spaghetti** \$21
House-made meatballs (beef, pork, veal) with our house-made tomato sauce and spaghetti.
- Lasagne** \$22
A Valley tradition with meat and three kinds of cheese.
- Piatto Italiano** \$29
One-half order of veal or chicken Parmesan, one half order of lasagne, and fettuccine Alfredo.

Secondi

Ⓞ CAN BE MADE GLUTEN FREE.

Ⓞ **Valentino di Manzo** \$65

AAA beef tenderloin wrapped in prosciutto, grilled and topped with crema di funghi and grilled shrimp. Served with garlic mashed potatoes and fresh vegetables

Ⓞ **Filletto di Manzo** \$50

Fresh grilled beef tenderloin served with a port demi glaze. Fresh vegetables and potatoes

+ Add Tuscan sauce Sautéed Mushrooms, caramelized onion and gorgonzola cheese.
\$5.00

Ⓞ **Costolette di Manzo** \$39

Fall off the bone beef short ribs "al Chianti" gremolata. Served with potatoes and fresh vegetables

Ⓞ **Vitello Limone** \$29

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

Ⓞ **Colette** \$55

A tasty 12oz veal bone-in veal chop, pan fried topped with smoked pancetta cream sauce, fresh vegetables and garlic mashed potatoes

Parmigiano

Fresh milk-fed veal or chicken breaded topped with mozzarella and our tomato sauce. Served with pasta or potato and vegetables. Chicken \$23, Veal \$27

Pollo Ripieno \$27

Chicken Supreme stuffed with provolone, Asiago cheese, pancetta and focaccia then wrapped with prosciutto, oven baked and topped with an Asiago cream sauce. Served with mushroom risotto and fresh vegetables.

Pesce

Feature fish catch of the day

CLOSE ATTENTION IS PAID TO THE PREPARATION AND HANDLING OF OUR MENU ITEMS FOR THOSE THAT INDICATE AN ALLERGY HOWEVER, WE CAN NOT 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.