

SALAD

ORGANIC FARMER MARKET SALAD, Beets, Apple, Goat Cheese, Balsamic Vinaigrette, Honey Walnuts.9.00

CLASSIC CAESAR SALAD,Spicy Croutons, Parmesan Cheese.10.00

TUSCAN KALE SALAD, Lacinato Kale, Grilled Chicken, Apples, Sharp Cedars, Avocados Almond, Balsamic Vinaigrette 14.00

APPETIZER

CLASSIC VEAL MEATBALLS, Over polenta, tomato sugo, pecorino cheese. 11.00

BURRATA ALLA CAPRESE, Grilled Vegetable Heirloom Cherry Tomato, Basil 14.00

PASTA

PENNE ARRABBIATA, Spicy Tomato Sauce, Mushrooms and Pecorino Cheese. 15.00

PAPPARDELLE, Pork And Beef Ragu, Black Pepper, And Pecorino Cheese.17.00

RICOTTA CHEESE RAVIOLI, Filled with Ricotta, over tomato sauce. Basil Pesto, Diced Mozzarella 16.00

POTATO GNOCCHI, House made Potato Gnocchi, Basil Pesto garlic, Parmiggiano 17.00

FUSILLI WITH ROASTED AUBARGINE, Eggplant & Tomato Sauce From Sicily (VE) 16.00

LOBSTER RAVIOLI Tarragon- Lobster Sauce 19.00

FETUCCINE AL PESTO, With Green Beans and Potato 15.00

TAGLIATELLE, Short Ribs Ragu Braised with Red-Wine Tomato 17.00

LASAGNA ALLA BOLOGNESE, Bolognese Style with Beef and Veal Ragu 15.00

LASAGNA ALLA BOLOGNESE FAMILY TRAY (9 servings) Allow for 90 min prep time, made to order90.00

LASAGNA ALLA BOLOGNESE FAMILY TRAY (20 servings) Allow 2.5 hr prep time for us ,made to order 180.00

WILD MUSHROOMS RAVIOLI, With Truffle Butter & Hazelnuts (V) \$19

PACCHERI PASTA, (Candle Shape) With Spring Lamb Ragù 16.00

SPAGHETTI AL POMODORO, Cherry Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil 14.00

BUCATINI ALL'AMATRICIANA, Tomatoes, Guanciale, Pecorino Romano, Chili Flakes 16.00

PIZZA

MARGHERITA Tomato Sauce, Imported Buffalo Mozzarella, Basil 15.00

MARINARA, (No Cheese) Tomato Sauce, Oregano, Fresh Garlic, Basil (Ve) 10.00

CAPRICCIOSA Tomato Sauce, Artichokes, Mushrooms, Italian Cooked Ham, Fresh Mozzarella, Basil 19.00

MARGHERITA WITH MUSHROOMS, Tomato Sauce, Fresh Mozzarella, Grana, Basil, Assorted Mushrooms (V) 17.00

MARGHERITA WITH ARTICHOKEs, Artichokes, Tomato Sauce, Fresh Mozzarella, Grana, Basil, Artichokes (V) 17.00

MARGHERITA WITH SALAMI, With Salami, Tomato Sauce, Fresh Mozzarella, Grana, Basil 17.00

MARGHERITA WITH PROSCIUTTO, Tomato Sauce, Fresh Mozzarella, Grana, Basil, Prosciutto, Arugola19.00

MARGHERITA WITH SAUSAGE, With Tomato Sauce, Fresh Mozzarella, Grana, Basil, Sausage 18.00

VEGETARIANA, Tomato, Mozzarella, Zucchini, Peppers, Artichokes, Assorted Mushrooms, Grape Tomatoes, Basil (V) 19.00

DIAVOLA, Fresh Mozzarella, Hot Sopressata, Basil 19.00

CALZONE, Buffalo Mozzarella, Arugula, Cherry Tomatoes, Prosciutto di Parma, Grana Padano 19.00

TODAY ENTRÉE

MEDITERRANEAN BRANZINO, Delicate White Fish, Herbs, Whole Oven-Roasted With Vegetables.28.00

GRILLED SALMON, On a Bed of Leeks Relish, Saffron Sauce27.00

CHICKEN BREAST SCALOPPINE, Mushroom Marsala Sauce, Grated Black Truffles, Roasted Potato 22.00

GRILLED BEEF BAVETTE STEAK, Green Asparagus, Salsa Verde, 22.00

PRIME BEEF NEW YORK STRIP, Black Pepper Crust with Red Wine Sauce, Spinach & Roasted Potatoes. 26.00

DESSERTS

HOLY CANNOLI, Mascarpone Cream, Candied Bittersweet Chocolate Pistachios. 4.00 (each)

TIRAMISU, Lady Fingers, Espresso, Rum, Mascarpone, Zabaglione.9.00

CHOCOLATE CAKE, Pistachio Crumble-Raspberry Mousse 9.00

RICOTTA CHEESECAKE, Mango Compote 9.00