

LUNCH MENU

INSALATE

Soup of the Day 7

Caesar Salad

8.50

with chicken 13 with shrimp 15

Insalata Romana

*Baby arugula, cherry tomatoes, fennel, onions, & cucumber
with parmigiano shavings 9*

with chicken 13 with shrimp 15

Tomato, Cucumber, Sweet Corn & Mache Salad

9.50

Shrimp Kabob

over corn, radish and avocado salad 12

Mozzarella di Bufala, Roasted Tomatoes & Arugula

13

Insalata Invernale

*Baby arugula, beets, grilled zucchini, spiced walnuts, gorgonzola, balsamic drizzle
10*

with chicken 14 with shrimp 15.50

Calamari Fritti

10

Piatto Vegetariano

*Oven roasted tomatoes, cipolline onions, grilled asparagus,
grilled zucchini, grilled Portobello mushroom, & string beans 13*

Crab Cakes Salad

*Maryland crab cakes, mesclun, zucchini,
french string beans & tomatoes with lemon vinaigrette 14*

Crab Cakes Salad

*Maryland crab cakes, mesclun, zucchini,
french string beans & tomatoes with lemon vinaigrette* **14**

*** Fresh Tuna Salad**

*Seared Yellow fin tuna with ginger / mango vinaigrette
over radicchio, bibb & avocado* **15**

Tramezzone

*Grilled organic chicken breast on fresh focaccia, pesto mayo,
tomato & mozzarella & mix greens* **12**

*** Grilled Sirloin Burger**

Swiss cheese, tomato, onions, arugula salad & french fries **13**

FRESH PASTA

**Pumpkin Ravioli with Butter & Sage Sauce,
Parmigiano Shavings, Amaretto Cookie Dusted** **15**

Linguine with Sausage, Broccoli Rabe, Parmigiano **16**

Fettuccine alla Bolognese **17**

PESCE E CARNE

Pollo Francese

Thinly pounded chicken breast in a lemon & white wine sauce **16**

Maiale Impanato

Mustard and bread crumb crusted pork chop with arugula, corn, avocado salad **17**

Salmone alla Griglia

Grilled salmon with roasted tomato & fennel **18**

Paillard di Pollo

Thinly pounded chicken breast with tomato vinaigrette **16**

-For more selections, please ask for our dinner menu-

DINNER MENU

ANTIPASTI

Insalata di Caprino

baby arugula, Campari tomatoes, goat cheese, lemon vinaigrette **8**

Insalata Romana

baby arugula, vine tomatoes, fennel, onions & cucumber with shaved parmigiano **9**

Insalata Invernale

grilled zucchini, beets, gorgonzola, spiced walnuts, arugula, balsamic drizzle **9.50**

Calamari Fritti

fried baby calamari with spicy mayo and tomato sauce **10**

Fritto di Carciofini

sautéed baby artichokes with basil oil **12**

Polpette di Granchio

Maryland Crab Cakes, fennel and tomato salad, lemon tartar **13**

Mozzarella di Bufala

campari roasted tomatoes, baby arugula, basil pesto **12**

Risotto con Funghi

wild mix mushroom risotto with truffle oil **11**

Gamberi e Carciofini

sautéed shrimp and baby artichokes with pesto sauce **14**

HOMEMADE PASTA

Pumpkin Ravioli with Butter & Sage,
Parmigiano, Amaretto Cookie Dust 17

Fettuccine alla Bolognese 18

Homemade Gnocchi with Black Truffle Butter,
Sweet Peas, Pancetta 18

Linguine with Broccoli Rabe & Sweet Luganica Sausage 19

Spaghettini with Wild Mix Mushrooms, Tiger Shrimp, and Tomatoes 20

**All Pasta and Risotto dishes can also be done as an appetizer*

CARNI E PESCI

Polletto Mattone

half free range chicken with Tuscan herbs and own juices 21

Gamberi alla Griglia

grilled tiger shrimp served with fregola salad, french string beans, pesto sauce 23

Salmone Arrosto

roasted salmon, horseradish cream sauce and baby root vegetables 24

Risotto con Caesante

organic sea scallops served over champagne and sweet pea risotto 26

Pescespada

grilled swordfish with lemon/thyme/roasted tomato sauce, broccoli rabe, fregola salad 26

Tonno con Avocado*

blackened yellow fin tuna, tomato & avocado compote, escarole & polenta cake 28

Costoletta di Maiale

thinly pounded double cut pork chop, roasted potatoes, artichokes, cipolline onions 25

Agnello al Barolo

braised lamb shank with Barolo sauce served with potato and asparagus 28

Bistecca alla Griglia

black angus NY shell steak served with green peppercorn sauce, rosemary roasted potatoes, and french string beans 36

Sharing of any Main Course \$6

CONTORNI

Tuscan Rosemary Potatoes
Mashed Potatoes

5.00

Escarole
French String Beans

6.00

Steamed Asparagus
Broccoli Rabe

7.00

*For more information about Corporate & Holiday Parties,
please see the manager*

** This menu item can be cooked to order.*

*Consuming raw or undercooked meats, fish, shellfish or fresh shell
eggs may increase your risk of food-borne illness, especially if you
have certain medical conditions.*

PRIX FIXE

Sunday 5 to 10 pm Through Thursday 5 to 10 pm

PRIMI

Choice of

ZUPPA DEL GIORNO

Soup of the Day

CALAMARI FRITTI

Baby Fried Calamari with Spicy Mayo and Classic Marinara

INSALATA di CAPRINO

Baby arugula, Campari tomatoes, goat cheese, lemon vinaigrette

CAMPARI TOMATOES, FRESH MOZZARELLA, FRESH BASIL

FRITTO di CARCIOFINI

Sautéed baby artichokes with basil oil

Add \$4

SECONDI

Choice of

RISOTTO PRIMAVERA

Served with Tiger Shrimp

SALMONE ARROSTO

Roasted Salmon, Horseradish Cream Sauce, Baby Root Vegetables

POLLETTO al MATTONE

*Half Free Range Chicken with Tuscan Herbs and Own Juices
served with Potato Purée and Harico Vert*

PUMPKIN RAVIOLI

Topped with a Butter & Sage Sauce, Fresh Parmigiano, Amaretto Cookie Dust

SESAME CRUSTED AHI TUNA

With Teriyaki Sauce and Braised Swiss Chard

Add \$8

DOLCI

PANNA COTTA or FLOURLESS CHOCOLATE CAKE

\$27.95 PER PERSON

No Substitutions Please