

Fall Twenty-Eighteen

ANTIPASTI

zuppa del giorno, Soup of the Day **10**

melanzane, Fried Breaded Eggplant Stack, Ricotta-Pine Nut-Basil Pesto, Mozzarella, Marinara **\$13**

salmone alla casa, Lemoncello-Dill Cured Salmon, Shaved Fennel with Citrus, Capers and Italian Parsley, Spicy Aioli, Crostini **\$13**

pepe cubanella ripieno, Stuffed Cubanella Pepper, Beef, Pork, Veal, Pine Nuts, Currants, Panko, Pecorino, Sauce Marinara **\$15**

bacala con risotto Salt Cod-Risotto Cake with Mixed Bell Peppers, Preserved Lemon and Chives, Sweet Pickle and Basil Aioli, Arugula with Frantoria Virgin Oil and Maldon Salt Flakes **\$13**

misto di carne, Mixed Meat Plate (Prosciutto, Salami Milanese and Calabrese), Sweet Golden Peppers, Roasted Red Bell Peppers, Mixed Olives, Artichokes, Pecorino Toscano, Reduced Balsamic, Grilled Crostini **\$15**

ostriche all' arrosto, Roasted Oysters, Panko with Preserved Lemon, Herbs, Sautéed Shallots and Garlic, Virgin Olive Oil **\$16**

INSALATA

insalata di casa, Spring Mix, Mixed Olives Grape Tomatoes, Cucumber, Herbs de Provence, Confit-Shallot-Balsamic Vinaigrette **\$10**

romaine alla caesar, Romaine, Creamy Lemon-Anchovy Vinaigrette, Pecorino Romano, Roasted Red Peppers, White Anchovy **\$11**

spinaci, Spinach, Gorgonzola Dressing, Crispy Smoked Bacon, Sliced Red Onion **\$12**

arugula, Baby Arugula, Blood Orange Vinaigrette, Goat Cheese, Candied Walnuts, Mandarin Segments **\$12**

PRIMI

GLUTEN FREE PENNE PASTA IS AVAILABLE

riccioli con salsiccia, Spiral Pasta, Sweet Italian Fennel Sausage, Broccoli Rabe, Garlic, Fresno Chili, Pecorino Romano **\$24**

risotto del giorno, Today's Risotto **market price**

ravioli con spinachi e cipolla, Homemade Spinach, Vidalia Onion and Ricotta, Sage-Roasted Garlic-Brown Butter, Parmesan **\$27**

bolognese, Classic Northern Italian Three Meat Ragù with Penne Rigata, Pecorino Romano **\$26**

PRIMI

linguini nera con vongole, Black Linguini, Local Littlenecks, Clam Juice, Thyme-Garlic Roasted Tomatoes, Shallot, Fresno Chili **\$27**

bosciaola con papardella, Roasted Wild Mushrooms with Porcini-Pancetta-Sage-Sherry Cream Sauce, Parmesan, Wide Noodles **\$26**

gambero alla affogare, Poached Jumbo Shrimp, Plum Tomato-Fish Fume-Butter with Vidalia Onions, Shaved Garlic and Oregano, Linguini **\$25**

bucatini e broccoli raap, Thick Spaghetti, Broccoli Rabe, Infused Garlic-White Anchovy Oil, Vidalia Onions, Chili, Toasted Bread Crumbs and Preserved lemon, Parmesan **\$24**

SECONDI PESCE

merluzzo, Baked Northern Atlantic Cod, Creamy Lemon-Tarragon Beurre Blanc, Salt Cod Risotto Cake (see antipasti), Sautéed Spinach **\$30**

capesante alla scottate, Seared Jumbo Sea Scallops, Ceci Bean-Roasted Garlic Puree, Sautéed Spinach with Cipolline Onions, Arugula Pesto, Roasted Red Pepper Oil **\$33**

salmone, Grilled Scottish Wester Ross Salmon, Modern Balsamic Sauce with Herbs de Provence, Sautéed Green of the day, Roasted Yukon's **\$29**

zuppa di pesce alla cioppino, Fishermans Stew, Scallops, Shrimp, Clams, Mussels, Local White Fish, Tomato-Braised Fennel-Pernod Brodetto, Grilled Ciabatta with Saffron Aioli **\$32**

SECONDI CARNE

agnello alla griglia, Grilled Loin Lamb Chops, Home Made Goat Cheese Ravioli, Red Currant Jelly Sauce with Mint, Green of the Day **\$33**

pollo marsala, Giannoni All Natural Chicken Breast, Creamy Mash, Glazed Baby Carrots, Marsala Wine Sauce with Crimini Mushrooms, Roasted Garlic and Tarragon **\$28**

filetto di maiale, Chairman's All Natural 8oz Seared Pork Tenderloin, Pan Sauce of Sweet Golden Vinegar Pepper, Cipolline Onions, and Sage, Sautéed Brocolini with Garlic, Roasted Yukon's **\$29**

bistecca alla scottato 8oz Pan-seared Waygu Beef Top Sirloin, Aromatic Port Wine-Demi Glaze Sauce, Creamy Mashed Potatoes, Glazed Baby Carrots **\$31**

BEFORE PLACING YOUR ORDER PLEASE TELL YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. A 20% GRATUITY MAY BE ADDED TO PARTIES OF 5 OR MORE

WE REGRETT THAT WE ARE UNABLE TO ISSUE SEPARATE CHECKS. SPLIT PAYMENTS ARE ACCEPTED BASED UPON YOUR REQUEST AND CALCULATIONS.