



ANTIPASTI E INSALATE

Carpaccio di Manzo -11

Paper-thin sliced beef served raw with arugula, shaved Parmigiano, fennel, and Balsamic vinaigrette

Prosciutto di Parma con Melone e Pere -11

Sliced Parma prosciutto served over fresh melon and pear

Insalata Caprese con Carciofi -10

Diced fresh mozzarella, grape tomatoes, basil, and artichoke hearts tossed with Balsamic vinaigrette

Alici Marinati con Quattro Colore -11

Marinated fresh anchovies with radicchio, hearts of palm, arugula and roasted peppers

Salumi Assortiti con Verdure della Casa -12

Imported capocollo, artisan sopressata and dry sausage, olives, house marinated vegetables, grilled eggplant, ricotta salata and Reggiano Parmigiano cheeses

Peperoni Imbottiti -12

Home roasted peppers filled with fresh mozzarella cheese and Parma prosciutto, then baked with fresh basil

Polenta con Salsiccia e Porcini- 11

Soft polenta topped with roasted sausage, porcini mushrooms and demi glaze

Gamberi al Pesto con Insalata Ceci -12

Shrimp sautéed with a basil pesto and served with a chick pea and tomato salad

Portobello con Gorgonzola -11

Portobello mushroom cap roasted with imported gorgonzola cheese and served with a Balsamic glaze and baby greens

Avocado con Gamberi e Granchio -12

Half an avocado filled with shrimp and crab meat salads and a citrus-saffron sauce

Insalata del Sole -9

Baby greens with imported gorgonzola cheese, sunflower seeds, and dried apricots with a peach vinaigrette

“Cellar” Mista-7

“House salad” of baby lettuces, grape tomatoes, walnuts, shaved fennel and Balsamic vinaigrette



PASTE CASERECCIE

“ALL PASTAS ARE HOME MADE”
HALF ORDERS AVAILABLE AS APPETIZER

Rigatoni con Gamberi e Asparagi -20

Tube pasta sautéed with whole and chopped shrimp, asparagus and pink sauce

Rigatoni alla Checca -19

Tube pasta with fresh chopped tomatoes, basil, sweet onion and fresh mozzarella

Gnocchi alla Bolognese -20

Potato dumplings sautéed in the classical sauce of ground veal, pork and beef

Gnocchi alla Grappa -20

Potato dumplings sautéed with exotic mushrooms in a Grappa cream sauce

Papardelle con Grancio e Pesto -24

Wide ribbon pasta with jumbo lump crab and basil pesto cream sauce

Papardelle con Salsiccia e Spinaci-22

Papardelle sautéed with sausage, spinach, fresh tomato sauce and drizzled with truffle oil

Fettuccine con Salmone Affumicato -20

Ribbons tossed with smoked salmon, peas, pancetta and cream sauce

Fettuccine con Ragu di Coniglio -22

Ribbons tossed with a sauce of roasted rabbit

Ravioli “Marco Polo” -21

Venetian style seafood ravioli served in a light tomato and tarragon sauce, garnished with fried ginger

Ravioli di Carne alla “Montepertuso” -22

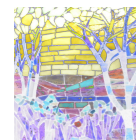
Meat filled pillows sautéed with mixed olives, light tomato sauce and goat cheese

Risotto con Granchio e Gamberi -23

Arborio rice served “alla unda” with lump crab meat, shrimp, and peas, with a touch of tomato

Risotto ai Porcini -21

Arborio rice cooked al dente with sliced Italian Porcini mushrooms and grated Reggiano Parmigiano



SECONDI

“SERVED WITH CHEF’S SELECTION OF THE DAY”

Lombata di Vitello al Giardino -39

14 oz. long-rib veal chop pan roasted and served with gorgonzola cream sauce and caramelized shallots

Filetto al Barolo e Porcini -38

8 oz. Filet mignon pan roasted with Italian Porcini mushrooms and Barolo wine sauce

Scaloppine alla Veneto -27

Scaloppine of veal *loin* sautéed with artichokes, pine nuts, sun dried tomatoes and white wine

Scaloppine ai Porcini -28

Scaloppine of veal *loin* with an Italian porcini mushroom cream sauce

Carre D’Agnelo alla Marsala -39

Rack of lamb, roasted and served with an imported Marsala wine and demi glace sauce

Osso Buco D'Agnelo con Risotto alle Verdure -31
"3 hour" braised American LAMB shank with vegetable risotto

Fagiano e Anatra con Mele -32
Pheasant and duck breast pan roasted and served over
caramelized shallots, apples and cream

Salmone con Funghi Marinati e Olive Secche -29
Wild salmon fillet roasted with house marinated mushrooms, oil
cured olives, and a touch of tomato sauce

Salmone al'Finocchio -29
Wild salmon fillet sautéed with fennel, sweet peppers, caper
berries, tomatoes, and Italian speck

Dentice alla Romana -30
Snapper fillet sautéed with artichokes, diced tomatoes, and
basil served with a saffron and white wine sauce

Duetto Verde e Nero-32
Giant shrimp and snapper sautéed with green olives, dry black
figs and fresh rosemary
in a white wine lemon sauce

Dentice con Sugo D'Aragosta e Gamberi -31
Snapper fillet sautéed with lobster sauce and shrimp

*Please note: Plate sharing charge of \$4.00 18% gratuity
may be added*