

ANTIPASTI E INSALATA

COZZE POSSITTANO 13

Fresh sautéed mussels, garlic & fresh herbs
Chianti wine and tomato sauce

BRUSCHETTA BAFFI 10

Grilled homemade rustic bread, fresh tomatoes,
Buffalo Mozzarella cheese, garlic, basil, and
virgin olive oil

STUFFED MUSHROOMS 10

Prosciutto, bell peppers, sundried tomatoes,
asparagus, Parmesan cheese, and pecans
pink Champagne sauce

PIZZA ROMANO 14

House-made dough topped with four cheeses,
smoked prosciutto, and arugula

INSALATA MISTA 6

Organic greens and tomatoes
Balsamic Vinaigrette

INSALATA PRIMAVERA 7

Organic greens, fresh onions, garlic, button
mushrooms, bell peppers, and tomatoes
Balsamic Vinaigrette

INSALATA AL' GUSTO 8

Organic greens, roasted pecans,
Gorgonzola cheese, candied cranberries,
and slices of pears & tomatoes
Balsamic Vinaigrette

INSALATA CESARE 7

Romaine lettuce, house-baked croutons,
and aged Parmigiano-Reggiano cheese
Homemade Caesar dressing

CAPRESE 8

Tomatoes, Buffalo Mozzarella cheese, & basil
virgin olive oil

PLATO RUSTICO 10

Grilled Eggplant, tomatoes, Buffalo Mozzarella

cheese, roasted bell peppers, garlic, and a touch of
virgin olive oil

PASTA

RAVIOLI D'AGOSTA 26

Homemade ravioli stuffed with
Maine lobster and roasted vegetables
with beech & enoki mushrooms spicy
pink sauce

PAPPARDELLE TARTUFATE 22

Homemade pasta and wild mushrooms
truffle oil and Alfredo sauce

FETTUCCHINE ALFREDO 16

Pasta with fresh cream sauce & Parmesan cheese

LASAGNA NAPOLI 15

Layers of pasta, meat, and blend of Italian cheeses
baked in a tomato sauce

RIGATONI BOLOGNESE 13

Pasta sautéed with fresh homemade meat sauce

RIGATONI PAESANA 16

Pasta with Italian sausages,
shiitake & portabella mushrooms
spicy pink sauce

PENNE ALLA TIM 16

Pasta with chicken and sundried tomatoes
spicy pink sauce

PENNE CONTADINA 14

Pasta with sautéed garlic, eggplant,
onions, capers, bell peppers, kalamata olives,
mushrooms, and fresh tomatoes
light tomato sauce

PENNE ALLA MIKE 18

Pasta with scampi, shiitake & portabella mushrooms
spicy pink sauce

FUSILLI CON SALMONE 18

Pasta with fresh wild salmon, arugula, and wild
mushrooms in spicy pink sauce

Please inform your server of food allergies

SPAGHETTI PESCATORE 30

Fresh market seafood sautéed with fresh herbs,
Chianti wine, and spicy tomato sauce

RISOTTO

RISOTTO CON SCAMPI 17

Italian rice sautéed with fresh scampi in pink sauce

RISOTTO CON POLLO E FUNGI 16

Italian rice sautéed with chicken tenders & wild
mushrooms in pink sauce

RISOTTO CON SALMONE 18

Italian rice sautéed with fresh wild salmon, shiitake
& portabella mushrooms in pink sauce

POLLO

POLLO ALLA PARMIGIANA 16

Grilled chicken breast baked with Parmesan and
Mozzarella cheese in a spicy tomato sauce

POLLO ALLA MARSALA 18

Grilled chicken breast sautéed with wild mushrooms,
herbs, and an Italian Marsala wine

POLLO ALLA SALTINBOCCA 17

Grilled chicken breast baked with prosciutto, sage,
white wine, and Mozzarella cheese

FRUTTI DI MARE

SALMONE MANIER 35

Fresh wild king salmon
white wine, capers, and a lemon garlic butter

GAMBERI DEL TIGULLIO 22

Fresh grilled prawns
lemon, white wine, and herbs
served with spicy tomato sauce

CARNE

MAIALE AL PORTO 24

Pork chops with sliced pears & Gorgonzola cheese
Chocolate & Port wine reduction

BISTECCA ROMANA 30

Filet Mignon wrapped in prosciutto
topped with roasted garlic
Chianti wine reduction

FILLETTO MILLANO 30

Steak grilled to order

AGNELLO GRIGLIA 28

Rack of lamb
served on a bed of risotto and wild mushrooms
spicy pink sauce

PICCATA DI VITELLO 28

Scallopini of veal
lemon, white wine, and capers

DOLCI

TIRAMISU 7

Centuries old recipe for the best Italian dessert,
combining ladyfinger cookies, soft mascarpone
cheese, and three liquors with espresso

CHOCOLATE WALNUT CAKE 7

Flourless Italian love cake
layers of genache & walnuts served on a bed of
strawberry-amaretto puree

*Gratuity of 20% added to parties of six or more
Set menu for parties of 10 or more*

IMPORTED ITALIAN GELATOS 6

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Set menu for parties of 10 or more*