



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
in pink Champagne sauce

PIZZA ROMANO 14

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

INSALATA MISTA 6

Organic greens and tomatoes
in balsamic vinaigrette

INSALATA PRIMAVERA 7

Organic greens, fresh onions, garlic,
mushrooms, bell peppers, and tomatoes
in balsamic vinaigrette

INSALATA AL' GUSTO 8

Organic greens, roasted pecans, Gorgonzola
cheese, candied cranberries, slices of pears and
tomatoes, and balsamic vinaigrette

INSALATA CESARE 7

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

CAPRESE 8

Tomatoes, Buffalo Mozzarella cheese,
basil, and 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'ARAGOSTA 26

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

PAPPARDELLE TARTUFATE 22

Homemade pasta and wild mushrooms
truffle oil and Alfredo sauce

FETTUCCINE ALFREDO 16

Pasta with fresh cream sauce and
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 and
portabella mushrooms in spicy pink sauce

PENNE ALLA TIM 16

Pasta with chicken and sundried tomatoes
in spicy pink sauce

PENNE CONTADINA 14

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

Please inform your server of food allergies



PENNE ALLA MIKE 18

Pasta with scampi, shiitake and portabella mushrooms, in spicy pink sauce

FUSILLI CON SALMONE 18

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

RISOTTO CON SALMONE 18

Italian rice sautéed with fresh wild salmon, shiitake and portabella mushrooms in spicy 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, Provolone, and Mozzarella cheese

FRUTI 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

SPAGHETTI PESCATORE 30

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

CARNE

MAIALE AL PORTO 24

Pork chops with sliced pears and 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 in 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 and walnuts served on a bed of strawberry-amaretto puree

IMPORTED ITALIAN GELATOS 6