

## Antipasti Freddi – Cold Appetizers

Ostriche Mignonette	<i>Oysters on half shell with shallots, malt vinegar, and black pepper (six)</i>	22
Affettato di Salumi	<i>Assorted Italian cold cuts</i>	23
Prosciutto con Frutta di Stagione	<i>Prosciutto with melon</i>	21

## Antipasti Caldi – Hot Appetizers

Cozze e Vongole con Vino e Aglio	<i>Clams and mussels in their own broth with garlic (for two)</i>	36
Calamari in Cesta	<i>Basket of fried calamari with cocktail and tartar sauce</i>	23
Gamberoni allo Spiedo in Pancetta	<i>Prawns wrapped in pancetta with garlic and olive oil (four)</i>	24
Peperoni Arrostiti con Bagna Cauda	<i>Roasted peppers served with a sauce of olive oil, cream, garlic and anchovies</i>	20
Chioccioline alla Lombarda	<i>Escargot braised in garlic, butter and veal stock</i>	20

## Insalate e Piatti Freddi – Salad and Cold Entrees

Burrata con Pomodori Basilico e Olio	<i>Burrata with tomatoes, basil and virgin olive oil</i>	23
Insalata e Bruschetta	<i>Garlic toast with tomatoes and olive oil on a bed of baby greens and shaved parmesan</i>	22
Insalata Lattuga Romana	<i>Hearts of romaine with gorgonzola cheese and pine nuts</i>	22
Insalata di Cesare	<i>Caesar salad</i>	13
Insalata di Artigiana Mista	<i>Mixed artisan lettuces, cherry tomatoes, onions</i>	11

## Minestrone – Soup

Pasta e Fagioli	<i>Pasta with cannellini beans and prosciutto</i>	13
Zuppa di Cavolo con Formaggio	<i>Cabbage, bread and cheese soup with bits of prosciutto</i>	13
Minestrone	<i>Vegetable soup (*Vegan)</i>	10

## Pasta – Fresh pasta made daily in our kitchen

Lasagne Bolognese al Forno	<i>Layered pasta with a ragu of meat sauce, bechamel, fontina and parmesan cheese</i>	25
Fettuccine ai Tre Latti (Alfredo)	<i>Ribbon egg pasta and sauce of cream, cheese and butter</i>	22
Tagliatelle alla Bolognese	<i>Ribbon egg pasta with a ragu of meat sauce</i>	24
Paglia e Fieno con Piselli	<i>Spinach and egg pasta with peas and a creamy tomato sauce</i>	22
Trenette al Pesto	<i>Egg pasta tossed with a sauce of basil, olive oil, pinenuts and garlic with a touch of cream</i>	22
Tortellini alla Panna	<i>Pasta stuffed with cheese in a cream sauce</i>	22
Ravioli di Zucca	<i>Pasta stuffed with pumpkin, amaretti and mustard fruit with a butter, pinenuts and sage sauce</i>	23
Ravioli Bolognese	<i>Veal stuffed pasta served with a ragu of meat sauce</i>	25
Gnocchi alla Piemontese	<i>Potato dumplings served with a creamy tomato sauce</i>	23
Tortellini alla Doge	<i>Pasta stuffed with cheese in a creamy curry sauce</i>	22

## Pasta Secca – Dry Pasta

Linguine con Vongole – Rosse o Bianche	<i>Linguine served with clams in a white or red sauce</i>	36
Linguine Tutto Mare	<i>Linguine served with prawns, scallops, calamari, clams and mussels in a tomato and fish stock sauce</i>	40
Bucatini Amatriciana	<i>Hollow spaghetti with pancetta in a spicy tomato sauce</i>	23
Linguine con Polpette	<i>Linguine, tomato sauce and meatballs</i>	29
Penne Giardino	<i>Tube pasta sauteed with zucchini, mushrooms, sundried tomatoes and a splash of chicken stock</i>	22
Penne Pomodoro	<i>Tube pasta with a fresh tomato sauce, garlic and basil</i>	22
Gluten-Free Pasta	<i>Choice of sauce</i>	22

## Risotti – Rices

Risotto alla Milanese	<i>Rice braised in chicken broth, onion, butter, parmesan cheese and saffron</i>	25
Risotto alla Piemontese	<i>Rice braised in chicken broth with mushrooms, shallots, butter and cheese</i>	28

## Carni – Meat

Lombata di Manzo in Padella Pepata	<i>New York steak sautéed with pepper cream sauce</i>	45
Sella D'Agnello al Forno	<i>Roasted rack of lamb with rosemary essence</i>	42
Bistecca alla Fiorentina	<i>32oz Porterhouse steak grilled to your taste (may be split for 2)</i>	100

## Vitello – Veal

Piccata al Limone e Capperi	<i>Slices of Veal sautéed with lemon, white wine and capers</i>	42
Osso Buco con Polenta	<i>Veal shank slow braised in stock, carrots, celery, onion and citrus rind served with polenta</i>	42
Cotoletta alla Piemontese	<i>Veal chop broiled and served with a mushroom and cream sauce</i>	45
Scaloppine Fior	<i>Slices of veal sautéed with prosciutto and mushrooms in wine sauce</i>	42

## Pollo e Cacciagione – Chicken and Game

Coniglio ai Funghi con Polenta	<i>Rabbit braised in wine and wild mushroom sauce</i>	33
Petto di Pollo alla Valdostana	<i>Breast of chicken sautéed with prosciutto and fontina cheese</i>	32
Petto di Pollo Ligure	<i>Breast of chicken with sun-dried tomatoes and a creamy pesto sauce</i>	32
Pollo al Mattone	<i>Half chicken flattened and roasted with rosemary and garlic</i>	35

## Pesci – Fish

Pesce del Giorno	<i>Fish of the day (Please ask your waiter)</i>	42
Salmone al Vapore	<i>Poached salmon in white wine, leeks, carrots and celery</i>	41
Gamberoni Fior	<i>Prawns sautéed with tomatoes, shallots, white wine and garlic</i>	42

## Verdure – Vegetables

Parmigiana di Melanzane	<i>Eggplant sautéed then baked with tomato sauce topped with Fontina cheese</i>	22
Spinaci con Aglio e Olio	<i>Spinach sautéed with garlic and olive oil</i>	11
Funghi di Selva Trifolati	<i>Three varieties of wild mushrooms sautéed with olive oil, garlic and parsley</i>	20
Polenta con Salsa di Pomodoro	<i>Polenta (grits) with tomato sauce and parmesan cheese</i>	9
Verdura del Giorno	<i>Vegetable of the day</i>	9
Patate al Forno	<i>Roasted potatoes with garlic and rosemary</i>	9

\*All ingredients are organic when available