



DINNER MENU



ANTIPASTI

Melanzane Timbalo: Layers of roasted eggplant, fresh mozzarella, basil, Pecorino Toscano cheese, lemon basil vinaigrette, oven baked \$14.

Calamari di Saltati: Sautéed squid, olive oil, fresh herbs \$12.

Cappasante in Padella: Pan seared sea scallops, leeks, port wine reduction \$14.

Vongole e Cozze: Littleneck clams and mussels steamed in a white wine-garlic broth \$12.

Tonno e Salmone Crudo: Fresh raw tuna and salmon, EV olive oil, lemon juice, arugula and shaved parmesan \$14.

INSALATE

Insalata Della Notte: Field greens, tomato, olives, onion, artichoke hearts, goat cheese, Champagne vinaigrette \$8.

Arugula e Spinaci: Arugula, baby spinach, sweet onion, capers, EV olive oil, fresh lemon juice, shaved parmesan \$8.

Pomodori e Basilico: Red and yellow grape tomatoes, sweet onion, basil, EV olive oil, balsamic vinegar, goat cheese, crostini \$9.

Insalata Tritata: Zucchini, squash, tomato, corn, hearts of palm, romaine, sheep cheese, red wine vinaigrette \$9.

Cesare: Romaine hearts, our housemade Caesar dressing, grated parmesan \$8.

LE PASTE E RISOTTO

(Whole wheat spaghetti & gluten free penne pastas available for substitution)

Frutti di Mare: Jumbo shrimp, scallops, clams, mussels, petite lobster tail, langostino, in scampi sauce over linguini pasta \$43.

Fettuccine: Jumbo lump crab meat, sautéed with garlic, chilies, shallots, white wine, tomato sauce \$29.

Spaghettoni: Jumbo shrimp, garlic, chilies, marinara sauce \$28.

Capellini: Pancetta and fresh mushrooms sautéed in carbonara sauce \$24.

Gnocchi: Housemade potato dumplings with our pesto cream sauce \$23.

Tortiglioni: Seasonal vegetables, wild mushrooms, olive oil, garlic, parmesan \$25.

Linguine: Littleneck clams sautéed in olive oil, garlic, chilies; finished with white wine \$26.

Pappardelle: Classic bolognese combination of beef, veal and pork with a splash of cream, marinara sauce \$24.

Orecchiette: Pork sausage, broccoli di rabe, sautéed in olive oil, sliced garlic, white wine \$25.

Risotto di Mare: Arborio rice, butter, parmesan with a selection of seafood \$33.

PESCE

Pesce alla Griglia: Chef's choice of whole grilled fish with seasonal vegetables \$Market Price

Ippoglosso: Fresh halibut fillet, asparagus risotto, picatta sauce \$32.

Salmone: Salmon fillet, eggplant caponata, orange butter glaze \$27.

Aggettivo Cileno: Pan seared Chilean sea bass, Swiss chard and cannellini bean ragu, white wine butter reduction \$35.

Tonno Grigliato: Tuna fillet, grilled rare, polenta with marinara sauce \$31.

Crab Cakes: Two broiled Maryland style jumbo lump crab cakes, basil vinaigrette, tomato olive relish \$39.

CARNI E CACCIAGIONE

Pollo al "Mattone": Brick roasted bone-in chicken breast, rosemary roasted potatoes, olive oil lemon sauce \$26.

Quaglia: Semi boneless quail, Brussels sprouts, pancetta, sweet potatoes, leeks, port wine reduction \$29.

Petto d' Anatra: Pan seared duck breast, dried fruit risotto, balsamic reduction \$28.

Vitello: Grilled pepper crusted veal tenderloin, a medley of chopped potatoes and asparagus, Marsala sauce \$38.

Filletto di Manzo: Grilled 8oz beef fillet, smashed sweet and Idaho potatoes, royal trumpet mushrooms, red wine demi glaze \$37.

N.Y. Strip Steak: Grilled 14oz "natural" beef, roasted mixed potatoes, kale, crispy shallots \$38.

CONTORNI

Broccoli di Rabe: Italian broccoli sautéed with sliced garlic and olive oil \$7. **Peperoni Arrostiti:** Roasted peppers in EV olive oil with sliced garlic \$7.

Spinaci Aglio e Olio: Spinach sautéed with sliced garlic and olive oil \$7. **Arancini:** Fried saffron rice croquettes filled with mozzarella \$7.



Buon Appetito!
Carl Vahl
Executive Chef

