

Antipasti

Classic Bruschetta

Organic heirloom tomatoes, unfiltered olive oil, fresh basil \$10

Sizzling Crab and Lobster Fonduta

Garlic bruschetta \$14

Crispy Calamari and Zucchini

Tender calamari, zucchini chips, spicy Italian peppers, marinara, lemony garlic aioli \$12

"Oven Roasted Polpetta" Giant Italian Meatballs

Pomodora, basil and fontina \$9

Roasted Garlic, Spinach and Artichoke al Forno

Parmesan flatbread \$12

Insalate & Zuppe

Rustic Italian Soup "Acquacotta"

White beans, morels, late summer vegetables, pecorino \$7

Caprese Insalate

Organic red and yellow tomatoes, house pulled mozzarella, basil, balsamic reduction, extra virgin olive oil \$10

Tuscan Salad

Mixed greens, olives, gorgonzola, cucumbers, roma tomatoes, pine nuts, honey white balsamic vinaigrette \$10

Vine Ripe Tomato and Arugula Salad

Goat cheese "Cheesecake", crumbled pistachio, pear vinaigrette \$10

Classic Caesar

Romaine, creamy caper dressing, reggiano, rustic croutons \$10

Lobster Bisque

Brick oven toast, lobster salad, tomato oil \$9

Enhance any Salad

Add grilled chicken \$3, shrimp \$5 or steak \$7

Formaggio "Hand Crafted"

Tasting of local and imported farm house cured cheeses, hawthorne valley honey, wood roasted almonds, walnut bread, tomato jam, figs \$14

Gorgonzola Dolce

...earthy blue veined with buttery flavor named after a small town near Milan

Piave Vecchio

..."the old one" dense texture slightly sweet, made in the Piave River Valley

Taleggio

...washed rind Italian cheese with fruity accents, aged in the caves of Val Taleggio

Sottocenere al Tartuffo

...made from raw cows milk and slices of truffle, aged in an ash rind from the region of Venice

Focaccia, Panini and Specialty Sandwiches

All sandwiches are served with half sour pickle, choice of coleslaw, kettle chips or house fries

Black Angus Burger

House ground sirloin, pancetta, fontina cheese, roasted garlic aioli \$12

Crisp Parmesan Chicken

Grilled ciabatta, pomodoro sauce, melted fontina \$12

New England Lobster Roll

Lemon mayonnaise and hearth baked roll \$18

Meatball and Three Cheese

Homemade meatballs, provolone, mozzarella and romano cheese pressed between crusty Italian bread, tomato basil dipping sauce \$12

Fish Sandwich Del Giorno

Arugula, bruschetta tomatoes, lemon aioli \$12

Rosemary Chicken

Oven roasted zucchini, fresh tomato, provolone cheese, rosemary oil and pesto \$11

Grilled Vegetable Panini

Marinated grilled zucchini, portobello mushrooms, charred red peppers, roasted tomatoes, goat cheese, bistro sauce, pressed Italian loaf \$11

Primi

Maine Lobster Ravioli

Wilted spinach, sundried tomatoes, lobster cream \$28

Orecchiette

Blistered tomatoes, country sausage, broccoli rabe, sheep's milk cheese \$22

Linguini Vongole

Littleneck clams, pancetta, chili flake and white wine \$25

Papparadelle Farnese

Braised short rib ragu, slow cooked tomato sauce, pecorino romano \$24

Cucina Classico (Classic Recipes)

Bella Filet Duo

Two tenderloin filets each "crusted" with a classic Italian flavor; gorgonzola, portobello pesto and parmegiano, barolo red wine reduction, tuscan mashed potatoes \$32

Chicken or Veal Piccata

Lemon, capers, white wine, romano, fresh herbs, capellini \$24 / \$27

Veal or Chicken Parmigiano

Distinctive pomodora sauce, fresh basil and melted fontina, linguini \$27 / \$24

Chicken Saltimboca

Boneless chicken breast pounded thin with prosciutto, fontina, fresh sage, wild mushrooms, sautéed in olive oil and madeira wine, tuscan mashed potatoes \$25

Veal Scaloppini

Sautéed veal cutlet, prosciutto, mozzarella, oven roasted tomatoes, spinach, wild mushrooms, roasted garlic and lemon, tuscan mashed potatoes \$29

Salmon Florentine

White wine, lemon, capers, wilted spinach, tuscan mashed potatoes \$29

Dolci

Traditional Biscuit Style Strawberry Shortcake

Vanilla bean chantilly cream and macerated strawberries \$8

Rum Tiramisu "Diplomatico Style"

Thin layers of lady fingers scented with dark rum and espresso with a light mascarpone mousse candied orange zest \$9

Trio of Italian Crème Brulee

Rich espresso, Sicilian blood orange and white chocolate \$9

Lemoncello Ricotta Cheesecake

Biscotti crunch, macerated blueberries \$9

Italian Ice Shooters

Trio of refreshing Mediterranean flavors; Melon, Minted Lemon, Coffee \$9

Chocolate Frangelica Bombe

Aarena wild cherries, cocoa nib puree, hazelnut crunch \$10

Gianduja Cannoli

A spin on traditionally prepared cannoli filled with chocolate and hazelnut ricotta and cream, dusted with pistachio and chocolate \$8