



LUNCH MENU

ANTIPASTI

FRITTO DI CALAMARI

Crispy calamari with fresh homemade lightly spicy marinara sauce

CARPACCIO DI MANZO, MELOGRANO, RUCOLA E SCAGLIE DI GRANA

Beef carpaccio with pomegranate, shaved Parmesan cheese and arugula salad in a lemon dressing

GUAZZETTO DI GAMBERI E CROSTINO

Sautéed shrimp in oil with herbs, garlic and white dry wine served with crostini

TRIO DI BRUSCHETTA

Wild mushroom sun-dried tomatoes and goat cheese, tomato basil and olives tapenade

BOCCONCINO DI MELANZANE ALLA PARMIGIANA

House made eggplant parmesan

PROSCIUTTO E MELONE

Thin slices of Prosciutto and Cantaloupe served over arugula salad

INSALATE

CAPRESE DI MOZZARELLA FRESCHA

Heirloom tomatoes served with fresh water buffalo milk mozzarella and basil with first cold press extra virgin olive oil

INSALATA DI POLLO ARROSTO CON UVETTE, SEDANO E NOCI AI SEMI DI SENAPE

Roasted chicken salad with raisins, celery, walnuts and whole grain mustard in a Bibb lettuce bed

MISTA DI LATTUGA DELLA CASA OR CLASSICA INSALATA DEL CESAR

House salad or classic Caesar salad with your choice of: CHICKEN, SALMON, STEAK

PASTA & PANNINI

LASAGNA BOLOGNESE DELLA CASA

Traditional house made beef lasagna

GNOCCHI DI RICOTTA E MOZZARELLA

House made fresh ricotta dumplings, cherry tomato basil sauce and melted mozzarella

POLLO ALLA PARMIGIANA E NIDO DI RONDINE

Crispy breaded chicken breast, tomato sauce, and cappellini pasta

*** PANINO AL CRUDO, POMODORI E MOZZARELLA**

Grilled ciabatta bread with Parma ham, fresh mozzarella, fresh tomatoes and pesto sauce

***PANINO ALLA MILANESE**

Crispy breaded chicken breast, tomato sauce, grilled eggplant and arugula on Focaccia bread

***PANNINO E VEGETALI GRIGLIATI**

Multigrain bread, assorted grilled vegetables and sun-dried tomato pesto

***ALL SANDWICH ARE SERVED WITH A SIDE OF SEASONED FRIES OR HOUSE SALAD**

DOLCI

CLASSICO TIRAMISU

Traditional Italian dessert with lady fingers, espresso and mascarpone cheese

PANNA COTTA AI FRUTTI DI BOSCO

Mixed berries custard and berries sauce

FANTASIA DI GELATI

Mixed gelato in passion fruit pure

TORTINO ALL CIOCCOLATO SCIOLTO E GELATO ALLA NOCIOLA

Chocolate mousse served with hazelnut ice cream

TORTA DI FORMAGGIO ALL' AMARETTO

Amaretto cheese cake topped with roasted almonds



DINNER MENU

ANTIPASTI

FANTASIA DI ANTIPASTO ALL'ITALIANA

Assorted cured meats, Imported Prosciutto de Parma, Bresaola, Coppa, Salami Finocchiona, mixed olives, Fontina and Parmesan cheese

FRITTO DI CALAMARI

Crispy calamari with fresh homemade lightly spicy marinara sauce

CARPACCIO DI MANZO, MELOGRANO, RUCOLA E SCAGLIE DI GRANA

Beef carpaccio with pomegranate, shaved Parmesan cheese and arugula salad in a lemon dressing

GUAZZETTO DI GAMBERI E CROSTINO

Sautéed shrimp in oil with herbs, garlic and white dry wine served with crostini

TRIO DI BRUSCHETTA

Wild mushroom sun-dried tomatoes and goat cheese, tomato basil and olives tapenade

BOCCONCINO DI MELANZANE ALLA PARMIGIANA

House made eggplant parmesan

INSALATE

INSALATA D'OPERA

Radish, red and yellow beets, mixed field greens, peppers and grapefruit segments, pesto sauce

CAPRESE DI BUFALA

Heirloom tomatoes, fresh water buffalo milk mozzarella, basil and first cold press extra virgin olive oil

MISTA DI LATTUGA DELLA CASA

House salad with arugula, radicchio, Belgium Endives and cherry tomatoes tossed in balsamic vinegar dressing

SPINACI, FRAGOLE E MANDORLE

Baby spinach, strawberries, Belgium Endives and roasted almonds tossed with lemon dressing

PASTA & RISOTTI

LASAGNA BOLOGNESE DELLA CASA

Traditional house made beef lasagna

GNOCCHI DI RICOTTA E MOZZARELLA

House made fresh ricotta dumplings, cherry tomato basil sauce and melted mozzarella

CAPPELLACCI ALLA ZUCCA E AMARETTI AL BURRO, SALVIA E PARMIGIANO

House made pasta stuffed with roasted butternut squash and amaretto cookies, fresh sage and Parmesan sauce

FETTUCCINE DEL ATLANTICO

Fettuccine pasta with smoked salmon and vodka cream sauce, black caviar

RISOTTO ALLA MONTANARA

Arborio rice, Chanterelle, chiodini, porcini, and sun dried risotto

RISOTTO AGLI ASPARAGI E CAPESANTE

Arborio rice, asparagus tips and taleggio cheese

SECONDI PIATTI

SEA BASS ALLA PIASTRA

Seared Sea Bass filet with sautéed spinach and purple potato puree

TONNO IN CROSTA PEPPATA E CAPONATA

Tuna in black pepper crust, served with stew vegetables

FILETTO AL PEPPE VERDE

Filet mignon with green peppercorn sauce, roasted potatoes and wilted spinach

POLLO ALLA PARMIGINA E NIDO DI RONDINE

Crispy breaded chicken breast with tomato sauce and cappellini pasta

FILETTINO DI VITELLO E RAVIOLLINI

Veal filet served with veal raviollini in demiglace and thyme sauce

PETTO D' ANATRA E STUFATO DI VEGETALI

Roasted duck breast served over sautéed Brussels sprout, red beet, Yukon potato, Italian bacon and Port

CONTORNI

SPINACI NOVELLI

Sautéed spinach in garlic and olive oil

VEGETALI ALLA GRIGLIA

Grilled vegetables
With Italian Bacon

PURE DI PATATE ALLA PARMIGIANA

Parmesan mashed potatoes

CAVOLLINI E PANCETTA

Sautéed Brussels sprouts

DOLCI

CLASSICO TIRAMISU

Traditional Italian dessert with lady fingers, espresso and mascarpone cheese

PANNA COTTA AI FRUTTI DI BOSCO

Mixed berries custard and berries sauce

FANTASIA DI GELATI

Mixed gelato in passion fruit pure

TORTINO ALL CIOCCOLATO SCIOLTO E GELATO ALLA NOCIOLA

Warm chocolate cake served with hazelnut ice cream

TORTA DI FORMAGGIO ALL' AMARETTO

Amaretto cheese cake topped with roasted almonds

PERA COTTA E GELATO ALLA CANELLA

Poached pear with Barolo wine and cinnamon ice cream