

ITALIAN TAPAS

CARCIOFI FRITTI 9.50
Dipped in beer butter and fried, lemon mint aioli
CAPRIOLO AL GINEPRO 10.50
Overnight cooked venison stew, Amarone wine, juniper berry, risotto toast
OLIVE ASCOLANE 8.50
Deep fried assorted meats stuffed green olives
CAPRINO E PISTACCHIO 9.50
Pistachio crusted goat cheese, amarene-balsamic dip, beet chips
CAPPESANTE AL SESAMO 12
Sesame crusted sea scallops, fennel orange salad, passion fruit sauce
COZZE AL PESTO 9.50
Mediterranean mussels, white wine, julienne squash, pesto sauce
PIRI-PIRI SHRIMPS 9.50
Spiced shrimps, habanero, garlic, ginger

FRITTELLE DI BACCALA’ 9.50
Salted cod pancake, deep fried, tartar sauce
GNOCCO FRITTO 12
Fried pizza dough, speck , fonduta-truffle dip
FARRO CON CALAMARI
Emmer wheat salad, grilled calamari, balsamic glaze
CALAMARI FRITTI 9.00
Crispy calamari and fried vegetables with bell pepper coulis
CARPACCIO DI CARNE 9.50
Thinly sliced cured beef, Arugula, shaved Parmesan and classic mustard dressing
CARPACCIO DI SALMONE ALLA GRAPPA
Grappa cured salmon fillet, grapefruit crostini, thyme, black and red pepper
TONNO TARTARE AI LAMPONI 10.50
Ahi tuna, raspberries, lime , fried basil

IL TAGLIERE – Charcuterie and Cheeses Selection

CARNI

Each 5 Selection of 5 16 Prosciutto di Parma,Speck Trentino,CoppaSalamino di Cinghiale,Soppressata,Bresaola, cured beef

FORMAGGI

Weekly Selection of Artisan Cheeses 16

PROSCIUTTO E MOZZARELLA 12.00
Imported Parma Prosciutto and sliced fresh fior di latte mozzarella cheese
CAPRESE 15.00
Whole 7oz Italian fresh buffalo mozzarella, sliced tomatoes, oregano and fresh basil leaves

ZUPPA

ZUPPA DEL GIORNO		CECI E FARRO 4.95
Soup of the day	4.95	Garbanzo soup, organic emmer wheat, rosemary essence

INSALATE

DELLA CASA 5.00	FORMAGGIO DI CAPRA 9.75
Mixed greens, tomatoes, cucumbers and carrots with balsamic vinaigrette	Fresh spinach, goat cheese, sundried tomatoes, roasted pine nuts, Portobello mushrooms, citrus dressing
BRESAOLA E RUCOLA	MARCO POLO 9.50
Local arugula topped with Julienne Imported Italian Bresaola, shaved Parmesan and Lemon compote dressing	Thai spiced chicken over red and Napa cabbage, cucumbers and crispy Wonton skins with oriental chili dressing
DI RAPE ROSSE E ARANCE 9.75	POLLO E MANGO 9.75
Red Beets with oranges, toasted walnuts, citrus dressing topped with shaved Parmesan	Mixed greens with grilled chicken breast, mango, raisins and toasted almonds tossed with raspberry vinaigrette

PASTE

PAPPARDELLE AL RAGU DI OSSOBUCO 14.50	House made spinach pasta ravioli filled with cod, saffron pink peppercorn sauce
House made Spinach Pappardelle pasta, slowly braised veal ossobuco ragu’	
GNOCCHI DI PATATE DELLA NONNA 13.00	RAVIOLI DI CAPRIOLO 16.00
My Granma recipe with house made potato dumplings, melted butter, cinnamon, sugar and lots of Parmesan	House made venison ravioli, amarena-gorgonzola sauce
LASAGNA DI PESCE 15.50	SPAGHETTI CON BOTTARGA 16.00 VER
Baked pasta, shrimps, scallops, squid, fresh fish, crab meat dill lobster sauce	“Cavaliere Cocco” Spaghetti, Sardinia mullet roe, garlic, anchovies, parsely
MEZZELUNE DI BACCALA’ 16.00	LINGUINE AL FARRO 15.00
	Emmer wheat pasta, Portobello mushroom, asparagus, sundried tomatoes, aged ricotta

RISOTTO

RISOTTO AL NERO E CAPPESANTE	RISOTTO AI PORCINI E TARTUFO
Carnaroli rice, “day boat” fresh sea scallops, squid ink, saffron, sea scallops, crispy leeks	Carnaroli rice, porcini mushrooms, truffle essence
	FARROTTO CON CALAMARI

Organic emmer wheat berry risotto, calamari, spicy marinara	sauce
PESCE	CARNE
CERNIA IN CROSTA DI PATATE Local grouper, crispy leek and pancetta, cabernet reduction, sweet mashed potatoes	POLLO CON CAPRINO 22.00 Chicken breast, sundried tomato, Portobello, Fontina cheese, Marsala sauce, mashed potatoes
TRANCIO DI TONNO AI PORCINI 26.00 Grilled Ahi tuna served with Porcini mushrooms sauce over wilted spinach	FILETTO DI MAIALE AL PRUGNE 24.00 Certified natural pan roasted pork tenderloin served with plum -grappa sauce, sweet potato mash
SALMONE PISTACCHIO 24.00 Pistacchio crusted Atlantic salmon fillet with a passion fruit sauce, grilled asparagus	BISTECCHINA ALLA GRIGLIA 22.00 Grilled skirt steak, caramelized onion, risotto cakes
PESCE SPADA CON CAPONATA 24.00 Local swordfish, eggplant caponata, mashed potatoes	COSTOLETTE D’AGNELLO 25.00 Pan roasted lamb rack, fig-port wine sauce, goat cheese crepes

SIDES

CAPONATA
SWEET MASHED POTATOES
WILTED SPINACH
GRILLED ASPARAGUS
MASHED POTATOES

PIZZA

Choose your favorite dough: regular or for whole wheat add \$1

FOCACCIA

– Baked at the order pizza bread, no tomato or cheese-

PLAIN	Sprinkled with sea salt and rosemary	3.50
MAITARDI	Robiola cheese (stracchino), arugula , prosciutto di Parma	
FLAMBEE	(To be served flaming at the table) Smoked Salmon, sour cream, chives, citron gray goose	
TUNA SASHIMI	Hand sliced Ahi tuna, Asian barbecue sauce, kalamata olives, jalapeno, anchovy aioli	

OUR PIZZA SANDWICH SPECIALTIES

Baked in the wood burning pizza oven

SALTIMBOCCA AL PROSCIUTTO 10.50 Melted mozzarella, imported Parma prosciutto, local arugula and tomato slices	Asiago cheese, spinach and mayo
SALTIMBOCCA CON CARNE 10.50 Filled with melted mozzarella, grilled skirt steak, caramelized onion	PANOTTA DEL CONTADINO 10.50 Whole wheat with chicken breast, mozzarella & Brie cheese, fresh tomatoes, red onions and arugula
BODY BUILDER 10.50 Whole wheat with mozzarella, turkey breast, boiled egg whites,	PANOTTA PORTOBELLO 10.50 Whole wheat with Portobello mushroom, mozzarella, sundry tomatoes, balsamic glaze

PIZZE CLASSICHE – (TRADITIONAL PIZZA)

If you like to change regular mozzarella for “Fresh fiordilatte” mozzarella add 2.00

MARGHERITA	9
Tomato sauce, mozzarella and basil	
STRACCIATELLA 12.00	
Tomato sauce, stracciatella, arugula and black pepper	
DIAVOLA 9.45	
Tomato sauce, mozzarella and imported Italian spicy salami	
RUCOLA E PROSCIUTTO CRUDO 14.50	
Tomato sauce, mozzarella, fresh arugula and imported prosciutto	
QUATTRO STAGIONI 11.50	
Tomato sauce and mozzarella in four sections with each olives, mushroom, artichokes and ham	
CAPRICCIOSA 11.50	
Tomato sauce, mozzarella, ham, mushrooms,* Kalamata black olives, artichokes and basil	
PROSCIUTTO COTTO E FUNGHI 10.50	
Tomato sauce, mozzarella, ham and mushrooms	
GORGONZOLA E SALSICCIA 10.95	
Tomato sauce, mozzarella, gorgonzola and Italian sausage	

PIZZA MELANZANE ALLA PARMIGIANA	12.00
Tomato sauce, mozzarella, eggplant, Parmesan and basil	
ORTOLANA	11.50
Tomato sauce, mozzarella, grilled eggplant and zucchini, roasted peppers and Portobello mushrooms	
COLORATA	11.50
Tomato sauce, mozzarella, spinach, goat cheese, grilled chicken, and sundried tomatoes	
FRUTTI DI MARE	14.50
Tomato sauce, mozzarella, calamari, clams, shrimp and mussels	

PIZZA CARPACCIO	12.95
Tomato sauce, mozzarella, thin sliced beef, arugula and shaved Parmesan	
BRESAOLA	14.50
Tomato sauce, mozzarella, julienne bresaola (cured beef), arugula and shaved Parmesan	

GAMBERI E PORTOBELLO	14.50
Tomato sauce, mozzarella, shrimp, Portobello mushrooms, sundried tomatoes	

SICILIANA	
Tomato sauce, mozzarella, anchiovies, capers, kalamata olives, oregano	

PIZZE BIANCHE

– WHITE, NO TOMATO SAUCE-

FICHI, PROSCIUTTO E GORGONZOLA	13.50
Mozzarella, Parma Prosciutto, Gorgonzola cheese, California dry figs and walnuts	
MEDITERRANEA	11.50
Mozzarella, goat cheese, sundried tomatoes, black olives and pesto sauce	
QUATTRO FORMAGGI	11.50
Mozzarella, gorgonzola, goat cheese and fontina cheese	
CAPRESE	11.50
Sliced vine ripe tomatoes, fresh fiordilatte mozzarella and basil leaves	
PATATE E SPECK	11.50
Mozzarella, Speck and thin sliced potatoes with rosemary and Parmesan	
SALMONE E BRIE	14.50
Mozzarella, smoked salmon, Brie cheese, chives	
GRANCHIO E ASPARAGI	15.00
Mozzarella, lobster bisque, crab meat, fresh asparagus	
TONNO E CARCIOFI	
Mozzarella, pepper crusted Ahi tuna, artichokes, kalamata olives, tomato concasse’, arugula	
TOSCANA	11.95
Tomato sauce, mozzarella, grilled chicken, wilted spinach, mushrooms and ricotta cheese	

CALZONE

CALZONE CLASSICO	10.50
Tomato sauce, mozzarella and basil	
FARCITO	11.50
Tomato sauce, mozzarella and ricotta cheese, spinach and spicy salami	

MARGHERITA “FIORDILATTE” 12
Tomato sauce, “fresh fiordilatte” mozzarella and basil

CERVELLA FRITTA 8.50
Seared breaded calf brains, capers, parsley, hot butter

LAMPONI E GORGONZOLA 13.00 VER
Rucola, endive, gorgonzola cheese, raspberries, toasted almonds, honey-balsamic dressing

FETTUCCHINE E STRACCIATELLA 12.50
Homemade fettuccine with sundried tomatoes, garlic, arucola homemade stracciatella cheese

MONTE BIANCO 11.50
Robiola,(stracchino), Fontina, Parmigiano, porcini e prosciutto

SALTIMBOCCA CON SALMONE 10.50
Filled with melted mozzarella, goat cheese, smoked salmon, rucola, fresh tomatoes

House fresh Mozzarella, House Smoked Mozzarella,

TONNO E CIPOLLA
Tomato sauce, mozzarella, italian tuna, julienne red onion, kalamata olives