



## Pasta

(\*homemade pasta)

<b>Macaroncini alla Briciola</b> <i>Baby Macaroni in a spicy tomato, garlic and sage sauce</i>	\$10
<b>*Tagliatelle alla Bolognese</b> <i>Homemade tagliatelle pasta in a meat sauce Bolognese style</i>	\$12
<b>*Gnocchi al Pesto</b> <i>House Gnocchi with signature Pesto topped with crumbled Goat Cheese and sun dried tomatoes</i>	\$14
<b>*Pappardelle Montenapo</b> <i>Homemade wide ribbon pasta "Pappardelle " in a pink tomato sauce with melted mozzarella and basil</i>	\$12
<b>*Tortelloni al Burro Fuso</b> <i>Ricotta stuffed jumbo Tortelloni with brown butter sauce and crunchy hazel nuts</i>	\$16
<b>Chitarra" Sciue" "Sciue"</b> <i>Square shape spaghetti pasta "Chitarra" in a spicy tomato sauce with shrimp, calamari and clams</i>	\$18
<b>Risotto del Giorno</b> <i>Chef's creation of risotto of the day</i>	m.p

## Secondi

<b>La Milanese della Briciola</b> <i>Pan fried boned and pounded breaded Pork Chop topped with fresh tomatoes, Arugula, and shaved Parmesan</i>	\$23
<b>Rollata di Pollo alla Fiorentina</b> <i>Oven baked chicken breast stuffed with Prosciutto, Fontina, and spinach with Porcini mushroom sauce</i>	\$18
<b>Salmone in Crosta di Patate</b> <i>Oven baked potato crusted Salmon fillet drizzled with Truffle oil served on a bed of sautéed spinach and fresh tomatoes</i>	\$22
<b>Tagliata alla Toscana</b> <i>Grilled Flat Iron Steak drizzled with Arugula pesto and served with Tuscan style roasted potatoes and spinach</i>	\$24
<b>Pesce del Giorno</b> <i>Chef's selection of the day</i>	m.p

## Contorni

<b>Patate al Rosmarino</b> <i>Tuscan style roasted potatoes with Rosemary and garlic</i>	\$4	<b>Strascinati</b> <i>Broccoli di rapa with olive oil, garlic, and spicy chilies</i>	\$5
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## Antipasti

<b>Hummus di Cannellini</b> <i>Cannellini beans blended with rosemary and garlic, served with warm piadina bread</i>	\$ 7
<b>"Jumbo" Spiedino</b> <i>Toasted cibatta with melted mozzarella and roasted tomato cover with Parma prosciutto in a butter and sage sauce</i>	\$ 10
<b>Carciofi Arrostiti</b> <i>Roasted baby artichokes in a in a green herb sauce with black olives, roasted garlic and shaved Pecorino cheese</i>	\$ 10
<b>Polenta &amp; Portobello</b> <i>Grilled polenta topped with grilled Portobello mushroom in a garlic olive oil and balsamic sauce</i>	\$ 10
<b>Fritto Misto</b> <i>Fried calamari, shrimp, and julienne vegetables served with spicy aioli dipping sauce</i>	\$ 11
<b>Calamari alla Griglia</b> <i>Grilled calamari served on a bed of mixed greens with roast peppers</i>	\$ 11

## Carpacci

<b>Di Barbabietole</b> <i>Thinly sliced roasted beets with arugula and fried goat cheese</i>	\$ 9
<b>Di Polipo</b> <i>Thinly sliced octopus with hearts of palm and arugula topped with Basil oil</i>	\$ 10
<b>Di Carne</b> <i>Thinly sliced marinated beef with shaved Parmesan and celery</i>	\$ 11

## Insalate

<b>Caprese Comfit</b> <i>Handmade Mozzarella with tomato comfit and fresh basil</i>	\$ 9
<b>Insalata di Cesare Grigliata</b> <i>Grilled Romaine lettuce, shaved Parmesan and fried Capers with signature Caesar dressing</i>	\$ 8
<b>Panzanella Toscana</b> <i>Tomatoes, cucumbers, red onions and mint with Chianti vinaigrette</i>	\$ 8
<b>Rucola</b> <i>Baby arugola salad topped with shaved Parmesan</i>	\$ 10
<b>Insalata Siciliana</b> <i>Shaved Fennel, baby shrimp and sliced oranges with lemon olive oil</i>	\$ 11
<b>Zuppa del Giorno</b> <i>Chef's creation of soup of the day</i>	\$ 5