



Insalate

Alla Caprese 11.50

Water buffalo mozzarella, tomatoes and basil

Dei Quattro Mori 10.50

Artichokes, lettuce, tomatoes and Grana Padana cheese

Di Zio Cecio 12.50

Fresh red shrimp steamed with organic mesclum mix

Fresca Alla Frutta 10.50

Melons, dry figs and prosciutto

Di Mare 12.50

Fresh seafood steamed in medley of seaweed

Antipasti

Cozze Agli Agrumi e Vinello 11.50

Mussels in citrus and white wine

Bottarga Con Crostone Al Burro Fuso 9.50

Pressed and cured Sardinian caviar with toasted rustic bread and Parmigiano Reggiano butter

Polpo Alle Spezie Al Carbone 12.50

Tenderized octopus grilled with spicy tomato sauce

Moscardini Al Nero Con Orzo 13.50

Baby octopus with squid ink and orzo pasta

Tagliere Del Pastore 11.50

Imported meats and artisanal cheese tray

Fritto Di Paranza 12.50

Fried calamari and seasonal fresh seafood

L'angolo Dei Carpacci

Di Manzo Ai Capperi 8.50

With capers and shaved Parmigiano

Di Manzo Agli Agrumi 8.50

With citrus wedges and fruity olive oil

Di Manzo Al Tartufo 9.50

Sautéed greens, white truffle oil and mushrooms

Di Salmone 10.50

Marinated wild salmon and micro mix

Di Capesante 10.50

Seared scallops with aromatic olive oil and julienne tomatoes

Paste Stese e Ripiene

Spaghetti dei 150 Anni 12.50
Organic tomatoes, homegrown basil sauce

Carbonara Classica 13.50
Eggs and Parmigiano tossed with cured meat

Aglio Olio e Melanzane 12.50
With sautéed eggplants and Pecorino cheese

La Bolognese Con Fettuccine 14.50
Beef and pork ragu in a San Marzano sauce

Neri Alle Vongole 18.50
Squid ink infused spaghetti with fresh clams

Mezzeluna Alla Fonduta Di Pistacchio 18.50
Ravioli filled with seafood and ricotta in a pistachio cream sauce

Quadratini Alla Mentuccia 14.50
Square shaped ravioli filled with potatoes, fresh cheese, mint, and a light rosy tomato sauce

Triangoli Con Broccoli e Prosciutto Croccante 14.50
Broccoli tips, herbs and tossed prosciutto

I Nostri Secondi Di Carne, Pesce, Pollame

Filetto Di Salmone 18.50
Marinated fresh salmon, lightly pan roasted

Primo Canto Alla Brace 18.50
Cornish hen herbed and grilled

Costata Al Ramerino 31.50
Aged 16 oz. Rib Eye Tuscan style

Scottadita Del Limbara 31.50
Tenderized lamb chops with thyme crust and red wine reduction

Nodino Di Maiale Alla Pappa Reale 31.50
Bershire pork chop grilled with honey reduction

Petto Di Gallo Ai Funghi 18.50
Chicken breast with mushrooms

Gamberi Reali Al Limoncello 29.50
Jumbo shrimp with a limoncello reduction

Osso Buco Al Barolo 29.50
Braised veal shank in Barolo wine reduction

Trancia Di Tonno Rosso Alla Sarda 31.50
Tuna steak with olives and capers

Il Pesce Alla Crosta Di Sale Marino
(serves 2 people) 62.50
Zio Cecio special sea salt crusted Mediterranean whole fish

Risotti Per Tutti

Alle Delizie di Mare 21.50
With fresh shell fish

Agli Asparagi e Crema Di Formaggi 21.50
Asparagus and soft melted cheeses

Di Mele Noci e Funghi Porcini 22.50
Apples, walnuts and porcini mushrooms

Mazzancolle con le erbe Fini 22.50
Jumbo shrimp and fine presto herbs

Quartetto Di Risotti (Minimum 3 people) 65.50
Combination of all four risottos

Pizze e Focaccie

Margherita 12.50
Tomato, mozzarella and basil

Bianchissima 12.50
Mozzarella, white onions and oregano

Al Crudo e Rucola 13.50
Tomato, mozzarella, prosciutto and rucola

Del Campo 12.50
Seasonal vegetable, mozzarella and tomato sauce

Al Salmone Affumicato 13.50
Mozzarella, tomato and smoked salmon

Focaccia con Erbette di Montagna 9.50
Focaccia bread with herbs and sea salt

Dolci Caldi e Semifreddi

\$8.50 Each

Tiramisu'

Lady fingers soaked in Italian espresso and dipped in mascarpone cream sauce dusted with Piedmont Chocolate

Crème Brulee

Vanilla custard with wild berries topping

Torta di Limone Alla Grappa

Lemon sponge cake with grappa infusion

Goccia

Chocolate mousse and chocolate drops

Ricotta al Miele Amaro e Pepe Nero

Fresh Ricotta cheese with a drizzle of bitter honey and dusted with black pepper

Sevadas di Zia Maria

Puff pastry filled with fresh cheese and citrus zests

Torta di Formaggio

Homemade cheesecake with strawberry topping

Gelato Affogato al Caffè'

Vanilla cream drowned in espresso coffee