

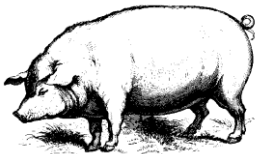
CHEF/OWNER ENZO FARGIONE



CHEF DE CUISINE MICHAEL FUSANO

TO ACCOMPANY YOUR BREAD BASKET

- Salt and Olive Oil Tasting Tray** Ligurian, Tuscan and Sicilian extra virgin olive oil with in house infused black olive, red wine and basil salts 6
- Sicilian Caponata** eggplant stew with olives, celery, tomato, capers, carrots 5
- Giardiniera** mixed pickled vegetables with tomatoes 4
- Chickpeas** pureed with Frantoio olive oil, roasted garlic, Sicilian fennel pollen, cracked black peppercorns 4
- Green Olive Spread** basil, extra virgin olive oil, lemon juice, capers, boiled eggs 4
- Ricotta Condita** garlic confit, lemon zest, extra virgin olive oil 6



LA SALUMERIA, I FORMAGGI, E I CONDIMENTI

- Cured Sliced Meats, Cheese, and Condiments
- Chicken Liver Terrine**
Almonds, sour cipollini onions, cornichons, green tomato marmalade, crostini 10
- SALUMI**
- Prosciutto San Daniele** aged 16 months
- Finocchiona** Tuscan sweet cured pork sausage with fennel seeds
- Coppa** cured pork neck
- Mortadella** Bologna pork roll with pistachios
- Speck** smoked cured Prosciutto
- Soppressata** hot cured pork sausage
- Pancetta** cured rolled pork belly
- 9 PER CHOICE 21 FOR THREE 29 FOR FIVE

- FORMAGGI**
- Gorgonzola**
sharp pungent taste, soft texture, cow milk, Piedmont
- La Tour Mild**
aromatic taste, creamy texture, cow sheep milk, Piedmont
- Pecorino Fior di Capra**
mild sharp taste, semi firm texture, goat milk, Tuscany
- Fontina Aosta**
mild sharp taste, semi firm texture, cow milk, Val d’Aosta
- Taleggio**
aromatic taste, semi soft texture, cow milk, Lombardy
- Toma di Lanzo**
aromatic sharp taste, semi firm texture, cow milk, Piedmont
- Tomino Fresco**
mild sharp taste, creamy texture, cow milk, Piedmont
- Pecorino Pepato Romano**
sharp taste, firm texture, sheep milk, Lazio
- 7 PER CHOICE 18 FOR THREE 28 FOR FIVE

- CONDIMENTI**
- Sweet sour crunchy cipollini onions
- Green Tomato Marmalade
- Piemonte hazelnuts in sunflower honey
- Pickled plum tomato jam
- Cornichons
- Red wine gelatin
- Saffron pear batons
- Pickled red onion rings
- Giardiniera
- 2 PER CHOICE 5 FOR THREE 6 FOR NINE

Mixed Assortment for 4 - 6 People
Choose 6 Meats – 6 Cheeses – 6 Condiments 65

CROSTONI

Crunchy Tuscan Bread Slices

- Piccante** extra virgin olive oil, oregano, garlic confit, spicy hot pepper, parsley, Grana 6
- Chicken Liver** chicken liver pate` spread, extra virgin olive oil, pickled red onion rings 8
- Gorgonzola** creamy spread, candied celery, aged balsamic 9
- Ciliegino** marinated ripe cherry tomatoes, garlic, basil, extra virgin olive oil, oregano 7
- Parma Prosciutto** green olive spread, extra virgin olive oil, black pepper 11
- Marinated Shrimp** cannellini beans puree, cherry tomatoes, spicy hot pepper 11

ANTIPASTI

- Appetizers
- Burrata and San Daniele** Frantoio extra virgin olive oil, basil, green olives spread 16
- Venison Carpaccio** porcini dusted, blueberries, Portobello mushrooms, Grana, Sherry vinegar, arugula 14
- Porchetta Tonnato** black pepper fennel seeds roasted pork slices, tuna capers sauce, shaved fennel, arugula, parmesan shaves 11
- Roasted Artichoke** marinated bell peppers, Italian frisee`, black olives, capers 13
- Giardiniera e Gamberi** savory mixed pickled vegetables, tomato, anise dusted spicy shrimp 13
- Roman Artichokes** deep fried, lemon, mint, oregano, creamy anchovy garlic sauce 14
- Stuffed Squid** with spicy salami and shrimp, sweet garlic saffron broth, braised leeks and green olives 14
- Charred Octopus** grilled over broccoli puree, pancetta leeks ragu` and Limoncello vinegar 13
- Roasted Portobello** pesto, pork belly, mixed greens, creamy Taleggio Speck sauce 11



ZUPPE
Soup

- Barley Soup** diced pancetta, chicken, lamb, veal, prosciutto, and vegetables, Frantoio olive oil 12
- Tomato Bread Soup** Tuscan style, cracked black peppercorns, extra virgin olive oil, fresh basil 10

INSALATE

- Salad
- Roasted Beet Salad** yellow and red beets, goat cheese, oranges, citrus dressing, mache, artichoke chips 13
- Insalata di Cesare** Romaine leaves, traditional dressing, Parmesan shaves, olive oil crouton slices, anchovy filets 12
- Add Grilled Salmon 11 - Charred Octopus 9 – Grilled Chicken Breast 9 – Anise Dusted Spicy Shrimp 12
- Peperonata** arugula, shaved fennel, Limoncello vinegar, parmesan cheese 12
- Mix Salad** field greens, cherry tomatoes and balsamic vinegar 9
- Roasted Pork Belly Salad** Portobello mushrooms, Italian frizee, boiled eggs, Grana, Saba dressing 14

Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness.



PASTA

- Rotini** braised lamb ragu` pancetta, onions, pecorino cheese 20
- Linguine Clams** Neapolitan style, little neck clams, basil, spicy pepper, touch of San Marzano 24
- Spinach Tagliatelle** duck ragu` porcini, Grana, red wine 21
- Tagliolini** Porchetta suckling pig, arugula, smoked mozzarella 19
- Cavatelli** cherry tomato confit, shrimp, mussels, calamari, bay scallops, black olives, basil 25
- Black Spaghettini** seared tuna strips, green olives, capers, roasted garlic, pepperoncino 21
- Paccheri** house made sausage ragu` tomato, cannellini beans, rapini, pecorino cheese 19
- Rigatoni** mushrooms ragu`, melting burrata, rosemary 22
- Saffron Tortelli** filled with ricotta and spinach, braised veal cheeks sauce 23
- Mascarpone cheese, Parmesan sauce 19
- Spaghetti Filetto di Pomodoro** crushed San Marzano, cherry tomatoes, basil, extra virgin olive oil 17



CONTORNI

Sides

- Olive oil mashed potatoes 7
- Baked Tuscan style Cannellini beans 7
- Sauté spicy rapini 8
- Mushrooms ragu` 8
- Sauté spinach 7
- Baked sour Cipollini onions 5
- Oven roasted potatoes 7
- Peperonata 9
- Grilled asparagus 8

DOLCI

Dessert

- Bonet Piemontese** chocolate amaretto pudding hazelnut brittle, caramel sauce 8
- Tortino di Mandorla Calda** warm milk almond cake, Ricotta gelato, Prosecco pear gel 8
- Spiced Orange Crème Brule`** cat's tongue cookies, grapefruit orange marmalade 7
- Tiramisu Diverso** chocolate glazed Tiramisu bar, pistachio Zabaglione 9
- A Tray of Cookies** five different varieties of home baked cookies 7
- Add Pistachio Zabaglione 2
- Affogato Conciato** vanilla cherry gelato, zabaglione, hazelnut brittle, hot espresso, biscotto 9
- Gelati e Sorbetti** daily selections of house made gelatos and sorbets 8

SECONDI DI PESCE

Fish

- Grilled Octopus Steak** oregano, mint, garlic, sauté broccolini, cherry tomatoes 24
- Monkfish Milanese** sauté spinach, lemon caper sauce 26
- Baked River Trout** aromatic wild fennel stick, green olives, Portobello mushrooms, potatoes 23
- Grilled Atlantic Salmon** peperonata, black olive crostone 25
- Saute` Diver Scallops** pepper anise dusted, mashed potatoes, mushroom ragu` 28



SECONDI DI CARNE

Meat

- Meatballs al Sugo** rapini, pecorino cheese, mashed potatoes 23
- Grilled Italian Sausages** baked Tuscan cannellini beans, grilled asparagus 24
- Braised Veal Stew** porcini mushrooms, potatoes, green peas, mix vegetables, red wine, baked polenta 26
- Porchetta** slow roasted, fennel seeds, black pepper, broccolini, roasted potatoes 24
- Grilled Lamb Steak** garlic rosemary, oven roasted potatoes, brussels sprouts, mustard sauce 27

SPECIALS DISHES TO INDULGE

- Branzino Carpaccio in a Cigar Box** 4 minutes smoked at the table, mushrooms, citrus, scallions 16
- Linguine Aragosta** cherry tomato confit, basil, Frantoio, hot pepper, 1 Lb whole Maine lobster 34
- Caciucco Fish Soup** (to share for 2 people) traditional regional Tuscan style slow simmered soup with a variety of mixed fish and shellfish, fresh tomato, toasted bread crostoni, Frantoio extra virgin olive oil, hand cut basil 69
- Grilled Whole Stripe Bass** (to share for 2 people) Salmoriglio sauce, grilled asparagus, oven baked potatoes, baked cipollini onions 59
- Roasted Amish Whole Chicken** (to share for 2 people) 24 hours brined, herbs, roasted garlic, mix greens grilled asparagus, oven baked potatoes, rosemary jus 42 Whole 21 Half
- Grilled Boneless Rib Eye Steak** Sous Vide, olive oil mashed potatoes, mushrooms ragu` 28
- Grilled Fiorentina Steak** (two Lbs to share for 2 people) Rosemary garlic marinated, oven baked potatoes grilled asparagus, Peperonata 79

AFTER DINNER DRINKS

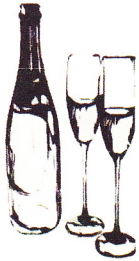
- House made Lemoncello 9
- Inga Grappas 13
- Jacopo Poli Grappas 16
- Marolo Grappa & Chamomile 14
- Lustau East India Sherry Solera Jerez Spain 14
- Quinta do Crasto LBV port 2006 14
- Warre's Otima 10 Port 14
- Fonseca Quinta do Panascal Vintage Port 2008 16
- Dow's Colheita Tawny Port 1997 16
- Broadbent Vintage Port 1997 20
- Nivole Moscato d'Asti Piedmont Italy 2008 14
- Quady Elisium Black Muscat California 2010 12

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WINES BY THE GLASS:

SPARKLING



Prosecco 10

Bisol Jeio Prosecco Veneto Italy NV

Franciacorta 18

Bellavista Franciacorta Brut NV

Brut 12

Domaine Carneros Brut Carneros California NV

HAND-CRAFTED SIGNATURE COCKTAILS

13

Middleburg

Buffalo Trace, St.Germain, Lemon Nectar,
Lemon Thyme Sweet Water, Paychauds Bitters

Smoked Pear Balsamic Mojito

Appleton Dark Rum Estate, Fresh Mint Leaves,
Lime Nectar, Smoked Pear Sweet Water,
Balsamic, Soda Water

The Golden Age

Courvoisier VS, Galliano, Lemon Nectar,
Orange Vanilla Sweet Water

Three Countries

Tequila, Limoncello (Made In House), Lime
Nectar, Domaine De Canton, Rosemary Orange
Sweet Water

The Remedy

Jameson, Kraken Rum, Lemon Nectar,
Ginger Sweet Water, Maple Syrup



Apple Blossom

Maker's Mark, St.Germain, Cinnamon Sweet
Water, Apple Cider, Soda Water

The Capital

Chivas Regal, Barolo Cocchi, Cointreau,
Sweet Water, Bitters

Amalfi Coast

Grey Goose, Limoncello (Made In House),
Lemon Nectar, Sweet Orange Water, Prosecco

WINES BY THE GLASS: WHITE

Pinot Grigio 10

Alois Legeder Alto Adige Italy 2010

Albarino 12

Bodegas Filaboa Raix Baixas Spain 2011

Trebbiano 10

Farnese Abruzzo Italy 2010

Riesling 11

Huber Traisental Niederosterriech Austria 2010

Chardonnay 13

Castello della Sala Bramito del Cervo Umbria Italy 2011

Arneis 14

Ceretto Blange Piedmont Italy 2010



WINES BY THE GLASS: RED

Pinot Noir 15

Torii Mor Willamette Valley Oregon 2010

Chianti 14

Isole e Olena Chianti Classico Tuscany Italy 2009

Dolcetto 12

G.D. Vajra Dolcetto d'Alba DOC 2010

Valpolicella 13

Bussola Classico Superiore 2008

Sangiovese 13

Altesino Rosso di Altesino 2010

Amarone 16

La Giaretta Amarone Classico 2010

Cabernet Sauvignon 15

Heron California 2011