

APERITIVO

Assaggio Formaggio \$15.00

Select artisan cheeses and accompaniments

Bruschetta Di Parma \$9.00

Garlic crostini, prosciutto di parma, roasted pepper, house made mozzarella, balsamic reduction

Calamari Peperoncino \$9.00

Crispy fried, sea salt, peperoncino aioli

gluten-free

Assaggio Meatballs \$11.00

Topped with ricotta cheese, fried basil, parmesan crisp

Stuffed Long Hot Peppers \$10.00

Sausage, asiago cheese, ricotta, melted mozzarella

gluten-free

Shrimp Nora \$15.00

Egg battered shrimp, roasted red pepper cream, capers

gluten-free

Ravioli Carbonara



Homemade ravioli, ricotta, egg yolk, pancetta, cream

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Scallops Agridolce \$15.00

Pan seared, cipollini onions, balsamic reduction

gluten-free

Eggplant Involtini \$9.00

Thinly sliced eggplant, ricotta, basil, romano cheese, marinara, melted mozzarella

gluten-free

Asparagus Wrapped in Prosciutto \$8.00

Topped with melted house made mozzarella in white wine sauce

gluten-free

INSALATA

Caesar \$9.00

Crisp romaine, romano, croutons, crispy prosciutto

+ Add Anchovies \$3.00

+ Add Chicken \$5.00

Assaggio Salad \$9.00

Baby arugula, house dressing, tomato, olive blend

Roasted Beets and Kale \$9.00

Capra \$9.00

Melange of seasonal greens, Champagne vinaigrette, walnuts, apples, cranberries

gluten-free

+ Add Grilled Shrimp \$6.00

+ Chicken \$5.00

Burrata Caprese \$10.00

Tomato, burrata cheese, basil oil, balsamic reduction

Orange segments, toasted almonds, citrus vinaigrette

gluten-free

+ Add Grilled Shrimp \$6.00

+ Add Scallops \$8.00

gluten-free

PASTA

All pastas made fresh in house daily

Potato Gnocchi **\$17.00**

Tossed with an arugula pesto cream sauce

Rigatoni Bolognese **\$20.00**

Homemade sauce from ground sirloin, carrots, tomato

Assaggio Trio **\$16.00**

Our triffecta of pasta, gnocchi alfredo, cheese ravioli in marinara, and capellini in rosa sauce

Ravioli **\$16.00**

Asiago, mozzarella and goat cheese ravioli

Beet Gnocchi "a la Barreto" **\$29.00**

Butter poached lobster, sherry cream sauce

Cannelloni **\$19.00**

Stuffed with veal, spinach, ricotta in rosa sauce

Crab Capellini **\$30.00**

Jumbo lump crabmeat, peas and capellini in white wine blush sauce

Speziato **\$24.00**

Diced sausage and hot peppers tossed with spaghetti and broccoli rabe and warm burrata

PESCE

Lobster and Shrimp Francaise **\$42.00**

Egg battered, white wine, shallots and a touch of cream

gluten-free

Scallops and Wild Mushroom Risotto **\$32.00**

Creamy and earthy risotto, scallops, wild mushrooms

gluten-free

Dijon Crab Cake **\$34.00**

Jumbo crabmeat, wrapped in Bacon, dijon alfredo

gluten-free

Striped Bass **\$30.00**

Seared with a lemon caper brown butter sauce

gluten-free

Flounder Francaise **\$25.00**

Egg battered, white wine, lemon, spinach, tomato

gluten-free

Tuna Siciliana **\$24.00**

Seared tuna, fried eggplant caponata, basil

gluten-free

Pescatore Diavolo **\$28.00**

Shrimp Scallops	\$29.00
Shrimp, scallops, calamari and mussels in spicy marinara over sauteed spinach	
gluten-free	

CARNE

Grilled Filet Mignon	\$35.00
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Garlic confit, fried potato curl, gorgonzola cheese

gluten-free

+ Add lobster tail **\$11.00**

Pollo Parmigiana	\$19.00
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Breaded chicken breast fried crispy with marinara, melted mozzarella

Certified Angus Short Rib	\$28.00
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Braised until fork tender, cheesy polenta, pecorino

gluten-free

Veal Veneziana	\$36.00
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Egg battered veal with sun dried tomato, crab meat, white wine cream sauce

gluten-free

Porterhouse Lamb Chops	\$38.00
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Shiitake mushrooms, whole grain mustard sauce

gluten-free

Pollo Brianna	\$29.00
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Egg battered chicken, asparagus, crab meat, white wine cream sauce

gluten-free

Pork Chop Milanese	\$24.00
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Prime bone-in pork chop breaded and fried served with arugula and tomato salad and shaved pecorino

Veal Parmigiana	\$29.00
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Veal cutlet topped with marinara and mozzarella

VEGETERIANO

Eggplant Parmigiana	\$17.00
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Light and crispy eggplant with marinara and mozzarella

Pasta Primavera	\$16.00
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Zucchini spaghetti with sauteed tomato, garlic and oil

gluten-free

Mushroom Risotto	\$15.00
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Wild mushroom blend in creamy risotto

gluten-free

CONTORNI

Brussels Sprouts **\$6.00**

Charred lightly and finished with romano cheese

gluten-free

Broccoli Rabe **\$8.00**

With toasted garlic and EVOO

gluten-free

Fingerling Potato **\$5.00**

Roasted with onion and bacon

gluten-free

Escarole and Beans **\$6.00**

Sauteed in a garlic, white wine, romano cheese

gluten-free

Meatball in Marinara **\$6.00**

Our assaggio meatball as a side

Creamy Polenta **\$5.00**

Polenta finished with asiago cheese

gluten-free
