

# MENU DELLA CENA

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## ANTIPASTI

INDIVIDUAL APPETIZERS AMPLE ENOUGH TO SHARE

### BRUSCHETTA CALDA 10.25

Grilled ciabatta rubbed with garlic & topped with warm chopped tomatoes, basil & kalamata olives

### RUSTICHELLA 14.95

Housemade flat bread topped with goat cheese, mozzarella, tomatoes, red onion, kalamata olives, basil & oregano; baked in the oven

### CALAMARETTI FRITTI 16.25

Baby squid, lightly floured & deep fried, served with spicy marinara

### POLPETTINE DUETTO 11.25

Housemade meatballs on soft polenta prepared two different ways: with truffle accented mushrooms & with tomato sauce & Grana Padano

### CARPACCIO\* 15.95

Thinly sliced raw Certified Piedmontese beef, shaved Grana Padano, capers & wild arugula, drizzled with lemon-olive oil

### ANTIPASTO DI PESCE\* 19.50

Seafood platter with seared ahi tuna, spicy grilled calamari, scallop & shrimp

### ANTIPASTO DELLA CASA 18.25

A sampling of authentic Italian antipasti including: Prosciutto di Parma, Italian salame, caprese, bruschetta, grilled artichoke, zucchini & eggplant, roasted bell pepper, Grana Padano, green & kalamata olives

## MINESTRE E INSALATE

SOUPS & DRESSINGS ARE MADE ON SITE

### MINISTRONE DI VERDURE 6.95/8.95 vegan

Seasonal vegetable soup made with vegetable stock

**INSALATA DEL FORNAIO 11.25**

Mixed greens, garlic croutons & shaved Grana Padano; house vinaigrette

**CAPRESE CALDA 15.25**

Grilled Rosso Bruno tomatoes, fresh mozzarella & basil,  
drizzled with extra-virgin olive oil

**INSALATA DI BIETOLE 12.95**

Organic red & gold beets with red wine vinegar, wild arugula,  
toasted walnuts & Asiago cheese; lemon-olive oil dressing

**INSALATA CESARINA 11.95**

Romaine lettuce, Grana Padano, hardboiled egg &  
focaccia croutons; housemade Caesar dressing

## **PIZZA**

THIN-CRUST PIZZA USING HOUSEMADE DOUGH & MOZZARELLA

**MARGHERITA 17.50**

Mozzarella, tomato sauce, oregano & fresh basil

**VEGETARIANA 18.50**

Mozzarella, tomato sauce, sliced artichokes, zucchini, eggplant,  
sliced tomatoes, mushrooms & fresh basil

**FRADIAVOLA 18.75**

Mozzarella, tomato sauce, Italian sausage, mushrooms,  
bell peppers, red onions & spicy peperoncino oil

**CRISTINA 20.50**

Fresh mozzarella, prosciutto, shaved Grana Padano,  
mushrooms & wild arugula; drizzled with white truffle oil

**CAPRICCIOSA 18.50**

Mozzarella, ham, artichokes, mushrooms, kalamata olives, oregano & tomato sauce

**ANDUJA BURRATA 19.95**

Mozzarella, basil, tomato sauce, Grana Padano, oregano &  
burrata topped with spicy Anduja pork sauce

# PASTA FRESCA E SECCA

FRESH PASTA MADE ON SITE; DRY ARTISAN PASTA FROM ITALY. GLUTEN-FREE PASTA AVAILABLE.

## CAPELLINI AL POMODORO 18.25

Angel hair pasta, chopped tomatoes, garlic, marinara sauce & fresh basil

## TAGLIATELLE ALLA BOLOGNESE 18.95

Pasta ribbons with traditional meat ragu & Grana Padano

## PENNONI ALLA VODKA 20.50

Large pasta tubes with bacon, vodka-cream-tomato sauce & Grana Padano

## CONCHIGLIE AL POLLO 19.50

Shell pasta, chicken breast, broccoli, sun-dried tomatoes, pecorino cheese, roasted garlic & Trebbiano wine

## CAPPELLACCI DI ZUCCA 19.75

Butternut squash pasta filled with butternut squash & walnuts served with tomato sauce, brown butter, Grana Padano & crispy sage

## SPAGHETTI CON POLPETTINE 18.50

Spaghetti with housemade meatballs, tomato sauce, mushrooms, peas, parsley & Grana Padano; topped with pecorino pepato

## RAVIOLI ALLA LUCANA 20.25

Organic spinach ravioli filled with Italian sausage, ricotta, Grana Padano & fennel; topped with fresh tomatoes, spicy tomato sauce with imported peperoncino, pecorino pepato cheese & fresh basil

## LINGUINE MARE CHIARO 25.50

Thin flat pasta with clams, mussels, prawns & scallops; seasoned with tomatoes, crushed red pepper, garlic & Trebbiano wine

# GIRARROSTO, GRIGLIA E SPECIALITA'

AUTHENTIC ITALIAN SPECIALTIES FROM OUR ROTISSERIE & GRILL

## POLLO TOSCANO 24.95

Free-range chicken seasoned with rosemary; served with sautéed seasonal vegetables & mashed potatoes

**SCALOPPINE AI CARCIOFI E LIMONE 30.95**

Thinly-pounded veal sautéed with sliced fresh baby artichokes & lemon;  
served with roasted Yukon Gold potatoes & sautéed seasonal vegetables

**GRIGLIATA DI PESCE MISTO 31.95**

Mixed grill of salmon, seabass, calamari, scallops & prawns, topped with  
lemon-olive oil sauce; served with roasted Yukon Gold potatoes & broccolini

**FILETTO DI BUE\* 37.95**

Beef tenderloin grilled rare, with balsamic vinegar & green peppercorn sauce;  
served with sautéed organic spinach & roasted Yukon Gold potatoes

**BRASATO AL VINO ROSSO\* 26.95**

Short ribs braised with root vegetables, pancetta & red wine;  
served with mashed potatoes & sautéed organic spinach

**PETTO DI POLLO AL PEPERONCINO 25.95**

Grilled free-range chicken breast marinated with sage, rosemary, thyme,  
crushed red pepper, white wine, Dijon mustard & lemon; served with spicy peperoncino sauce,  
sautéed organic spinach & roasted Yukon Gold potatoes

\*Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.