

ANTIPASTI

*Carpaccio di Manzo	14.95
“Arugula, shaved parmigiano reggiano, balsamic vingarette”	
Affettato Italiano	14.95
“Assorted Italian meats,cheeses, marinated vegetables”	
Prosciutto Melon	13.95
“Melon wrapped in parma ham”	
*Calamari Fritti	13.95
“Roasted garlic lime aioli”	
*Cocktail di Gamberi	15.95
“Shrimp cocktail”	
*Cozze Sambuca	15.95
“Mussels, herbs, garlic”	
*Capesante e Gamberi Alla Senape	16.95
“Sauteed sea scallops, shrimp & brandy Dijon cream sauce”	
*Zuppa di Vongole	15.95
“Clams steamed in a red sauce”	
Lumache Alla Borguignonne	14.95
“Escargot, shallots, garlic butter & red wine”	
Caprese	12.95
“Fresh mozzarella & tomato”	
Pomodori e Cipolla	9.95
“Tomato, red onion, gorgonzola, basil & olive oil”	
Mista	9.95
“Mixed field greens, house dressing”	
Arugula Salad	10.95
“Candied walnuts, feta cheese, pears & Dijon vingarette”	
Caesar	9.95
“Caesar style salad”	
Insalata di Cuneo	10.95
“Iceberg wedge, shaved red onion, tomato, bacon & gorgonzola dressing”	
Zuppa del Giorno	market price

PRIMI

Gnocchi Ponte Vecchio	18.95
“Potato dumplings, roasted red pepper cream sauce”	
Fettuccini Bolognese	18.95
“Ribbon noodles, meat sauce”	
Fettuccini Alfredo	18.95
“Ribbon noodles, butter & parmesan cream sauce ”	
*Spaghetti Carbonara	18.95
“Bacon, onion, egg yolk, white wine sauce”	
Spaghetti Con Polette	18.95
“Spaghetti, marinara, meatballs”	
Tortellini Alla Panna	20.95
“Veal tortellini, peas, prosciutto, fresh mushrooms, cream”	
Penne Alla Javis	19.95
“Penne, sweet sausage, porcini mushroom cream sauce”	
Ravioli di Zucca	21.95
“Butternut squash ravioli, walnut gorgonzola cream sauce”	
Risotto Frutti Di Bosco	22.95
“Forest mushrooms, parmesan reggiano, white truffle oil”	
Angel Hair Pomodoro	17.95
“Tomato,basil, garlic & oil”	
*Linguini Vongole	22.95
“Red or white clam sauce”	
*Scampi Ala Pane-e-Vino	29.95
“Shrimp, garlic butter, white wine & angel hair pasta”	
*Fettuccine Roberto	32.95
“Shrimp, scallops, forest mushrooms & marsala wine cream sauce”	

SECONDI

Melanzane Parmigiana	20.95
<i>“Breaded eggplant sautéed & topped with mozzarella cheese & marinara sauce”</i>	
*Petti Di Pollo Al Marsala	23.95
<i>“Chicken breast, Marsala wine & forest mushrooms”</i>	
*Petti Di Pollo Piccata	23.95
<i>“Chicken breast, lemon, butter, capers & artichoke hearts”</i>	
*Petti Di Pollo Alla Toscana	23.95
<i>“Chicken breast stuffed with provolone, sundried tomato & spinach, with pan juices”</i>	
*Petti Di Pollo Parmigiana	23.95
<i>“Breaded chicken breast sautéed, topped with mozzarella cheese & marinara”</i>	
*Scaloppine Piccata Ai Cuori Di Carciofo	30.95
<i>“Thinly pounded veal cutlet, lemon, capers & artichoke hearts”</i>	
*Scaloppine Al Marsala & Funghi Selvatici	30.95
<i>“Thinly pounded veal cutlet, Marsala wine & wild mushrooms”</i>	
*Scaloppine Saltimbocca	30.95
<i>“Thinly pounded veal cutlet topped with prosciutto & mozzarella cheese served on a bed of spinach in a white wine sage sauce”</i>	
*Cotoletta Parmigiana	30.95
<i>“Breaded veal cutlet sautéed & topped with mozzarella cheese & marinara sauce”</i>	
*Capricciosa	40.95
<i>“Pounded & breaded Veal Chop on the bone with arugula, tomatoes & red onion”</i>	
*Costoletta di Vitello	40.95
<i>“Grilled veal chop, caramelized shallots, port wine, provolone cheese”</i>	
* Filetto di Manzo	41.95
<i>“Filet with porcini mushrooms, Dijon mustard & brandy cream sauce”</i>	

SIDES

<i>Sauteed rapini with garlic</i>	5.95
<i>Sauteed spinach with garlic</i>	4.95
<i>Sauteed wild mushrooms</i>	7.95
<i>Asparagus</i>	5.95
<i>Sausage</i>	5.95

Split plate charge \$3.00

BUON APPETITO

**These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Owner: Mark Stricker

G.M: Stuart Bailey

Chef: Eric Gay