

ANTIPASTI

COLD

BURRATA....16

Imported burrata, fresh English spring peas and fava beans, watercress, basil pesto

AFFETTATI....18

Cured Italian salumi, cheese, olives, vegetables

CARPACCIO DI MANZO....18

Wagyu, arugula, capers, Parmigiano-Reggiano, balsamic reduction

AVOCADO....17

Avocado, grilled Maine lobster and prawns, red bell peppers, scallions, basil oil, balsamic, fresh basil

BUFALA....15

Buffalo mozzarella, heirloom tomatoes, basil-infused extra virgin olive oil

PASTE & RISOTTI

TARTUFATE....16.5/25

Fresh orecchiette, cremini, asparagus, sun-dried tomatoes, black truffle cream, Grana Padano, white truffle oil

FRUTTI DI MARE....17/26

House made squid ink spaghetti, seasonal fresh seafood, spicy marinara, capers, cured olives, baby spinach

PESTO....15/22

House made cavatelli, basil pesto, roasted heirloom cherry tomatoes, toasted pine nuts

CARBONARA....15.5/23

House made black pepper tagliatelle, guanciale, farm egg, Pecorino Romano

NORCINA....14.5/21

Rigatoni, Italian sausage, pancetta, light tomato cream, Parmigiano-Reggiano

GAMBERI PRIMAVERA....16.5/25

House made spinach tagliatelle, sautéed shrimp, zucchini, squash, baby spinach, heirloom cherry tomatoes, drizzle of basil pesto oil

BOLOGNESE....16.5/25

House made fettucine, ground veal, beef and pork, tomato, Parmigiano-Reggiano

Gluten Free and Whole Wheat pasta available

RISOTTO MANZO....17.5/27

Aged, organic Carnaroli rice, sautéed beef tenderloin, caramelized onions, roasted red peppers, fresh herbs, Parmigiano-Reggiano

RISOTTO FRUTTI DI MARE....17/26

Aged, organic Carnaroli rice, squid ink, seasonal fresh seafood, garlic, extra virgin olive oil, white wine

INSALATA

CAESAR....13

Baby kale, focaccia croutons, white anchovy, shaved Parmigiano-Reggiano

RICCIOLATA...13

Frisée, baby arugula, fava beans, cherry tomatoes, Pecorino Romano, lemon and thyme oil

MEATBALL SALAD....14

Crisp greens, warm meatballs, red wine vinaigrette

MARE

PESCE BIANCO....25

Sautéed Great Lakes white fish, lemon, white wine and capers, sautéed spinach

SALMONE....MP

Seasonal salmon, braised lentils and baby spinach, lemon and thyme oil

CAPESANTE....25

Seared sea scallops, braised artichoke hearts, fennel, kale, leeks and fava beans, English pea puree, roasted red pepper and caramelized onion purée

ZUPPA DI PESCE....26

Seasonal fresh seafood, saffron and marinara broth, crostini

DINNER FOR 2

POLLO ARROSTO PER DUE....45

Allow up to 1 hour

Whole roasted Amish chicken, Calabrese peppers, roasted fingerling potatoes, grilled broccolini

SIDES8

Arugula salad, Roma tomatoes, shaved Parmigiano-Reggiano, lemon

French green beans, Roma tomatoes, toasted hazelnuts

Braised lentils, carrots, celery, baby spinach

Grilled broccolini, Calabrese peppers

Grilled asparagus, charred lemon

Sautéed garlic spinach

Roasted fingerling potatoes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ANTIPASTI

HOT

COZZE E VONGOLE....16

P.E.I. Mussels, Manila clams, 'nduja, cannellini beans, Roma tomatoes, baby kale, garlic, white wine, fresh herbs, herbed crostini

POLPETTI....18

Grilled baby octopus, roasted fingerling potatoes, charred peppers, salsa verde, squid ink aioli, grilled onion and roasted pepper oil

LUMACHE....16

Jumbo snails, Prosciutto di Parma, brandy and garlic cream, crostini

THE MEATBALL....16

Veal, beef and pork, ricotta, Parmigiano-Reggiano, fresh herbs, tomato sauce, touch of burrata

SALSICCIA....13

Grilled Italian sausage, roasted red peppers and caramelized onions

TERRA

MELANZANE....21

Grilled eggplant, fresh mozzarella and smoked caciocavallo, tomato sauce

PETTO DI POLLO....23

Parmigiano-Reggiano-crusted Amish chicken breast, lemon, white wine and garlic, fresh herbs, sautéed spinach

COSTOLETTA DI MAIALE....27

Double pork chop, roasted red peppers and onions, roasted fingerling potatoes

SALTIMBOCCA DI VITELLO....31

Scaloppine of veal, Prosciutto di Parma, fresh mozzarella, tomato, brandy and sage, sautéed spinach

AGNELLO....35

Balsamic and rosemary-marinated rack of lamb, charred green beans

FILETTO DI MANZO....39

9 oz filet of prime beef, bone marrow butter, charred broccolini

BISTECCA TAGLIATA....52

16 ounce prime aged rib eye, grilled and sliced, extra virgin olive oil, truffled sea salt



PROSECCO
RISTORANTE