



# PROSECCO

## RISTORANTE

### ANTIPASTI

#### COLD

#### BURRATA....17

Burrata, heirloom tomato jam, focaccia crostini, balsamic, fresh basil

#### CARPACCIO\*....19

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

#### AVOCADO....18

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

#### CAPRESE....17

Buffalo mozzarella, heirloom tomatoes, basil oil, fresh basil

#### BUFALA...18

Buffalo mozzarella, Prosciutto di Parma, oven-cured tomatoes, balsamic reduction, fresh basil

### INSALATA

#### CAESAR....14

Romaine, ciabatta croutons, white anchovy, shaved Parmigiano-Reggiano

#### CASA...15

Mixed greens, red grapes, Granny Smith apples, Gorgonzola, toasted walnuts, port wine and balsamic reduction vinaigrette

#### ARUGULA...11

Arugula, heirloom tomatoes, shaved Parmigiano-Reggiano, lemon-thyme oil

### ANTIPASTI

#### HOT

#### COZZE E VONGOLE....17

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

#### POLPETTI....19

Grilled baby octopus, crispy fingerling potatoes, oven-cured heirloom tomatoes, salsa verde, squid ink aioli, grilled onion and roasted pepper oil purée

#### LUMACHE....17

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

#### THE MEATBALL....17

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

#### SALSICCIA....15

Grilled Italian sausage, roasted red peppers and caramelized onions

## PASTE & RISOTTI

### TARTUFATE....18/27

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

### FRUTTI DI MARE....18/27

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

### CALABRESE....18/27

Fusilli, sautéed shrimp, Calabrese peppers and rapini, fresh mint

### CAVATELLI..18/27

House made cavatelli, sautéed shrimp, roasted red peppers, asparagus, saffron broth, fresh basil

### CARBONARA....16/24

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

### NORCINA....17/25

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

### SALSICCIA E RAPINI....17/25

Fresh orecchiette, sautéed rapini, Italian sausage, garlic, extra virgin olive oil, shaved Grana Padano

### BOLOGNESE....18/27

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

Gluten Free and Whole Wheat pasta available

### RISOTTO MANZO\*....19/29

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

### RISOTTO FRUTTI DI MARE....18/27

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

## TERRA

### MELANZANE....22

Grilled eggplant, fresh mozzarella and smoked caciocavallo, tomato sauce

### PETTO DI POLLO....25

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

### COSTOLETTA DI MAIALE\*....31

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

### SALTIMBOCCA DI VITELLO....35

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

### AGNELLO\*....37

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

### FILETTO DI MANZO\*....49

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

### BISTECCA TAGLIATA\*....55

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

## MARE

### PESCE BIANCO....26

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

### SALMONE\*....30

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

### CAPESANTE....25

Seared sea scallops, Prosecco and vanilla reduction, French green beans and Roma tomatoes

### ZUPPA DI PESCE....29

Seasonal fresh seafood, saffron and marinara broth, crostini

## SIDES

French green beans, Roma tomatoes, toasted hazelnuts...10

Braised lentils, carrots, celery, baby spinach...9

Grilled broccolini, Calabrese peppers...11

Grilled rapini, peppers and onions...11

Grilled asparagus, charred lemon...11

Roasted fingerling potatoes...9

Sautéed garlic spinach...9

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

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