

Menu D'Autunno

Special Autumn Menu

- Zuppa di Piselli Spezzata* - Creamy split pea soup with pancetta and croutons 9
- Insalata di Cucuzza Arrostito e Cavoletti di Bruxelles* - Brussels sprouts and roasted squash salad with barley and mandarin vinaigrette 12
- Insalata Mare e Monte* - Grilled calamari, sausage, peas, mushrooms, hot peppers, spinach, mixed greens and house vinaigrette dressing 15
- Insalata di Barbabietole e Finocchio* - Warm beet and fennel salad with mandarin vinaigrette 12
- Kale Caesar* - Baby kale, Parmigiano Reggiano, red pepper flakes, panko crumbs, champagne vinegar and evoo 12 add grilled shrimp 20 add grilled chicken 16
- Fritto Misto* - Medley of fried calamari, fried shrimp and fried pieces of tilapia with zesty homemade cocktail sauce and lemon wedges 18
- Crostini di Salsiccia, Escarole e Cannellini* - Sausage, escarole, cannellini beans, chives and evoo served on garlic bread points 16
- Lenticchie Agrodolce* - Small organic lentils with crispy pork belly, caramelized onions and figs 18
- Risotto di Semi di Girasole* - Sunflower seed risotto with braised figs, mushrooms and ricotta salata half sized portion 13 full sized portion 26
- Gnocchi di Zucca* - Pumpkin gnocchi in a creamy sage and hazelnut pesto sauce half sized portion 12 full sized portion 24
- Fusili con Ragu di Cinghiale* - Homemade fusili pasta in wild boar sauce 26
- Rigatoni Nocciola e Funghi* - Rigatoni with hazelnuts, mushrooms, nutmeg and cream sauce 26
- Linguine Neri con Frutti di Mare* - Squid ink pasta fra diavolo (slightly spicy) with lobster, shrimp, scallops, clams, mussels and calamari 35
- Ravioli d'Autunno* - Chef's special ravioli of the season (ask the waitstaff for details) 20
- Pollo Arrostito* - Slow roasted herbed half chicken (on the bone) served with vegetable du jour 26
- Filet Mignon ai Ferri* - Grass fed (no hormones) grilled filet mignon in mushroom bordelaise sauce with vegetable du jour 36
- Costoletti d'Agnello* - Grass fed (no hormones) grilled baby lamb chops with mixed grains tossed with pears and gorgonzola cheese 35
- Black Sea Bass Del Giorno* - Black Sea Bass prepared with a special sauce of the day served with vegetable du jour (ask the waitstaff for details) MP

Gluten Free Pasta available - add 6 Gluten Free Bread - 4

I Nostri Piatti Favoriti *Our Favorites*

Primi Piatti

- Insalata Caprese Burrata - Tomatoes, burrata mozzarella, roasted peppers and evoo 12*
Torre di Melanzane - Sautéed eggplant layered with mozzarella and roasted peppers 12
Polpetti della Nonna - Beef meatballs in Nonna's tomato sauce 13
Zuppa di Vongole - Clams in a white wine brodetto 15 add linguine for main course 20
Zuppa di Cozze - Mussels in red sauce 15 add linguine for main course 20

Secondi Piatti

- Rigatoni Bolognese - Rigatoni with classic Italian meat sauce 20*
Penne con Vodka - Penne tossed in vodka sauce 16
with Chicken 20 with Shrimp 22 with Salmon 25
Gnocchi del Orto - Gnocchi, cannellini, arugula, spinach, tomatoes, garlic and white wine 19
Eggplant Rollatine con Penne Marinara 19
Zucchini Parmigiana con Penne Marinara 20
Lasagna Classica - Meat lasagna 20
Fettuccine Amatriciana - Fettuccine in creamy tomato sauce with pancetta and onions 20
Fettuccine Carbonara - Fettuccine in a white cream sauce with pancetta, onions and peas 20
Ravioli di Casa - Homemade cheese ravioli, vodka sauce and spinach 19
Salmon del Paese - Pan seared salmon, sautéed cannellini beans, arugula, garlic, lemon and white wine 28
Gamberi Fra Diavolo or Gamberi Scampi (Shrimp) - served over linguine 22
Carne Brasata - Braised beef short rib over pappardelle pasta 26
Porkchop Giambotta - Grilled bone-in chop served with hot & sweet peppers, onions & potatoes 27
Ossobuco di Maiale - Slow simmered pork shank ossobuco in wine served with zucchini & mushroom risotto 27
Pollo Contadina - Chicken, sausage, roasted peppers, mushrooms, potatoes, tomato sauce and white wine 22
Pollo Marsala or Pollo Francese (Chicken) - served with vegetable du jour 20
Pollo Parmigiana (Chicken) - with penne marinara 22

Contorni - Side dishes \$10 each

Sautéed Broccoli Rabe,

Sautéed Spinach, Potato Wedges,

Fried Long Hot Peppers,

Sautéed String Beans