

Menu D'Inverno

Special Winter Menu

Antipasti

Zuppa del Giorno - Chef's fresh soup creation of the day (ask your waitstaff for details) 8

Insalata Mare e Monte - Grilled calamari, sausage, peas, mushrooms, hot peppers, spinach, mixed greens and house vinaigrette dressing 15

Fritto Misto - Medley of fried calamari, fried shrimp and fried pieces of tilapia with zesty homemade cocktail sauce and lemon wedges 18

Vari Crostini di Ricotta Fresca - Fresh Ricotta served on Panella Bread Points 3 different ways 12

Piatto di Burata Mozzarella - Burata mozzarella served over arugula with basil pesto and pomegranate seeds and extra virgin olive oil 14

Gnocchi con Crema di Funghi - Homemade potato gnocchi with a creamy mushroom sauce and finished truffle oil half order 13 full order 25

Secondi Piatti

Vitello alla Griglia - Grass fed (no hormones) Grilled Veal Chop with vegetable of the day MP

Ravioli d'Inverno - Chef's special ravioli of the season (ask the waitstaff for details) 22

Filet Mignon ai Ferri - Grass fed (no hormones) grilled filet mignon in mushroom bordelaise sauce with vegetable du jour 36
add 3 sautéed garlic herbed shrimp for surf and turf add 9

Manzo al Bourguignon - Grass fed (no hormones) beef cheek prepared in Bourguignon sauce, with mushrooms, baby carrots, pearl onions & mashed potatoes 28

Pesce Del Giorno - Fresh Catch of the Day prepared by Chef Biagio (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 burgundy wine reduction
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 (ask for fried potatoes and onions to be added N/C)
Sautéed String Beans