

gusto!

ANTIPASTI

PETTINI E ARUGULA

PAN SEARED SCALLOPS WITH BABY ARUGULA TOSSED IN A WHITE TRUFFLE VINAIGRETTE, AND PROSCIUTTO
\$13

CALAMARI DELLA LIGURIA

NORTH ATLANTIC SQUID SAUTÉED WITH TOMATO, FRESH HERBS AND A CHARDONNAY REDUCTION
\$12

LE COZZE NEL VINO BIANCO

MUSSELS POACHED IN WHITE WINE AND AROMATIC HERBS
\$8

BRUSCHETTA

GRILLED CIABATTA, WITH SMOKED MOZZARELLA, GRILLED ASPARAGUS AND PROSCIUTTO DRIZZLED WITH WHITE TRUFFLE OIL
\$11

PROSCIUTTO

THIN SLICED PROSCIUTTO DI PARMA SERVED WITH MINI CANTALOUPE
\$10

CARPACCIO DI MANZO

SHAVED BEEF FILLET WITH LEMON AND EXTRA VIRGIN OLIVE OIL, PARMIGIANO REGGIANO AND MARINATED BABY BELLA MUSHROOMS
\$9

INSALATA

CAPRESE DI BUFALA

VINE RIPE TOMATO, BUFALA MOZZARELLA, FRESH BASIL AND VINCOTTO
\$9

GORGONZOLA

POACHED PEAR, CANDIED WALNUTS, GORGONZOLA CHEESE, OVER MIXED GREENS DRIZZLED WITH A POACHED PEAR VINAIGRETTE
\$8

BECCA MESCOLOTA

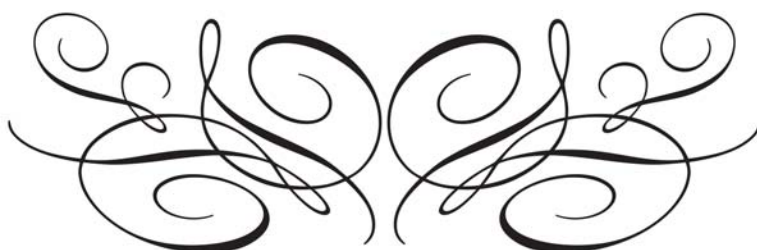
MIXED GREENS WITH BERRIES, TOASTED PECANS, CHEVRE CHEESE DRIZZLED WITH A POMEGRANATE VINAIGRETTE
\$7

ARUGULA

BABY ARUGULA WITH FRESH LEMON AND EXTRA VIRGIN OLIVE OIL, RED ONION AND PARMIGIANO REGGIANO
\$6

BARBIETOLA E FINOCCHI

ROASTED BEETS, SHAVED FENNEL, RICOTTA SALATA OVER MIXED GREENS WITH A RED WINE VINAIGRETTE
\$5



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LA PASTA

TORTELLINI DI VITELLO

VEAL TORTELLINI IN A FRESH PEA, PROSCIUTTO AND PARMIGIANO CREAM SAUCE
\$22

RAVIOLI ARAGOSTA

LOBSTER AND MASCARPONE RAVIOLI WITH FRESH TOMATO, CHAMPAGNE, BASIL AND
WHITE TRUFFLE
\$27

FETTUCINE CON I GAMBERETTI

GRILLED JUMBO PRAWNS OVER FETTUCINE AGLIO ED OLIO WITH SUNDRIED TOMATOES
\$26

PAPARDELLE CON I PETTINI ED L'ARAGOSTA

PAPARDELLE WITH SCALLOPS AND LOBSTER IN A CHAMPAGNE AND SAFFRON CREAM
SAUCE
\$28

TAGLIATELLI CON SUGO DI CINGHALE

TAGLIATELLI WITH WILD BOAR MEAT SAUCE, WITH PARMIGIANO REGGIANO
\$17

GNOCCHI CON GORGONZOLA

RICOTTA GNOCCHI IN A CREAMY GORGONZOLA SAUCE
\$14

LINGUINI CON VONGOLE

FARM RAISED LITTLENECK CLAMS AGLIO ED OLIO OVER LINGUINI
\$19

PENNE CON I BROCOLI

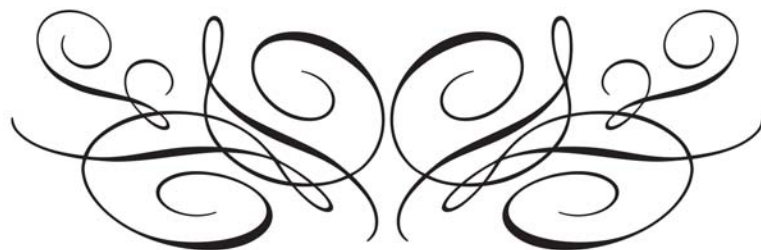
PENNE WITH BROCOLI AGLIO ED OLIO
\$12

LASAGNE DI MARE

ROCK SHRIMP, CRABMEAT AND BABY ARUGULA, TOPPED WITH MUSSELS AND A TOMATO
CREAM SAUCE
\$25

CAVATELLI CON I FUNGHI

RICOTTA CAVATELLI WITH CRIMINI MUSHROOMS IN A ROSEMARY CREAM SAUCE
\$15



SPLIT CHARGE FOR PASTA: \$4

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LA CARNE

SALTIMBOCCA DI VITELLO

VEAL SCALOPPINI WITH FRESH SAGE AND PROSCIUTTO IN A PINOT GRIGIO REDUCTION
\$28

FILETTO

10 OZ. FILET MIGNON DRIZZLED WITH A GREEN PEPPERCORN AND RED WINE DEMI GLACE
\$29

BRACIOLA DI MAIALE

12 OZ. BLACK PEARL PORK CHOP WITH GORGONZOLA CHEESE FINISHED WITH A
CABERNET POACHED PEAR REDUCTION
\$25

PIZAIOLLA DI POLLO

BREADED BONELESS CHICKEN BREAST, CAPICOLA AND FONTINA CHEESE OVER A ZESTY
TOMATO, CAPER AND OLIVE SAUCE
\$22

COSTINA DI AGNELLO

BABY RACK OF LAMB WITH ROASTED TOMATOES, AROMATIC FRESH HERBS, LEMON AND
EXTRA VIRGIN OLIVE OIL
\$27

COSTELLO DI VITELLO

GRILLED 12 OZ. LONG BONE VEAL CHOP WITH MUSHROOM, TOMATOES AND HERBS IN A
WHITE WINE DEMI GLACE
\$35

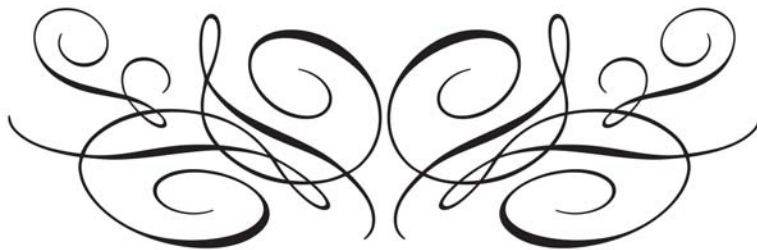
INSALATA DI BISTECCA

10 OZ. SEMI BONELESS NY STRIP STEAK OVER BABY ARUGULA WITH KALAMATA OLIVES,
MARINATED CRIMINI MUSHROOMS, RED ONION, DRIZZLED WITH AGED BALSAMIC VINEGAR,
EVOO AND PARMIGIANO REGGIANO
\$26

IL PESCE

LIVORNESE DI TROTA

FARM RAISED TROUT WITH TOMATO, CAPERS, GARLIC, BASIL, RED PEPPER AND WHITE
WINE
\$24



SPLIT CHARGE FOR ENTRÉE: \$6

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

NO SEPARATE CHECKS

CONSUMING RAW OR UNDERCOOKED MEAT AND SEAFOOD MAY CAUSE FOOD BORNE ILLNESSES