

Antipasti

PROSCIUTTO E BURRATA	Imported Parma Prosciutto and Creamy Mozzarella. \$18.90
COZZE E VONGOLE	Fresh Mediterranean Mussels and Manila Clams in a Light Tomato or White Wine Sauce. \$16.90
SOUFFLE' DI MELANZANA	Eggplant Soufflé, Stuffed with Fresh Mozzarella. \$11.90
FRITTO DI CASA NOSTRA	Calamari, Vegetables, Lightly Floured and Fried. Served with Marinara Sauce. \$16.90
CARPACCIO DI POLIPO	Mediterranean Octopus Topped with Celery, Chopped Tomatoes, Arugula and Lemon Vinaigrette. \$17.90
CALAMARI GRIGLIATI	Fresh Grilled Calamari Served On Oven Roasted Tomato and Sweet Pepper Puree Sauce. \$17.90
POLENTA E FUNGHI	Grilled Polenta In a White Wine Porcini Mushroom Sauce. \$16.90
POLPETTE DI CARNE	Homemade Meatballs with Peas and Tomato Sauce. \$12.90
BRUSCHETTA	Toasted Ciabatta Bread Topped with Fresh Chopped Tomatoes, Basil and Garlic. \$8.90

Insalate

CAPRESE	Fresh Mozzarella with Roasted Bell Peppers Fresh Tomatoes and Basil. \$14.90
INSALATA MISTA	Baby Mixed Greens, Roasted Peppers, Goat Cheese and Toasted Pine Nuts. Half \$9.90 Full \$12.90
INSALATA DI CESARE	Caesar Salad. Half \$9.90 Full \$12.90
INSALATA DI KALE	Kale, Apples, Dried Cranberries, Toasted Almonds and Orange Vinaigrette. Half \$9.90 Full \$12.90
INSALATA DI RUGOLA	Wild Arugula with Shaved Parmesan Cheese. Half \$9.90 Full \$12.90
INSALATA DI BARBABIETOLA	Baby Mixed Greens, Beets, Gorgonzola Cheese and Walnuts. Half \$9.90 Full \$12.90
INSALATA DI SPINACI	Baby Spinach, Crispy Pancetta and Dried Ricotta Cheese. Half \$9.90 Full \$12.90

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MINISTRONE	Fresh vegetables soup \$10.90
ZUPPA DEL GIORNO	Soup of the day \$10.90

Paste

SPAGHETTI ALLA BOLOGNESE	Spaghetti with Meat Sauce. \$22.90
FARFALLE ALLA VENEZIANA	With Chicken Breast and Sun-Dried Tomatoes in a Pink Sauce. \$22.90
GNOCCHI DI SPINACI	Choice Of Tomato, Pesto, Gorgonzola, or Alfredo Sauce. \$22.90
RAVIOLI DI SPINACI E RICOTTA	Homemade Ravioli, Filled with Spinach and Ricotta Cheese, In a Porcini Mushroom Sauce. \$22.90
LASAGNA ALLA BOLOGNESE	Traditional Homemade Meat Lasagna. \$22.90
PAPARDELLE AL CHIGHIALE	Wide Noodles Pasta in a Braised Whild Board Ragu. \$22.90
ORECCHIETTE ALLA BOSCAIOLA	Italian Sausage and Mushrooms in a White Wine Sauce. \$22.90
LINGUINI VONGOLE	Linguini with Manila Clams and Heirloom Cherry Tomatoes in a White Wine Sauce. \$27.90
SPAGHETTI ALLA CARBONARA	With Crispy Pancetta, Egg Yolk and Reggiano Cheese. \$23.90
LINGUINI SHRIMP FRA DIAVOLO	Fresh Shrimp with our Spicy Marinara Sauce. \$27.90
TORTELLINI DI GAMBERETTI	Hand Crafted Tortellini Stuffed with Shrimp in a Vodka Pink Sauce with Jumbo Crab Meat. \$27.90
RISOTTO DEL GIORNO	Please Ask your Server About Today's Creation.
GLUTEN FREE PASTA AND WHOLE WHEAT PASTA AVAILABLE UPON REQUEST. \$3.00	
ADD CHICKEN \$4.00 SHRIMP \$7.00	

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OSSOBUCO DI MAIALE 24- HOURS BRAISED PORK SHANK Served Over Mushroom Risotto. \$35.90	SALMONE ALLA GRIGLIA GRILLED SALMON with Lemon Caper Sauce Served with Steamed Broccoli. \$34.90
TAGLIATA SLICED PRIME NEW YORK STEAK Topped with Arugula, and Shaved Parmesan Cheese. \$34.90	BRANZINO ALLA LIVORNESE MEDITERRANEAN SEA BASS with Heirloom Cherry Tomatoes, Kalamata Olives, and Sautéed Spinach. \$34.90
BRASATO TOSCANO 24-HOURS BRAISED LAMB SHANK, TUSCAN STYLE Served Over Parmigiano Cheese Risotto. \$35.90	SOGLIOLETTE WILD SAND DABS, White wine Sauce. Served with Fresh Chopped Tomatoes And Sautéed Spinach. \$34.90
TAGLIATA ALL FUNCHI SLICED PRIME NEW YORK STEAK Topped with Fresh Porcini Mushroom. Served with Rosemary Potatoes and Spinach. \$35.90	CIOPPINO TUSCAN STYLE FRESH SEAFOOD STEW. \$ \$34.90
COLORADO LAMB CHOPS LAMB CHOPS with Balsamic Reduction. With Sauteed Radicchio Rosemary Potatoes. \$36.90	POLLO PARMIGIANA BREADED CHICKEN BREAST, Melted Mozzarella Cheese, and Marinara Sauce. Served with Rosemary Potatoes and Sautéed Spinach. \$28.90
	POLLO PICCATA SAUTÉED CHICKEN BREAST, Artichokes in A Lemon Capers Sauce. Served with Steamed Vegetables. \$28.90