



Per Cominciare

items to be shared at the table

Antipasto	parma prosciutto, salumi, soppressata, mortadella	12.95/16.95
Formaggi	imported cheeses, mixed olives and nuts	11.95/15.95
Bruschetta	cherry tomatoes, basil and garlic served on grilled baguette	7.95/11.95
Fritto	flash fried calamari and zucchini served with spicy marinara	11.95/15.95

Antipasti e Insalate

seasonal appetizers and salads

Carpaccio*	arugula, beef tenderloin, shaved parmigiano with truffle oil	11.95
Cozze	sautéed mussels served in a light tomato, garlic and white wine broth	10.95
Polpette	beef, pork and veal meatballs with tomato ragu	9.95
Portobello	organic green salad with grilled portobello mushroom, tomatoes, goat cheese, tuscan fries, balsamic vinaigrette	9.95
Prosciutto e Burrata	fresh burrata (creamy mozzarella), parma prosciutto	13.95
Mista	organic mixed greens, asiago crostini, vegetable crudite, red wine vinaigrette	8.95
Caesar	radicchio and romaine, asiago croutons, parmigiano reggiano, housemade dressing	8.95
Toscana	organic greens, roma tomatoes, carmelized walnuts, blue cheese, balsamic vinaigrette	8.95
Arugula	organic arugula, poached pears, goat cheese and balsamic vinaigrette	9.95
Caprese	fresh mozzarella, sliced tomatoes, basil, evoo	13.95
Zuppa	soup of the day	4/8

*This item is prepared raw or undercooked and/or is cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness

Pasta Fatta in Casa

all pasta made in house

Gnocchi potato dumplings with tomato sauce, mozzarella and basil	20.95
Lasagna spinach pasta with bolognese sauce and béchamel	20.95
Ravioli ricotta filled pillow pasta with a tomato basil sauce and parmigiano	20.95
Agnolotti roasted veal and swiss chard ravioli with a brown butter sage sauce	22.95
Tagliatelle sautéed shallots, diced eggplant, zucchini, sweet peppers and cherry tomatoes finished with basil and parmesan cheese	19.95

Altre Paste

other pasta

Carbonara* thin spaghetti with egg, cacio cheese, guanciale, smoked pancetta and black pepper	19.95
Spaghetti fresh clams sautéed and served in bianco or rosso sauce	23.95
Buttera tubular pasta, italian sausage and sweet peas in a tomato cream sauce	21.95
Positano penne pasta, sautéed shrimp, zucchini and cherry tomatoes in a garlic and white wine sauce with pecorino cheese	23.95

Gluten free pasta available upon request

Mare e Terra

sea and land

Salmon* pan seared scottish salmon with zucchini farrotto	25.95
Mare lobster, scallops, calamari, mussels, clams, shrimp and peperoncino over linguini, in bianco or rosso sauce	34.95
Ossobuco* milano style, slow braised veal shank with saffron risotto	36.95
Vitello Piccata* veal sautéed with lemon, butter, capers, white wine sauce, with sautéed spinach and crispy potatoes	24.95
Milanesa* bone in veal chop breaded and pan fried, baby arugula, cherry tomatoes, shaved parmigiano	36.95
Pollo Medici lightly breaded chicken breast, pan fried then baked with pomodoro sauce and fresh mozzarella, with crispy potatoes or side of pasta	22.95
Filetto* sautéed petit filet tournedos, black truffle demi, grilled asparagus, crispy potatoes	35.95

Contorni

all sides 6.95

Pasta pomodoro sauce, or olive oil and garlic

Asparagi grilled asparagus

Crispy Potatoes oven roasted with rosemary and garlic

Broccoli sautéed with olive oil and garlic

Spinaci sautéed baby spinach