

## *Antipasti Freddi*

### **Caprese**

Imported buffalo mozzarella, heirloom tomatoes, basil. 12

### **Melanzane alla Brace**

Grilled eggplant, caramelized onions, capra cheese, balsamic vinegar. 8

### **Carpaccio**

Tenderloin, shaved trumpet mushrooms, bell peppers, parmigiano. 11

### **Prosciutto d' Anatra**

Duck prosciutto, mache, pecorino cheese, orange, toasted hazelnut, onion marmalade, citrus thyme shallot vinaigrette. 13

## *Antipasti Caldi*

### **Salsiccia e Cipolla con Gorgonzola**

Italian sausage, caramelized onions, balsamic vinegar, gorgonzola. 12

### **Capesante alle Fave**

Diver scallops, fava puree, shaved fennel, crispy speck, vin cotto. 15

### **Calamari Fritti**

Fried calamari, arrabbiata dipping sauce. 15

### **Polipetto Arrosto**

Crispy baby octopus, caponata. 15

## *Insalate*

### **Insalata di Germoglio**

Shaved Brussel sprouts, pine nuts, golden raisins, pecorino toscano, egg, bermuda red onion, citrus honey vinaigrette. 13

### **Insalata di Carciofi**

Baby artichoke, avocado, beefsteak tomato, grape tomatoes, parmigiano, truffle oil. 13

### **Insalata all' Italiana**

Chopped greens, hearts of palm, crispy pancetta, egg, tomato, cucumber, onion, gorgonzola, ceci beans. 9

### **Insalatina Vigna**

Bibb lettuce, gorgonzola cheese, sun dried cherries, strawberries, walnuts, onion, balsamic raspberry vinaigrette. 7



## Le Paste

### **Tagliolini alle Vongole**

Fresh manila clams, choice of red or white. 16

### **Capelli d'Angelo allo Scoglio**

Shrimp, mussels, clams, scallops, fresh tomato, white wine, basil. 19

### **Pappardelle ai Funghi**

Wild mushrooms, porcini ragu. 16

### **Cavatelli Primavera**

English peas, fava beans, oyster mushrooms. 15

### **Raviolo al Tartufo Nero**

Taleggio, ricotta raviolo, fresh black summer truffle. 16

### **Fettuccine Integrali ai Carciofi**

House made whole wheat pasta, fresh artichoke & tomato ragu. 16

### **Strozzapreti Norcina**

Hand rolled pasta, italian sausage, black truffles, tomatoes, cream. 16

### **Bigoli al Ragu' d'Agnello**

Hand rolled pasta, lamb ragu. 16

### **Tagliatelle Verdi al Ragu di Coniglio**

Spinach pasta, rabbit ragu. 17

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## *Secondi Piatti*

### **Filetto di Manzo**

Certified Piemontese filet, gorgonzola sauce, amarone wine sauce.

6oz \$ 29 - 12oz \$45

### **Cosciotto d' Agnello al Forno**

Braised organic grass fed lamb shank, polenta, natural juice. 25

### **Filetto di Maiale Ripieno**

Braised leek & red currant stuffed pork loin, hazelnut Frangelico sauce. 31

### **Medaglione di Vitello Estivi**

Quinoa foundation, veal medallion, arugula, ricotta, fresh tomato, capers, olives. 28

### **Saltimbocca**

Veal scaloppine, Prosciutto di Parma, sage, wine, demi glace. 24

### **Petto di Pollo Rustico**

All natural Bell & Evans chicken breast, endive salad, olives, heirloom tomatoes,  
ricotta salata. 24

### **Quaglia Arrosto**

Roasted twin quail, borlotti bean ragu, mixed mushrooms, tomato. 27

### **Salmone in Crosta di Patate**

Pan roasted potato encrusted salmon, braised lentils. 25

### **Ippoglosso Arrosto**

Arugula pesto encrusted halibut, spinach, ceci beans, sambuca reduction. 36