

Zuppe & Insalate

SOUPS & SALADS



IL PANE 7
Pull Apart Bread ~ Olive Oil ~ Balsamic

ZUPPA DI FUNGHI 13
Wild Cultivated Mushrooms ~ Truffle Cream

INSALATA CESARE 18
Romaine Hearts ~ Pancetta ~ Croutons
Parmesan ~ Lemon ~ Caesar Dressing

INSALATA DI PONTE VECCHIO 18
Romaine ~ Arugula ~ Radicchio ~ Frisee ~ Cucumber ~ Red Onion ~ Cherry Tomato
Ricotta ~ Red Wine Vinaigrette ~ Aged Balsamic

INSALATA CAPRESE 30
D.O.P. Buffalo Mozzarella ~ Heirloom Tomato
Extra Virgin Olive Oil ~ Aged Balsamic

Antipasti

APPETIZERS



ANTIPASTO 45
Prosciutto Di Parma ~ Salami ~ Capicola ~ Roasted Red Peppers ~ Pickled Artichokes
Olives ~ Sundried Tomato ~ Parmesan ~ Crostini

FRITTO MISTO 32
Calamari ~ Shrimp ~ Artichokes ~ Roasted Garlic Aioli

GAMBERI 32
Chilled Jumbo Black Tiger Shrimp ~ Horseradish Tomato Sauce ~ Lemon

CARCIOFI FRITTI 22
Crispy Long Stem Artichokes ~ Roasted Garlic Aioli

RISOTTO CON CAPESANTE 34
Herb Crusted Scallops ~ Lemon Risotto ~ Aged Balsamic

Plus Taxes

Primi

PASTA

SPAGHETTI CON POLPETTE 39
Beef-Pork-Veal And Porcini Mushroom Meatballs
Taleggio Cheese ~ Tomato Basil Sauce ~ Parmesan

FRUTTI DI MARE 49
Tagliatelle ~ Shrimp ~ Calamari ~ Clams ~ Mussels ~ Tomato Basil Sauce

GNOCCHI AL FUNGHI DI TARTUFI 39
Ricotta Gnocchi~ Wild Mushrooms ~ Truffle Cream Sauce ~ Parmesan

ASTICE ALLA VENEZIANA
HALF - 60; FULL - 100
Atlantic Lobster out of Shell ~ Tagliatelle ~ Cherry Tomatoes ~ Arugula ~ Tomato Basil Sauce

PARMIGIANA DI MELANZANE 38
Panko Breaded Eggplant ~ Buffalo Mozzarella ~ Penne ~ Tomato Basil Sauce

CARCIOFI E OLIVE 36
Linguini~ Long Stem Artichokes ~ Taggiasca Olives ~ Capers ~ Cherry Tomato
Parmesan ~ Aglio e Olio

Carne

MEATS

FILETTO 72
8 oz. Beef Tenderloin ~ Whipped Potatoes
Seasonal Vegetables ~ Demi

GALLETTO 48
Boneless Cornish Hen ~ Roasted Fingerling Potatoes ~ Green Beans ~ Taggiasca Olives
Sundried Tomato Emulsion

POLLO ALLA PARMIGIANA 46
Panko Crusted Chicken Supreme ~ Buffalo Mozzarella
Spaghetti ~ Tomato Basil Sauce ~ Parmesan

VITELLO PARMESAN 79
Panko Crusted Provimi Veal Chop ~ Buffalo Mozzarella ~ Parmesan
Spaghetti ~ Tomato Basil Sauce

AGNELLO 75
Herb Crusted ½ Rack of Lamb ~ Soft Polenta ~ Roasted Brussel Sprouts
Maitake Mushroom ~ Demi

BISTECCA DI MANZO (FOR 2) 165
28 oz. AAA Black Angus Bone-In Rib Steak Sliced ~ Roasted Fingerling Potatoes
Seasonal Vegetables ~ Mushrooms ~ Demi

Pesce

FISH

SALMONE 48
B.C. Chinook Salmon ~ Balsamic Glazed Pearl Onions
Creamed Spinach

BRANZINO 48
Lemon and Herb Stuffed European Seabass ~ Golden Beet Purée
Pickled Red Beets ~ Lemon Emulsion

Sides

	Add On Shaved Truffle (10gr)	24	
Rapini with Barese	21	Roasted Forest Mushrooms	18
Rapini with Garlic and Chili	18	Seasonal Vegetables	16
Pasta with Tomato	21	Roasted Fingerling Potatoes	16

Plus Taxes