

ANTIPASTO

ANTIPASTO DELLA CASA

Grilled and marinated vegetables, Levoni Mortadella, Fiori Di Latte mozzarella, Prosciutto di Parma

CROSTINI DI RICOTTA

Ricotta and parmigiano reggiano crostini topped with roasted cherry tomatoes and E.V.O.O.

Antipasto course is accompanied by

INSALATA DI STAGIONE

Mixed field greens tossed in a red wine vinaigrette

PRIMI

Lunch: Select Any One; **Dinner:** Select Any Two

PENNE CON TANTI POMODORINI

Penne pasta tossed with E.V.O.O, garlic, baby tomatoes, & basil

GARGANELLI AL RAGU' D'ANATRA

Quill shaped pasta, slow cooked duck ragu',
Chopped herbs, parmigiano reggiano

RIGATONI AL RAGU DI MAIALE

Rigatoni, shredded pork ragu', pumpkin, sage, touch of cream

STROZZAPRETI ALLA SALSICCIA NOSTRANA

"Priest-chokers" pasta, house made sausage, fresh peas,
tomato cream sauce

CONCHIGLIE AL BARILOTTO

Sea shell shaped pasta, gulf shrimp, calamari, bay scallops,
tomato, basil

GARGANELLI AL PROFUMO DI TARTUFO

Quill shaped pasta, pancetta, brussel sprouts, mascarpone,
white truffle oil

SECONDI

Lunch: Select Any One; **Dinner:** Select Any Two

PETTO DI POLLO ARROSTO

Free range breasts of chicken, wild mushrooms,
Marsala wine reduction

SALMONE ALLA GRIGLIA

Filets of grilled Atlantic salmon,
Mustard glaze

TEGAMINO DI MELANZANE

A casserole of layered eggplant, basil and smoked mozzarella
baked in a light tomato sauce

BRANZINO ARROSTO (\$6 SURCHARGE)

Pan seared filet of Mediterranean Striped bass,
Seasonal sauce

MAIALE ARROSTO

Marinated & roasted Niman Ranch pork loin,
mission fig & red wine reduction

BISTECCA ALLA BRACE (\$6 SURCHARGE)

Marinated & grilled Black Angus steak,
green peppercorn au poivre sauce

Entrée course is accompanied by

PATATINE ARROSTO

Roasted Yukon gold potatoes with garlic & rosemary
&

FAGIOLINI AL BURRO E FORMAGGIO

Baby green beans sautéed with an herb butter

DOLCI

DOLCI MISTI

An assortment of our most popular house made desserts
Call (845) 897-4300 for prices and availability.