



# DINNER

## ANTIPASTI

### COZZE \$13

PEI Mussels with choice of garlic white wine sauce or fradiavolo

### CARCIOFI ROMANO \$13

Crispy long stem artichokes, white truffle herbed ricotta, balsamic reduction

### ARANCINI DI FUNGHI \$12

Mushroom rice balls served with a truffle aioli

### POLPETTE \$13

House-made meatballs with marinara sauce & toasted garlic bread

### BRUSCHETTA \$15

Prosciutto, whipped ricotta, hazelnuts & rosemary infused honey

### VONGOLE AL FORNO \$16

Breaded little neck clams with fresh parsley, chorizo, lemon vinaigrette

### CALAMARI FRITTI \$15

Fried calamari with marinara, Italian parsley, fresh lemon juice

### TONNO E SALMERINO TARTARE \$18

Tuna, avocado mousse, sesame oil, scallions, Arctic Char, cornichons, red onions, crème fraîche

### CARCIOFO E SPINACI \$15

Artichoke, spinach & cream cheese and a three cheese blend accompanied with marinara & toasted bread chip

## FLATBREADS

### FORESTA \$12

Sausage, homemade broccoli rabe pesto, San Marzano tomatoes, smoked mozzarella

### VERDURE \$11

Seasonal vegetables, fontina cheese & truffle oil

### FRUTTI DI MARE \$12

Assortment of seasonal seafood, fontina cheese

### MARGHARITA \$10

Fresh mozzarella, San Marzano tomatoes & basil add pepperoni or sausage + \$2

## INSALATA

### RUGHETTA E RAVANELLO \$12

Arugula, radish, lemon vinaigrette, shaved parmigiana

### CAESAR ROMANO \$14

Classic caesar dressing with baby romaine, house-made croutons, anchovies, parmigiana

### BARBABIETOLE E GORGONZOLA \$16

Golden & red beets, pickled shallots, roasted hazelnuts, gorgonzola, champagne vinaigrette

### INSALATA DEL PESCATORE \$16

Chilled medley of shrimp, calamari, scallops, shaved fennel, basil & lemon vinaigrette

## PASTA

### RIGATONI ALLA NONNA \$21

Eggplant, fresh basil, San Marzano tomatoes & fresh mozzarella

### PAPPARDELLE BOLOGNESE \$23

Homemade pappardelle & the classic meat sauce of Bologna

### LINGUINE CARBONARA E PEPE \$23

Homemade black pepper linguine, pancetta, caramelized onions, pecorino cheese & egg

### GNOCCHI AL PESTO \$25

Garden fresh basil, pine nuts, parmigiano

### LINGUINE ALLE VONGOLE \$24

Fresh cockles, garlic, parsley, anchovies & a garlic white wine sauce

### CAVATELLI TOSCANA \$26

Braised short rib, reduction of red wine & natural jus

GLUTEN FREE AND WHOLE WHEAT PASTA ARE AVAILABLE FOR ADDITIONAL \$3

### PASTA RIPIENA \$21

Homemade pasta sheet stuffed with fresh spinach, ricotta, topped with tomato sauce & crispy parmigiana

### SPAGHETTI CON POLPETTE O SALSICCIA \$22

Choice of homemade meatballs or sausage with San Marzano tomato sauce, basil, virgin olive oil & toasted homemade garlic bread

### LINGUINE NERO ALL' ARABIATTA \$25

Homemade black ink linguine, shrimp, calamari with a spicy marinara sauce

### LINGUINE AL PESCATORE \$26

Calamari, shrimp, mussels, littleneck clams, scallops with a San Marzano tomato sauce

### FETTUCCINI ARAGOSTA \$29

Lobster meat, shallots, scallions, fresh tomatoes, brandy cream sauce

## SECONDI

### POLLO AL MATTONE \$24

Cage free half chicken, artichoke, fingerling potatoes & a rosemary lemon sauce

### POLLO PARMIGIANA \$23

Breaded chicken breast, San Marzano tomato sauce & a four cheese blend served with linguini Pomodoro

### TRATTORIA ANGUS HAMBURGER \$20

8 oz. Angus house blend served on a pretzel bun with lettuce, tomato, pickles, onions - Pancetta +\$2, Fontina, Mozzarella or Cheddar +\$2

### BISTECCA CON L'OSSO \$32

Bone-in ribeye steak with herbed butter & your choice of two sides

### OSSOBUCCO \$32

Braised veal shanks with a creamy mascarpone polenta & natural jus

### SCAMPI DI GAMBERI \$26

Grilled jumbo shrimp served over a saffron risotto w/green peas

### TROTA IRIDEA ALLA PLANCHA \$26

Sautéed rainbow trout with roasted butternut squash, crushed pecans & a celery pesto

### ATLANTICO SALMONE \$24

Quinoa with spinach, fennel, black & green olives confits cherry tomatoes

### DENTICE ROSSO E VONGOLE \$30

Filet of red snapper & littleneck clams, roasted red peppers, sautéed spinach, fingerling potatoes & a garlic white wine sauce

### BRANZINO EN CARTOCCIO \$25

branzino filets, thyme, dill, confit lemon, saffron potatoes baked in parchment paper

## CONTORNI

### PATATINE FRITTE PARMAGIANA \$9

French fries, garlic and parmesan cheese

### PATATE DEL PESCIOLINO \$9

Roasted fingerling potatoes with maiden salt, rosemary & pecorino cheese

### INSALATA VERDE MISTA \$8

Mixed green salad with red wine vinaigrette

### MASCARPONE POLENTA W/PARMIGIANO \$9

### BROCCOLI ALLA PLANCHA \$9

Broccoli florets pan seared with chilies, anchovies garlic & a zest of lemon

### ROASTED BUTTERNUT SQUASH, CARROTS & PECANS \$9

Drizzled with a balsamic glaze