

Dinner a la Carte

“Degustazione” from our Prosciutto Bar

Tagliere di Salumi Misti

For one ... 13

For two ... 16 w/ cheese 3

hand-sliced imported cured meats served on a traditional charcuterie board

Assaggi di Quattro Prosciutti ... 13

prosciutto sampler

Prosciutto di Parma ... 13

fresh & creamy buffalo mozzarella on a bed of tender 18 month-aged Parma prosciutto

Prosciutto San Daniele ... 13

San Daniele from the Friuli region, a slightly sweeter flavored ham, accented by a rich chestnut honey & served w/ toasted pumpernickel bread

Speck dell'Alto Adige ... 13

a smoky-flavored prosciutto from the the northern, mountainy region of Alto Adige w/ cornichons & toasted pumpernickel

Prosciutto “La Quercia” e Melone ... 14

Domestic, naturally raised prosciutto from La Quercia Farm in Iowa w/ sweet & fresh seasonal melon

Prosciutto “Iberico” ... 11

24 month aged Iberico ham, drier & darker than Italian prosciutto, well-admired among prosciutto aficionados

Selezione di Formaggi ... 12

chef's selection of four cheeses perfectly balanced with out home-made fruit preserves

Panini “Sliders” ... 9

3 mini sandwiches: bresaola/grana/arugula; prosciutto/fontina;speck/goat cheese

Tris di Olive ... 6

a bowl of of 3 olive varieties – Cerignola(Italy), Picholine (France) Kalamata (Greece)

Gli Antipasti (appetizers)

Bruschette Miste ... 8

toasted baguette w/ mixed toppings according to Chef's fantasy

Salsicce Grigliate ... 9

grilled, mild Italian sausage on a bed of baby spinach w/ balsamic drizzle

Salmone Affumicato e Mascarpone ... 10

in-house smoked salmon w/ chive-infused mascarpone

Calamaretti Freschi in Guazzetto ... 11

fresh calamari sauteed with shallots, garlic, tomatoes, wine & julienne of chard

Carpaccio di Angus ... 11

Angus carpaccio, arugula, shaved parmesan, lemon vinaigrette drizzle

Polpa di Granchio e Avocado ... 12

lump crabmeat, chives & mustard vinaigrette, on avocado

Burrata Pugliese ... 12

fresh, creamy mozzarella from Puglia w/ rucola & roasted bell peppers

Antipasto Vegetariano ... 12

tomatoes, mozzarella, roasted bell peppers, beets & grilled zucchini

Le zuppe (soups)

Passato di Mais e Porri ... 7

fresh corn & leek soup

Zuppa del Giorno (soup of the day)...7

Insalate (salads)

Insalata Mista ... 7

organic mixed greens w/ balsamic vinaigrette

Insalata "Cesare" ... 8

romaine lettuce, garlic, minced anchovies, parmesan, creamy dressing & homemade croutons

Rucola e Indivia ... 8

arugula & endives tossed in our balsamic vinaigrette; shaved parmesan

Insalata di Pere e Gorgonzola ... 8

radicchio, baby spinach, endives, pear, topped w/ gorgonzola cheese & lemon dressing

Insalata di Barbabietole e Pecorino ... 8

mixed greens tossed w/ sweet roasted beets, peppered pecorino cheese, roasted garlic & balsamic vinaigrette

Insalata Caprese ... 9

fresh mozzarella, sliced tomatoes, basil, sprinkled w/ e.v.o.o.

La Pasta

Farfalle Prosciutto e Funghi ... 14

bow-tie pasta with diced prosciutto, mushroom & cream

Tagliatelle alla Bolognese ... 14

tagliatelle pasta w/ classic meat ragout

Perciatelli Carbonara ... 14

large spaghetti w/ pancetta, creamy egg yolk & parmesan sauce

Linguine Integrali con Verdure Miste ... 14

whole wheat pasta tossed in a ragout of onions, fresh carrots, zucchini, asparagus, peas & e.v.o.o.

Paccheri con Salsicce, Porri e Asiago Stagionato ... 15

fresh, rigatoni-like pasta w/ sausage & leek ragout, aged asiago cheese

Tortelloni di Spinaci ... 15

spinach tortelloni stuffed with cheese, onions, tomatoes, mushrooms, pancetta & fresh sage

Risotto con Funghi e Mascarpone ... 16

arborio rice, wild mushrooms, & imported mascarpone

Trenette al Nero di Seppia "La Tomate" ... 17

fresh squid-ink linguine, shrimp, shiitake mushrooms, sun-dried tomatoes, shallots & garlic sauce

Ravioli di Salmone e Gamberetti ... 17

home-made ravioli stuffed with salmon & shrimp in lobster sauce

Pasta al Pomodoro/Pesto Genovese ... 13

traditional tomato & basil sauce or Genovese pesto served w/ regular or whole grain pasta

Il pesce (fish entrees)

Trota affumicata limone e Salsa Verde ... 20

rainbow trout smoked in-house, grilled w/ lemon & fresh herbs

Trancio di Salmone alla Siciliana ... 22

grilled Atlantic salmon with asparagus, oranges, grape tomatoes & red onions over couscous

Branzino Grigliato con Polenta di Verdure ... 23

fresh Mediterranean sea bass fillet grilled, diced vegetables, polenta & salmoriglio sauce

La carne (meat entrees)

Petto di Pollo Organico Farro e Rucola ... 19

organic chicken breast marinated & grilled served with spelt & baby arugula salad

La Saltimbocca di Vitella ... 22

sautéed veal scaloppini topped with sage and prosciutto

Medaglioni di Manzo Salsa di Senape in Grani ... 24

medallions of Angus beef tenderloin with grain mustard sauce

Costoletta di Vitello al Barbera ... 28

grilled 14 oz veal t-bone dripped in a Barbera wine reduction, served w/ oven-roasted potatoes

We serve local & naturally raised products whenever possible

CONSUMING RAW OR UNCOOKED MEATS, PORK, POULTRY, SEAFOOD OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS!