Antipasti

Polenta con Ragú di funghi porcini e fontina fusa de la Val d'Aosta **$7.90**
Roasted polenta with Italian porcini mushroom sauce and melted fontina.

Tortino di carciofi patape e porry con asiago formaggio **$7.75**
Pie of artichokes with potatoes, leeks and asiago cheese.

Polpettine di verdure miste al caprino con insalate di campo **$7.50**
Vegetable croquettes served with mixed greens and goat cheese.

Salmone alla tartara **$8.99**
Fresh tartar of salmon with scallions and avocado, marinated in lemon dressing with grilled mushrooms.

Le Insalate

Insalata del tropici **$7.75**
Frissee salad served with hearts of palm, cherry tomatoes and shaved parmesan cheese.

Insalata Costa Esmeralda **$10.00**
Combination of shrimp, crabmeat, avocado with lettuce and radicchio and a lemon dressing.

Insalata di Carciofi **$8.50**
Thin slices of artichokes with pistacchio served over frissee salad finished with shaved parmesan cheese.

Insalata di Pollo, versione invernale **$8.50**
Grilled chicken, spinach, radicchio, tomatoes, corn, apples, raisins served with mustard vinaigrette sauce.

Le Paste

Pappardelle al ragú del macellaio **$ 15.25**
Pappardelle dressed with braised rabbit and asparagus.

Tagliatelle al porcini **$ 17.25**
Home made with fresh Italian porcini and cream tartufatta.

Gnocchi alla mondeghili **$12.75**
Home made potato dumplings with pork sausage and green peas.

Le Carni

Carpaccio avocado, palmito en carciofi **$14.25**
Paper thin slices of raw beef with avacado hearts of palms and artichokes.

Pollo al Mattone **$16.50**
Brick oven roasted chicken with lemon and herbs served with roasted potatoes and caramelized onions.

Bistecchina alle tre P **$26.50**
Dry-aged ribeye steak with peppercorn sauce in a babaresco reduction.

Scottadito **$19.00**
Roasted Australian lamb loin with soft polenta and barolo wine sauce.

Costoletta di Maiale **$16.00**
Grilled pork chop served with brick oven roasted apple and grilled asparagus.

Medaglione di vitello alla Fiamma **$19.50**
Medallions of veal, sautéed with asparagus in cream tartufatta and mashed potatoes.

Il Pesce

Dentice Livornese **$19.00**
Red snapper sauteed with white wine, light tomato broth, olives and capers.

Salmone **$16.50**
Roasted Norwegian salmon finished with salmoriglio sauce.

Dover sole alla beurre blanc **$29.50**
Delicate European coast fish with a light caper lemon butter sauce and parsley served with spinach.

Le Pizze

Prosciutto & Rucola **$11.50**
Prosciutto di parma, tomato, mozzarella and arugula.

Robiola **$12.90**
Imported cow's milk cheese & white truffle oil.

Funghi **$11.75**
Wild mushrooms, tomato and mozzarella.

Quattro Formaggi **$10.50**
Gorgonzola, mozzarella, fontina and parmesan cheese.