

Antipasti

Carpaccio di Tonno Agli Aromi Mediterranei	\$ 9.00
Fresh Tuna Carpaccio & mediterranean flavors.	
Funghi alla Piemontese	\$ 9.99
Grilled Shiitaki Mushrooms marinated with fresh garlic & herbs served with arugula, goat cheese & aged balsamic.	
Carpaccio Arugula	\$ 8.99
Paper thin slices of raw beef with arugula & parmesan cheese, olive oil.	
Salmone alla Tartare	\$8.99
Fresh tartar of salmon with scallions & avocado, marinated in lemon dressing with grilled portobello mushrooms.	
Grigliata Miste di Verdure di Stagioni	\$ 8.25
Mixed grilled vegetables with flavored oil.	

Le Insalate

Insalata del tropici	\$7.75
Frissee salad served with hearts of palm, cherry tomatoes & shaved parmesan cheese.	
Insalata Costa Esmeralda	\$10.25
Combination of shrimp, crabmeat, avocado with boston lettuce & radicchio & a lemon dressing.	
Insalata di Carciofi	\$8.99
Thin slices of artichokes with pistacchio served over frissee salad finished with shaved parmesan cheese.	
Insalata di Pollo, Versione Stiva	\$8.50
Grilled chicken, spinach, radicchio, tomatoes, corn, apples, raisins served with mustard vinaigrette dressing.	

Le Paste

Papardelle Bolognese	\$13.50
Fiamma style bolognese of veal, pork & beef in a fresh tomato sauce & italian porcini mushrooms.	
Gnocchi alla Mondegghili	\$ 13.99
Home made potato dumplings with fresh italian sausage & green peas in fresh tomato sauce.	
Tagliolini alla Zafrano	\$ 15.50
Home made saffron tagliolini pasta served with fresh crabmeat sauteed in tomato sauce.	

Le Carni

Pollo al Mattone	\$16.50
Brick oven roasted chicken with lemon & herbs served with roasted potatoes & caramelized onions.	
Scottadito	\$19.00
Roasted Australian lamb with soft polenta & barolo wine sauce.	
Costoletta di Maiale	\$17.25
Grilled pork chop served with brick oven roasted apple & grilled asparagus.	
Medaglione di vitello alla Fiamma	\$19.50
Medallions of veal, sautéed with asparagus in cream tartufatta & mashed potatoes.	
Paillard di Pollo alla Ramerino	\$ 13.99
Grilled and pounded breast of chicken over grilled endive & mescolini salad.	
Vitello Porcini	\$ 19.99
Veal with porcini sauce served with gnocchi & fresh tomatoes.	

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.	
Grigliata Mista di Mare alla Salsa Mediterranea	\$ 24.99
Grilled sea food combination with mediterranean sauce.	

Le Pizze

Prosciutto & Rucola	\$11.50
Prosciutto di parma, tomato, mozzarella & arugula.	
Robiola	\$12.90
Imported cow's milk cheese & white truffle oil.	
Funghi	\$11.75
Wild mushrooms, tomato & mozzarella.	
Quattro Formaggi	\$10.50
Gorgonzola, mozzarella, fontina and parmesan cheese.	