

PER COMINCIARE

Carpaccio Rucola e Parmigiano 9

Seared beef tenderloin, thinly-sliced with baby arugula, finished with white truffle oil

Insalata Mista 7

Mixed organic greens and arugula, balsamic vinaigrette, with shaved Parmigiano Reggiano

La Nostra Cesarina 7

Radicchio, romaine salad tossed in a home-made dressing and served with Asiago croutons

Caprese Salad 9

Fresh mozzarella served with tomatoes marinated with basil, butter and extra virgin olive oil and finished with balsamic reduction

Insalata Greega 7

Greek style Romaine salad with tomato, cucumber, feta cheese, black olives, oregano and tuscan olive oil

Cozze alla Napoletana 9

Sautéed mussels with tomato sauce, fresh basil and white wine

Portobello Grigliato 8

Grilled Portobello mushrooms with Tuscan fries, cherry tomatoes, field greens and goat cheese

Fritto di Calamari 10

Lightly flash-fried calamari and zucchini, served with a spicy cherry tomato sauce

Asparagi 9

Sautéed asparagus in brown butter and parmesan, topped with Prosciutto di Parma

Parmigiana 8

Neapolitan eggplant parmigiana

PASTE

Gnocchi al Telefono 15

Home-made potato dumplings in a Neapolitan style tomato sauce tossed with fresh mozzarella and fresh basil

Penne All'Emiliana 15

Penne pasta with fresh asparagus, prosciutto, and parmesan cheese in a light cream sauce

Linguini alla Sinfonia del Mare 19

Imported linguini with sautéed shrimp, calamari, clams and mussels with fresh cherry tomatoes and crushed red pepper

PASTE (continued)

Ravioli Caprese 16

Home-made half moon ravioli stuffed with Ricotta and marjoram tossed in a fresh tomato and basil sauce

Rigatoni Buttera 16

Tubular pasta with sweet Italian sausage and peas, in a light cherry tomato cream sauce

Capellini Mare e Monte 17

Angel hair pasta with shrimp, crimini mushrooms, white wine and fresh herbs in a light tomato cream sauce

Risotto del Giorno P/A

Risotto of the day

Pasta Pomodoro or Bolognese 13

MARE E TERRA

Pollo Farcito 20

Organic oven roasted chicken breast wrapped with Prosciutto, stuffed with Asiago, goat cheese, fresh herbs and walnuts, served with fingerling potatoes and sautéed haricot vert

Salmone 22

Pan seared organic salmon filet served over a Shrimp scampi risotto, toasted garlic, fried leeks in a beurre blanc sauce

Sogliola alla Mugnaia 22

Pan-seared filet of sole with a lemon, caper, butter & Pinot Grigio sauce served with Broccoli and roasted potatoes

Osso Buco alla Milanese 29

Slow-roasted braised veal shank served over saffron risotto and fresh gremolata

Scaloppini Gustose 22

Veal scaloppini classic Piccata or Marsala sauce with choice of pasta pomodoro or sauteed spinach

Filetto 29

9oz Black Angus beef tenderloin, finish with porcini mushrooms and veal au jus served with asparagus and fingerling potatoes

Pollo al Terragono 18

Pan seared chicken scaloppini with marsala, shallots, fresh tarragon served with Tuscany style sweet peas, oven roasted potatoes

Maiolino Al Forno 18

Oven roasted pork tenderloin, cooked to a perfection served with jasmine rice primavera