

Appetizer

Bruschetta Veneta \$7.95

Grilled country bread with raw garlic, diced tomatoes, garnished with basil and extra-virgin olive oil

Calamari Veneti alla griglia \$12.50

Grilled calamari, served on a bed of Swiss chard sautéed with garlic

Carpaccio di Manzi \$10.75

Thin slices of seared roast beef, served with arugula and shaved Parmigiano

Melanzana alla Parmigiana \$10.95

Grilled eggplant stuffed with mozzarella, baked au gratin in a tomato basil sauce

Burrata Caprese \$11.95

Fresh burrata (creamy mozzarella) served with Roma tomatoes and extra-virgin olive oil

Capesante alla Veneziana \$11.25

Four scallops served in a half shell, lightly breaded and broiled, served with baby mixed green salad

Salads

Tartara di Tonno Rosso \$10.50

Raw tuna served with sunchockes, cucumbers, pistachios with a lobster dressing

Insalata San Remo \$7.95

Mixed baby greens, avocado, Roma tomatoes, hearts of palms, sliced zucchini and pine nuts

Insalata di mele al balsamico con formaggio di capra \$8.75

Baby Belgium endive, gala apples, pancetta (bacon), caramelized walnuts, goat cheese and diced tomato

Insalata al radicchio Rosso di Treviso \$7.25

Radicchio of Triviso, tossed in a Caesar dressing served with homemade croutons and shaved Parmesan cheese

Insalata di lattughe mista e pomodoro \$6.50

Mixed baby lettuce & Roma tomatoes tossed in a Chianti vinaigrette

Insalata Veneta con taleggio \$9.75

Fresh arugula, Belgium endive salad, tossed with lemon dressing and drops of 12-year-old aged balsamic vinegar Reserve of Modena served with oven-dried grapes and Taleggio cheese

Add shrimp \$4.50

Add chicken \$4.00

Add cheese \$2.50

Pasta

Risotto con funghi di stagione \$18.95

Arborio rice simmered and slowly cooked with mixed wild mushrooms and fresh herbs, finished with Parmesan cheese

Ravioli d'aragosta allo zafferano \$18.95

Homemade black ravioli filled with fresh lobster served in a creamy saffron sauce

Linguine ai frutti di mare \$18.95

Homemade thin flat pasta, sautéed with fresh Manila clams, shrimp and baby lobster tail in a lightly spiced white wine sauce

Spaghetti al misto di lenticchie \$16.50

Spaghetti tossed with mixed lentils, roasted garlic, tomatoes and spinach

Gnocchi di ricotta e spinachi con salsa di peperoni e parmigiano \$17.50

Homemade spinach and ricotta cheese gnocchi, tossed with a mixed bell pepper puree and finished with Parmesan cheese

Lasagna ai funghi di bosco \$17.95

Homemade lasagna with wild mushroom and beef ragout

Tagliolini con gamberi a Porcini \$18.95

Homemade tagliolini pasta tossed with porcini mushrooms and shrimp sautéed in a light tomato sauce

Ravioli ripieni di ricotta e spinachi con salsa d'asparagi verdi \$15.95

Main Course

Scaloppine di vitello a piacere (ask your server) \$25.50

Veal scaloppini prepared differently every day

Casticine di agnello al Valpolicella e sformatino di verdure \$28.95

New Zealand baby rack of lamb grilled and served with a reduction of Valpolicella red wine. Served with a spinach and carrot souffle

Tagliata di manzo con arugula fresca \$23.50

Flat iron steak grilled and served sliced on a bed of arugula

Pollo grigliato con erbe di campo \$21.75

Half free-range organic chicken grilled with a spicy garlic and fresh herb sauce

Fish

Scamponi di fiume alla griglia con cannellini \$23.95

Fresh water prawns grilled and served with warm cannellini beans and chopped arugula salad

Branzino Mediterraneo al forno \$29.95

Fresh Mediterranean striped bass baked with rosemary, extra-virgin olive oil and fresh herb, served with boiled potatoes

Salmone con asparagi \$21.50

Alaskan King salmon grilled with fresh herbs, served with chopped asparagus sauce

Filetto do sogliola alla mugnaia con capperi \$23.95

Fresh east coast fillet of sole, sautéed with white wine, lemon and fresh caper berry