

## GLI ANTIPASTI

### Antipasto "Venezia" \$17

Fresh tomatoes bruschetta, buffalo mozzarella caprese, calamaretti and prosciutto-buffalo mozzarella rollatino

### Bruschetta al Pomodoro \$7

Grilled ciabatta bread topped with fresh vine ripened tomatoes, baby arugula, basil and dry oregano

### Calamaretti Fritti al Pesto \$12

Flash-fried baby squid; served with a spicy marinara sauce and basil pesto

### Cozze al Peperoncino \$13

Prince Edward Island mussels steamed in a Chardonnay-calm broth with fresh tomatoes, roasted garlic and marinara

### Fegato d' Oca alle Amarene \$16

Pan seared Dordogne Perigord foie gras, grilled ciabatta bread, truffle oil and whole amarena marmalade

### Granchio alla Veneziana \$11

Fresh Venetian style crab cakes; served with saffron-gorgonzola cream sauce

### Mozzarella Caprese \$10

Vine ripened tomatoes, fresh mozzarella, basil and Mediterranean dry oregano; Tuscan Olive Oil

### Polenta "Piazza San Marco" \$14

Grilled polenta, pan seared prawns, calamari, mussels and clams; drizzled with an aged balsamic sauce

## I CARPACCI

### Carpaccio al Gorgonzola \$13

Thinly sliced filet mignon, micro greens, gorgonzola crumbled, baby zucchini and drizzled with a lemon dressing

### Carpaccio al Profumo di Tartufo \$13

Thinly sliced filet mignon with baby arugula, capers, shaved parmesan cheese drizzled with a lime truffle dressing

### Carpaccio dei "Sospiri" \$13

Thinly sliced filet mignon, baby artichokes, micro greens, capers, shaved grana; light mustard- lemon dressing

## LE INSALATE

### Burrata Perugina \$9

Field greens salad, fresh mozzarella filled with mascarpone cheese, Parma prosciutto and vine ripened tomatoes

### Insalata al Gorgonzola \$7

Romaine, frisee and radicchio lettuce tossed with house made Dolcelatte gorgonzola dressing

### Insalata alla Grappa di Camomilla \$7

Boston and frisee lettuce, grilled asparagus and gorgonzola crumble; camomille grappa dressing

### Insalata Cesare \$8

Baby Romaine, homemade croutons, fried capers and shaved parmesan cheese; homemade Caesar dressing

### Insalata di Rucola e Pomodori \$9

Baby arugula, vine ripened tomatoes, Tropea onions, buffalo mozzarella, olives; Modena balsamic dressing

### Insalata di Pere \$7

Field greens salad, fresh pears, gorgonzola crumble & toasted walnuts; tossed with a light Champagne vinaigrette

## I RAVIOLI FATTI IN CASA

### Cappellacci di Zucca \$16

Hat- shaped ravioli filled with butternut squash, walnuts & parmesan cheese; marinara sauce-sage& brown butter

### Ravioli alla Norma \$17

Homemade ravioli filled with roasted egg-plant, ricotta and pecorino cheese; served with a fresh tomato-wine sauce

### Gondole di Aragosta \$18

Gondola shaped ravioli filled with lobster, rock shrimps & cream; served with a lobster cream sauce

### Ravioli di Salsiccia \$17

House made round shaped ravioli filled with an Italian sausage filling; served with a fresh tomato & wine sauce

### Ravioli Parmigiana \$15

Square shaped ravioli filled with buffalo mozzarella, fresh tomatoes & parmesan cheese; cream gorgonzola sauce

### Tortellini "Torinesi" \$16

Housemade tortellini stuffed with roasted veal and mortadella; Parma prosciutto, spinach and gorgonzola cream sauce

## LE PASTE FATTE IN CASA

### Conchiglie "Orvieto" \$17

Shell pasta, chicken breast, broccolini, sundried tomatoes and roasted garlic; Orvieto wine-marinara sauce & pecorino

### Pappardelle alla Veneziana \$21

Wide pasta ribbons with prawns, clams, mussels, scallops, fresh tomatoes and finished with a light marinara sauce

### Scampi al Limone \$21

Pan seared jumbo prawns with capers and lemon butter sauce; tossed with linguine pasta

### Scampi Fradiavolo \$21

Pan seared jumbo prawns with fresh tomatoes & garlic in a spicy marinara wine sauce; tossed with spaghetti pasta

## GLI GNOCCHI FATTI IN CASA

### Gnocchi alla Caprese \$17

Potato dumplings, fresh tomatoes, basil, fresh buffalo mozzarella and parmesan cheese

### Gnocchi a l Gorgonzola e Pere \$17

Potato dumplings, fontina, parmesan and gorgonzola cream sauce; toasted walnuts and grilled pear

## I RISOTTI

### Risotto Piemontese \$21

Imported Italian rice, diced filet mignon, porcini mushrooms sauce and taleggio cheese

### Risotto con Spinaci e Salsiccia \$21

Imported Italian rice, fresh spinach, Italian spicy sausage, porcini mushrooms and parmesan cheese; with a truffle oil

### Risotto all' Aragosta e Fragole \$21

Imported Italian rice, lobster, fresh strawberries and lobster sauce