

Menu

ANTIPASTI E INSALATE

CARPACCIO DI MANZO - 11

PAPER-THIN SLICED BEEF
served raw with ARUGULA, SHAVED PARMIGIANO,
FENNEL, and BALSAMIC VINAIGRETTE

PROSCIUTTO DI PARMA CON MELONE E PERE – 11

SLICED PROSCIUTTO FROM PARMA, ITALY
served over FRESH MELON AND PEAR

INSALATA CAPRESE CON CARCIOFI –11

DICED FRESH MOZZARELLA,
GRAPE TOMATOES, BASIL, and ARTICHOKE HEARTS
tossed with BALSAMIC VINAIGRETTE

ALICI MARINATI CON QUATTRO COLORE – 11

MARINATED FRESH ANCHOVIES with RADICCHIO,
HEARTS OF PALM, ARUGULA and ROASTED PEPPERS

SALUMI ASSORTITI CON OLIVE DELLA CASA – 12

IMPORTED CAPOCCOLO, ARTISAN SOPRESSATA
and DRY SAUSAGE, HOUSE MARINATED
VEGETABLES, GRILLED EGGPLANT, RICOTTA
SALATA and REGIANO PARMIGIANO CHEESES

PEPERONI IMBOTTITI – 12

HOME ROASTED PEPPERS
filled with FRESH MOZZARELLA CHEESE and PARMA
PROSCIUTTO, THEN BAKED with FRESH BASIL

GAMBERI AL PESTO CON INSALTA CECI – 12

SHRIMP SAUTÉED with a BASIL PESTO
and SERVED with a CHICK PEA and TOMATO SALAD

PORTOBELLO CON GORGONZOLA – 11

PORTOBELLO MUSHROOM CAP
roasted with IMPORTED GORGONZOLA
CHEESE and served with a BALSAMIC
GLAZE and BABY GREENS

AVOCADO CON GAMBERI E GRANCHIO – 12

HALF AN AVOCADO
filled with SHRIMP and CRAB MEAT SALADS
and a CITRUS-SAFFRON SAUCE

INSALATA DEL SOLE – 9

BABY GREENS with IMPORTED GORGONZOLA
CHEESE, SUNFLOWER SEEDS, and DRIED
APRICOTS with a PEACH VINAIGRETTE

“CELLAR” MISTA –7

HOUSE SALAD OF BABY LETTUCES,
GRAPE TOMATOES, WALNUTS, SHAVED
FENNEL and BALSAMIC VINAIGRETTE

PASTE CASERECCIE

All pastas are home made
Half orders available as appetizer.

RIGATONI CON GAMBERI E ASPARAGI – 19

TUBE PASTA sautéed with whole and chopped
SHRIMP, ASPARAGUS, and a PINK SAUCE

RIGATONI ALLA “CHECCA” – 18

TUBE PASTA with FRESH CHOPPED TOMATOES,
BASIL, SWEET ONION and FRESH MOZZARELLA

GNOCCHI ALLA BOLOGNESE – 19

POTATO DUMPLINGS sautéed in the CLASSICAL
SAUCE of GROUND VEAL, PORK, and BEEF

FETTUCINI CON SALMONE AFFUMICATO – 19

RIBBONS tossed with SMOKED SALMON,
PEAS, FRESH PANCETTA and CREAM SAUCE

FETTUCCINE CON RAGU DI CONIGLIO – 20

RIBBONS tossed with a SAUCE OF ROASTED RABBIT

RAVIOLI "MARCO POLO" – 19

VENETIAN STYLE SEAFOOD RAVIOLI *served in a LIGHT TOMATO and TARRAGON SAUCE, garnished with FRIED GINGER*

RAVIOLI DI CARNE ALLA "MONTEPERTUSO"– 19
MEAT FILLED PILLOWS *sautéed with MIXED OLIVES, LIGHT TOMATO SAUCE and GOAT CHEESE*

RISOTTO CON GRANCHIO E GAMBERI – 21

ARBORIO RICE *served "ALLA UNDA" with LUMP CRAB MEAT, SHRIMP, PEAS and a TOUCH OF TOMATO*

RISOTTO AI PORCINI – 20

ARBORIO RICE COOKED AL DENTE *with SLICED ITALIAN PORCINI MUSHROOMS and PARMIGIANO*

LINGUINE CON RUCOLA E POMODORO – 18

LONG FLAT PASTA *sautéed with BABY ARUGULA, TOMATO SAUCE and FRESH MOZZARELLA*

LINGUINE CON GRANCHIO E PESTO –24

LINGUINE *tossed with a SAUCE OF LUMP CRAB MEAT, BASIL PESTO and CREAM*

**Please note: Plate sharing charge of \$4.00
18% gratuity may be added to groups of 6 or more,
and to separate checks**

SECONDI

"All entrees served with the Chef's Selection of the Day"

LOMBATA DI VITELLO AL GIARDINO – 38

14oz. LONG-RIB VEAL CHOP PAN ROASTED *and served over ROASTED VEGETABLE CAPONATA*

FILETTO AL BAROLO E PORCINI – 37

8 oz. FILET MIGNON *pan roasted with ITALIAN PORCINI MUSHROOMS and a BAROLO WINE SAUCE*

SCALOPPINE ALLA VENETO –26

SCALOPPINE OF VEAL LOIN *sautéed with ARTICHOKEs, PINE NUTS, SUN DRIED TOMATOES and WHITE WINE*

SCALOPPINE AI PORCINI – 27

SCALOPPINE OF VEAL LOIN *with an ITALIAN PORCINI MUSHROOM CREAM SAUCE*

CARRE D'AGNELO ALLA MARSALA – 36

RACK OF LAMB, *roasted and served with IMPORTED MARSALA WINE and DEMI GLACE SAUCE*

OSSO BUCCO D'AGNELO CON
RISOTTO ALLE VERDURE – 29

"3 HOUR" BRAISED LAMB SHANKS
with VEGETABLE RISOTTO

POLLO CON FUNGHI E SPINACI –27

FRENCH BREAST OF CHICKEN *roasted with FRESH OYSTER MUSHROOMS, served over SPINACH with GOAT CHEESE and DEMI GLACE*

ANATRA CON LENTICCHIE E PANCETTA – 28

ROAST BONELESS BREAST of DUCK *served over LENTILS and PANCETTA with DEMI GLACE*

SALMONE AL RE I NOCI -26

WILD SALMON *roasted with FRESH OYSTER MUSHROOMS and drizzled with WALNUT OIL*

DENTICE ALLA ROMANA – 29

SNAPPER FILLET *sautéed with ARTICHOKEs, DICED TOMATOES, and BASIL, served with a SAFFRON and WHITE WINE SAUCE*

DUETTO VERDE E NERO – 30

GIANT SHRIMP AND SNAPPER *sautéed with GREEN OLIVES, DRY BLACK FIGS and FRESH ROSEMARY in a WHITE WINE LEMON SAUCE*

DENTICE CON SUGO D'ARAGOSTA
E GAMBERI – 30

SNAPPER FILLET *sautéed with*
LOBSTER SAUCE *and* SHRIMP

"DOPO CENA"
"After dinner"

CAFFE E DIGESTIVI

SWEET WINE

Sauternes, Château Doisy-
Vedriness, Bordeaux -g. 7.00
Vin Santo, Vigna del Papa -g. 10.00
Pinot Noir, Deglace, Adelsheim -g. 10.00

IRISH CREAM

O'Mara's, Irish Country Cream -g. 5.50

PORT

Ramos Pinto, "Unfiltered", Douro - g. 6.50
Ramos Pinto, Vintage, Douro -g. 12.00
Churchill's, Tawny, 10 Yr. -g. 8.00

SHERRY (SWEET)

Moscatel Emilin, Lustau, Spain -g. 7.50
Pedro Ximenez, Lustau, Spain -g. 7.50
PX, Bodegas Toro Albala, Grand Rsv. 1982 -g. 12.00

SPARKLING

Moscato, D'Asti, Di Gresy, La Serra -½ btl 25.00

COFFEES & TEAS

Espresso, regular and decaf - 3.00, Dbl. 5.00
Cappuccino, regular or decaf - 3.75
Latte, regular or decaf - 3.75
Columbian Coffee, regular or decaf - 2.50
Hot Tea selection - 2.50

HOME MADE SPECIALTIES

TIRAMISU FIORENTINO – 7

CLASSICALLY LIGHT VERSION *of* COFFEE-SOAKED
LADY FINGERS *and* MASCARPONE CREAM

STRUDEL ALLA "BOLZANO" – 7

PUFF PASTRY *filled with* ROASTED APPLES
and RAISINS, *served warm with* IMPORTED
HAZLENUT *or* VANILLA ICE CREAM

TORTA DI CIOCCOLATA – 7

"Almost Flourless"
DENSE, RICH, SEMISWEET CHOCOLATE
TORT *served slightly warm with* CHOCOLATE
SAUCE *and* CREME ANGLAISE

TORTA DI PANE – 7

ITALIAN BREAD *baked with* PURE VANILLA *and*
CHOCOLATE CHIPS, *served warm with either*
IMPORTED HAZLENUT *or* VANILLA ICE CREAM

IMPORTED ITALIAN SPECIALTIES

CIOCCOLATISSIMO – 8

BABY CHOCOLATE CAKE *with* MOLTEN
CHOCOLATE CENTER, *served warm with*
IMPORTED HAZLENUT *or* VANILLA GELATO,
CHOCOLATE SAUCE *and* CREME ANGLAISE

SORBETTI/GELATTI – 7

Your choice of:

MANDARIN ORANGE, LEMON, *or* RASPBERRY
SORBET, HAZLENUT GELATO, *or* VANILLA GELATO

FRUTTI di BOSCO – 7

LIGHT CRUST TART *filled with* PASTRY CREAM
and topped with ASSORTED WILD BERRIES

MOUSSE DI CIOCCOLATA – 9

WHITE AND DARK CHOCOLATE MOUSSE
covered in DARK CHOCOLATE, *served with*
AMARENO BLACK CHERRY SAUCE

BISCOTTI – 6

DENSE ALMOND *and* AMARETTO COOKIES
"PERFECT FOR DIPPING"

PAIRINGS

½ glass (1.5 oz.) serving

Apple Strudel / Adelsheim Deglace-13
Frutti di Bosco / Chateau de Cosse Sauterne-12
Vanilla Gelato / Lustau Pedro Ximenez Sherry-10
Biscotti / Vigna del Papa Vin santo-10