

NORTHERN ITALIAN CUISINE

DINNER MENU

DINNER
TUE – SAT
4PM – 9PM

ANTIPASTI

LUMACHE \$17

HELIX SNAILS "ESCARGOT" IN A TRADITIONAL GARLIC-PARSLEY BUTTER SAUCE

CARCIOFI \$17

ARTICHOKE BOTTOMS STUFFED WITH MARYLAND CRAB MEAT IN A DILL, DIJON AND CHAMPAGNE CREAM SAUCE

*RAVIOLO DI IMOLA \$18

SOFT ORGANIC EGG YOLK RAVIOLO, SPINACH, RICOTTA, PARMIGIANO AND NUTMEG, FRESH BLACK TRUFFLE PEELINGS WITH A BROWN TRUFFLE BUTTER

CARPACCIO DI SALCICCIA \$21

CHORIZO ESPANOL CANTIMPALO, MANCHEGO, CASTRELVELTRANO OLIVES, CAPOTES, BABY ARUGULA WITH BLACK TRUFFLE HONEY

COCKTAIL DI GAMBERI \$20

JUMBO SHRIMP, CUCUMBER CARPACCIO, GRAPEFRUIT SUPREMES, MANGO, WATERCRESS, MEYE LEMON AND JALAPENO INFUSED OLIVE OIL

INSALATA & ZUPPA

PASTA E FAGIOLI \$11

TUSCAN CANNELLINI BEAN SOUP WITH FARFALLE PASTA, GARLIC, ONIONS, FRESH BASIL AND PROSCIUTTO DI PARMA, SAN MARZANO TOMATO

BIBB \$14

HYDROPONIC BIBB LETTUCE WITH ANJOU PEAR, PROSCIUTTO DI PARMA, RICOTTA SALATA, CALIFORNIA WALNUTS, RICOTTA AND ORANGE CREMA

L'INCANTO TARTUFATA \$19

GRILLED ROMAINE, SAUTEED MUSHROOMS WITH TRUFFLE CREAM, BALSAMIC REDUCTION

CAPRESE \$17

VINE RIPE TOMATOES, FRESH MOZARELLA, BASIL PESTO, EVOO, BALSAMIC REDUCTION

PASTA

BOLOGNESE \$28

RIGATONI PASTA, PORK AND VEAL SHANK RAGU WITH BONE MARROW IN A SAN MARZANO TOMATO SAUCE, TOPPED WITH MASCARPONE CHEESE AND ORANGE ZEST

LINGUINI VONGOLE \$28

LINGUINI PASTA, CHOPPED OCEAN CLAMS, CHABLIS, GARLIC BASIL SAUCE

PENNE CON SALCICCIA \$23

PENNE PASTA, MILD ITALIAN FENNEL SAUSAGE, SHITAKE AND CREMINI MUSHROOMS, TOASTED FENNEL SEEDS, SAN MARZANO TOMATO SAUCE

AGNOLOTTI DI ZUCCA \$26

HOUSEMADE HALF MOON SHAPED RAVIOLIS, FILLED WITH BUTTERNUT SQUASH TOPPED WITH SAGE BROWN BUTTER SAUCE FRESH MOZZARELLA AND CRUSHED AMARETTI BISCOTTI

FUNGHI RISOTTO \$32

BLEND OF MUSHROOMS IN A MASCARPONE AND BLACK TRUFFLE CREAM SAUCE

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PIATTI DI MEZZO

PESCI

SALMON AL NOCE \$33

ANTARCTIC SALMON DIJON AND PINENUT ENCRUSTED, CHABLIS AND DICED TOMATO SAUCE WITH FRESH BASIL, SERVED WITH ASPARAGUS

SNAPPER MARECCHIARA \$33

RED SNAPPER FILLET, SPICY TOMATO COGNAC SAUCE, BRAISED SPINACH

GAMBERI SCAMPI \$32

JUMBO SHRIMP IN A WHITE WINE GARLIC AND SHALLOT SAUCE, OVER POTATO GNOCCHI

CARNI

COSTOLETTA DI MAILE \$35

PARMIGIANO ENCRUSTED CENTER CUT PORK CHOP THINLY POUNDED, TOPPED WITH BABY ARUGULA, ROMA TOMATOES AND PARMIGIANO IN A COGNAC, LEMON AND VEAL STOCK

COSTOLETTA DI VITELLO PARIOLO \$53

18 OUNCE VEAL RIB CHOP, PORCINI MUSHROOM, GREEN PEPPERCORN AND DIJON CREAM SAUCE, ASPARAGUS AND ROASTED POTATOES

VITELLO KRISTI \$31

VEAL SCALLOPINI TOPPED WITH EGGPLANT, PROSCIUTTO DI PARMA, FRESH TOMATOES AND DANISH FONTINA IN A MARSALA WINE, SAGE AND SHALLOT SAUCE, SERVED OVER ASPARAGUS

VITELLO PARMIGIANA \$35

VEAL SCALLOPINI TOPPED WITH SAN MARZANO TOMATO SAUCE, FRESH MOZARELLA AND PARMIGIANO OVER CAPELLINI

- > SUBSTITUTIONS ARE NOT ALLOWED – TO MAINTAIN DISH PROFILES AND FLAVOR STANDARDS.
- > SHOULD YOU HAVE ANY FOOD ALLERGIES, PLEASE NOTIFY YOUR SERVER FOR ACCOMODATIONS.

- > WE ARE A "SMOKE FREE RESTAURANT."
- > PLEASE TURN OFF CELL PHONE VOLUME FOR COURTESY OF OTHER GUESTS.

- > SPLIT ENTREES WILL BE CHARGED A \$5.00 FEE.
- > 20% GRATUITY MAY BE ADDED TO A PARTY OF 5 OR MORE.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS.*