

NORTHERN ITALIAN CUISINE

DINNER MENU

DINNER
TUE – SAT
4PM – 9PM

ANTIPASTI

ROSEMARY FOCACCIA BREAD \$6

EVOO, BALSAMIC AND PARMIGIANO DIPPING OIL

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

ZUCCHINI BRUSCHETTA \$16

PAN FRIED ZUCCHINI, DICED TOMATOES, DRY SALAMI, CROSTINI, PARMIGIANO, GARLIC RED ONION BASIL VINAIGRETTE

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

TRICOLORE \$14

BABY ARUGULA, RADICCHIO, FENNEL, PARMIGIANO, SHERRY VINAIGRETTE

GIARDINO \$14

SPRING LETTUCE, CHERRY TOMATOES, BABY CARROTS, CUCUMBER, RED PEPPERS, RED ONION, CROUTONS, RICOTTA SALATA, CAPER ANCHOVY VINAIGRETTE

CAPRESE \$17

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

- > 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.*

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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

QUATTRO FORMAGI \$28

PAPPARDELLE PASTA, FOUR CHEESES, DRIED FIGS, SUNDRIED TOMATOES, ROASTED RED PEPPERS, WALNUTS

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

DENTICE \$33

RED SNAPPER FILLET, GARLIC WHITE WINE SAUCE, CANNELLINI BEAN AND TRUFFLE MOUSSE

GNOCCHI \$28

POTATO GNOCCHI, SHRIMP, ARUGULA, WHITE WINE, BASIL AND GARLIC SAUCE, PARMIGIANO

SCAMPI E PANCETTA \$35

PANCETTA WRAPPED JUMBO SHRIMP, GREEN PEPPERCORN, PORCINI MUSHROOMS AND MADEIRA WINE SAUCE, SERVED WITH ISRAELI COUSCOUS

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

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

PARMIGIANO ENCRUSTED VEAL SCALLOPINI, ARTICHOKE HEARTS, CASTELVELTRANO OLIVES, CAPOTES, DRY VERMOUTH AND LEMON SAUCE, MASCARPONE MASHED POTATOES