

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

ANTIPASTI VERONESE \$20

PROSCIUTTO DI PARMA, HONEYDEW MELON, BURRATA, SUNFLOWER HONEY

INSALATA & ZUPPA

PASTA E FAGIOLI \$13

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

AUTUMNO \$16

BABY ARUGULA, GRANNY SMITH APPLES, WALNUTS, SCAMORZA, SHERRY VINAIGRETTE

CAPRESE D' INVERNO \$18

OVER ROASTED TOMATOES, FRESH MOZARELLA, BASIL PESTO, PINENUTS, 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

BUCCATINI AMATRICIANA \$30

BUCCATINI PASTA, GUANCIALE, ROASTED GARLIC, DRY HOT PEPPER SEEDS, WHITE WINE, SAN MARZANO TOMATO JUS

CAPELLINI ARUGULA & SHRIMP \$26

CAPELLINI PASTA, BABY ARUGULA, SHRIMP, 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

LOBSTER RAVIOLIS \$35

LOBSTER FILLED RAVIOLIS IN A LIGHTLY SPICED TOMATO VODKA CREAM SAUCE

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PIATTI DI MEZZO

PESCI

SALMON AL NOCE \$33

FAROE ISLAND SALMON FILLET, DIJON AND PINENUT ENCRUSTED, CHABLIS AND DICED TOMATO SAUCE WITH FRESH BASIL

DENTICE LIVORNESE \$33

FOCACCIA ENCRUSTED RED SNAPPER FILLET IN A LIGHTLY SPICED SAN MARZANO TOMATO SAUCE WITH CAPERS, GARLIC, ONIONS, OLIVES, BASIL, ANCHOVY AND WHITE WINE

SCAMPI \$35

JUMBO SHRIMP AND MUSSELS IN WHITE WINE AND GARLIC SAUCE

CARNI

COSTOLETTA DI MAILE \$35

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

VITELLO KRISTI \$33

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

VITELLO MILANESE \$33

BREADED VEAL SCALLOPINI TOPPED WITH CHERRY TOMATOES, PARMIGIANO SHAVINGS AND LEMON SUPREMES

SIDES

MASCARPONE MASHED POTATOES \$10

ROASTED POTATOES \$10

SIDE OF PASTA \$14

PARMIGIANO ASPARAGUS \$10

SPINACH TOSCANO \$10

CREAMED SPINACH \$12

TUSCAN VEGETABLES \$10

- > 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.
- > WE OFFER A CASH DISCOUNT. IF PAYING BY DEBIT / CREDIT CARD, AN ADDED 3.99% WILL BE ADDED TO YOUR BILL.

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