

# NORTHERN ITALIAN CUISINE

## DINNER MENU

DINNER  
TUE – SAT  
4PM – 9PM

### ANTIPASTI

#### **SOURDOUGH BATTERED 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 PICATTA \$33**

RED SNAPPER FILLET IN LEMON WHITE WINE CAPER SAUCE

##### **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 MARTINI \$33**

PARMESAN ENCRUSTED VEAL SCALLOPINI, DRY VERMOUTH AND SHALLOT SAUCE, CAPERS, OLIVES AND ARTICHOSES

### 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.*