

## *Antipasti*

*All appetizers \$11*

Bresaola with homemade marinated artichokes

*Polpettine* of crab, bell peppers & mustard dressing

Sautéed mussels alla *Viareggina*

*Carpaccio* of seared tuna with green beans, rucola & *fagioli*

Crepe with smoked salmon and dill

Burrata with *pesto* and roasted tomatoes

Fried shitake mushrooms with truffle pecorino

Toasted ciabatta with mozzarella & prosciutto

Calamari *fritti*

*Crostino* of polenta with porcini sauce

Meat balls in a cherry tomato sauce

## *Insalate*

*Insalata mista* \$9

*Caprese* \$12

Roasted chicken, mache, frisee, avocado, celery, green onion & lemon \$12

*Tricolore* with mozzarella \$11

Rucola & parmigiano \$11

Spelt, langostine, cannellini, celery, cherry tomatoes & lemon \$19

*Sorana* beans, tuna under olive oil, onion \$12

Chopped radicchio, endive, toasted walnuts, *gorgonzola*, sliced pears, aged *balsamico* \$12

## *Pizze*

*Margherita*: tomato, bufala, basil \$10

*Arrabbiata*: roasted garlic, parsley, tomato \$11

*Sapore di tartufo*: bufala, fontina, truffle oil, white truffle under oil \$20

*Treviso*: grilled radicchio & *gorgonzola* \$12

*Cruda*: fresh tomato, lettuce, burrata, olive paste \$14

*Quattro Formaggi*: mozzarella, fontina, mascarpone, parmigiano \$12

*Napoletana*: oregano, capers, anchovies \$12

*Favorita*: mozzarella, speck, rucola \$12

*Contadina*: tomato, sausage, fennel seeds, onions, mozzarella \$14

## *Affettati*

Sopressata \$8   Speck \$9   Prosciutto Crudo \$9   Finnochiona \$8   Misto \$18

Prosciutto e melone \$12   Prosciutto e bufala \$14   Prosciutto e burrata \$14

*Formaggi misti del giorno* \$17

## Zuppe e Minestre

*Minestrone* of seasonal vegetables \$8

Country breadcrumb *Anolini* & homemade broth \$9

*Passato* of broccoli, leeks, topped with porcini \$10

*Pasta e fagioli* with *borlotti* beans *stile Piacentino* \$10

*Zuppa Seravezzina* with black eye peas, black tuscan cabbage, spelt & potato \$10

### Primi

*Stracetti* pasta, tomato sauce & basil \$12

*Trofie* pasta with a creamy basil pesto \$14

*Linguine*, fresh clams, olive oil, parsley & chili pepper \$14

*Rigatoncini*, pancetta, tomato, onion & chili pepper \$15

*Panzerotti*: Baked crepe, ricotta, green chard & porcini mushrooms sauce \$15

Potato *gnocchi*, cherry tomatoes & Maine lobster \$19

Sweet corn *agnolotti*, mascarpone, truffle butter \$18

*Tortelli* of butternut squash, ricotta, amaretto, crispy sage & browned butter \$14

*Garganelle* with meat sauce \$15

*Risotto*, cream, fontina & truffle oil \$25

*Penne*, langostine, spicy tomato sauce \$18

### Secondi

Spigola *al cartoccio*, tomatoes, potatoes, olives & thyme \$18

Grilled Mediterranean *langostine* \$37

Pan fried dover sole *al limone* \$37

*Branzino alla Griglia*: Mediterranean grilled seabass \$25

*Tagliata di Manzo*: Grilled and sliced New York Steak \$38

*Saltimbocca*: veal cutlets, prosciutto & sage \$22

Grilled lamb chops *al sapore di menta* \$37

Veal cutlet *alla pizzaiola* with tomato, capers & oregano \$22

Roasted rib eye with *gaeta* olives \$28

*Nodino di Vitello*: roasted veal chop \$35

## Bevande

Sparkling or flat water \$5    Prosecco glass, *Foss Marai* \$8    Selection of Italian beers \$7 each

House glass pinot grigio, *Masianco*, Masi \$7

Half *caraffa* \$14

House glass pinot grigio, *Jesera*, Venica \$12

Half *caraffa* \$24

House glass sauvignon, *Tenuta Luisa* \$12

Half *caraffa* \$24

House glass chardonnay, *Le Bruniche*, Nozzole \$8

Half *caraffa* \$16

House glass Venezia Giulia blend *Vintage Tunina*, Jermann \$17

Half *caraffa* \$34

House glass chianti, *Poggio Basso* \$8

Half *caraffa* \$16

House glass cabernet, *Borgo Tesis*, Fantinel \$9

Half *caraffa* \$18

House glass merlot, *Fra i Broli*, Piovone Porto Godi \$12

Half *caraffa* \$24

House glass morellino di scansano, *Bellamarsilia* \$11

Half *caraffa* \$22

House glass montepulciano & syrah blend, *Ragosto*, Landi \$9

Half *caraffa* \$18

Espresso \$4    Cappuccino \$5    Caffè Latte \$4.5    Tea \$3    Soda \$3

# *Dolci*

*Panettone* custard with toasted almonds

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*Tortino al cioccolato* with creamy chocolate center,  
chantilly cream, chocolate *gelato*

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Homemade strawberry-raspberry *sorbetto*

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Choice of hazelnut, *stracciatella* chocolate chip, chocolate, vanilla, or flower of milk *gelato*

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*Tartufi profiterol*: Bigne, mocha *gelato*, chantilly,  
Chocolate *frangelico* sauce

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Chocolate mousse

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Warm chocolate crepes, light whipped cream.  
Hazelnut custard, sugar glazed hazelnuts, giandujotto,  
*nocciola gelato*

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*Panna cotta*, vanilla bean, strawberries reduction

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*Tiramisu*: Ladyfinger cookies, espresso, mascarpone cream

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*Butterscotch* rum pudding, salted caramel

*All desserts \$9*

## *Vini Dolci*

	<i>Glass</i>	<i>Bottle</i>
Vin Santo, Vigna del Papa(500 ml)	11.00	44.00
Moscato d'Asti, Bartenura(375 ml)	7.00	21.00
Brachetto, D'Acqui, Braida(375 ml)	-----	32.00
Passito, Villagrande(500 ml)	15.00	48.00
Porto, Ramos Pinto, 20 year old(750 ml)	17.00	115.00
Bual Madeira, Blandy's 5 year old	15.00	-----