

SALUMI ASSORTITI

cured, sliced meats, served with marinated olives & grilled bread

PROSCIUTTO DI PARMA
24 mesi**SOPRESSATA FINOCHIETTA**
spicy cured fennel and pepper sausage**SALAME TOSCANO**
cured dry tuscan salami**MORTADELLA**
pork roll from bologna**COPPA**
cured pork neck and shoulder**NAPOLITANA**
spicy, hot, dry sausage**BRESAOLA**
dried cured beef with wine and spices**PORCHETTA FREDDI**
shaved cooked fresh bacon

7. each • 18. for three • 25. for five

FORMAGGI ITALIANI

select italian cheeses, served with fig marmellata & grilled bread

HARD PARMIGIANO REGGIANO
unpasteurized cow's milk**PECORINO ROMANO**
sharp sheep's milk locatelli**RICOTTA SALATA**
pressed shaved ricotta**GRANA PADANO**
sweet, hard cow's milk**ASIAGO**
fresh italian cow's milk**SOFT BURATTA**
mozzarella made with cream**TALEGGIO**
creamy with salt crystals**FONTINA**
soft italian cow's milk**GORGONZOLA**
italian bleu**CRESCIENZA**
soft, mild and spreadable

6. each • 15. for three • 22. for five

ANTIPASTI

appetizers

COLD**CAESAR** romaine lettuce, creamy garlic parmesan dressing, homemade croutons 8.**POMO NOCCILOLO** salad of apple, bleu cheese, candied pecans, light balsamic dressing 9.**RUCOLA** arugula salad, light truffle dressing, shaved mushrooms, parmesan cheese 7.**ANTIPASTO** assorted salumi, bites of cheese, olives 12. for one • 18. for two**CAPRESE** soft italian mozzarella cheese over marinated tomatoes, fresh basil 12.**HOT****MUSSELS** steamed with white wine, garlic 10.**ASIAGO ONION BREAD** warm asiago cheese muffin, cipollini onion sauce, pan pepato 8.**TOMATO-FIG BRUSCHETTA** grilled bread with warm tomato fig marmalade, shaved ricotta 7.**RISOTTO** creamy aborio rice with shrimp, parmesan cheese, broccoli rabe 13.**CALAMARI** spicy, fried with roasted garlic aioli, san marzano marinara 11.**MEATBALLS** our special recipe with tomato sauce 8.**SOUPS****BRODO SALSICCIA** sausage broth, broccoli rabe, potato, spicy pepper 6.**SHELLFISH POMODORO** shrimp soup, tomato, rustic pesto, olive oil 6.**ITALIAN WEDDING** pastina, mini meatballs, braised greens 6.**CONTORNI**

sides

POTATOES fennel, onion, thyme, olive oil 4.**SPINACH** sautéed with garlic, olive oil 4.**BROCCOLI RABE** sautéed with garlic, olive oil 5.**CREAMY POLENTA** baked with parmesan cheese 4.**PIZZE**

artisanal pizzas

BIANCOVERDE pesto, smoked mozzarella, roasted peppers, arugula 12.**PEPPERONI VERACE** whipped ricotta, asiago, spicy sopressata 13.**SPICY MEATBALL** black pepper, tomato, meatball, provolone 12.**VEGETABLE** broccoli rabe, garlic, tomato, olive, red onion, provolone 11.**TRE CARNI** sausage, meatball, pepperoni, marinara, mozzarella 13.**FIG & PROSCIUTTO** balsamic reduction ricotta 11.**WISEGUY** sweet italian sausage, peppers, mozzarella, basil 11.**QUATTRO FORMAGGI** taleggio, provolone, parmesan, ricotta 13.**MARINARA** tomato, fresh oregano, garlic 11.**MARGHERITA** mozzarella, tomato, basil 12.**WHITE CLAM** ricotta, garlic, parmesan, clams 13.**GORGONZOLA DOLCE** pear, gorgonzola cheese 11.**PASTA**

fresh Verace pasta, made on premises

SPAGHETTI

• with homemade meatballs, fresh basil, san marzano tomato sauce 14./8.

• a la carbonara with parmesan cheese, peas, pancetta, black pepper 15./9.

GNOCCHI

• piedmontese with taleggio cheese sauce, toasted herbed bread crumbs 15./8.

• tartufo with smoked ham, fontina cheese, black truffle butter 19./10.

PENNE

• puttanesca with zucchini, tomato, capers, olives 14./8.

• a la vodka with garlic, green onion, pink tomato sauce 15./8.

• primavera with vegetable, herbs, pesto, olive oil 12./7.

CAVATELLI

• bolognese with plum tomato meat sauce, fresh basil 15./8.

• scampi pesto with shrimp, olives, plum tomato, basil, pinenuts 18./10.

LINGUINI

• with san marzano tomato sauce, fresh basil 12./7.

• with white clam sauce, garlic, parsley 14./8.

• al olio with garlic, olive oil 12./7.

• fra diavolo with shrimp, clams, mussels monkfish, spicy tomato sauce 23.

RAVIOLI

• ricotta, mozzarella, parmesan, fontina cheeses, white sauce 16./9.

• stuffed with braised beef short rib, plum tomato sauce 16./9.

MALTAGLIATI

• with braised tuscan bolognese meat sauce 14./7.

• with pancetta, tomatoes, red onion cannellini beans 13./7.

LASAGNA

• ricotta, garlic, parmesan, smoked mozzarella, meat sauce 18.

**CARNI**

meat

CHICKEN

• parmigiana with tomato sauce, smoked mozzarella 16.

• saltimbocca with prosciutto, lemon, sage 17.

• marsala wine sauce with mushrooms, prosciutto 17.

• francese with lemon-herb wine sauce 16.

SLOW COOKED PORK

• sweet mustard - italian fruit sauce 17.

• spinach, tomato, garlic, romano cheese 16.

FILET MIGNON

• fiorentina with potatoes, garlic, rosemary 28.

• mushrooms, potatoes, spinach, port wine sauce 29.

• pizzola with tomato, onions, melted gorgonzola 29.

VEAL

• osso bucco with roasted potatoes, wild mushrooms, truffle sauce 26.

• marsala wine sauce with mushrooms, prosciutto 27.

• scallopine milanese, marinated tomato salad, creamy garlic aioli 22.

PESCI

fish

SHRIMP

served over linguini

• sauteed in lemon, white wine sauce 18.

• scampi style, garlic butter, tomato, basil 19.

• genovese with pesto, fennel, onion, sweet peppers 17.

• fra diavolo with clams, mussels, monkfish, spicy tomato sauce 23.

MUSSELS

• white wine, garlic, basil 16.

• tomato, basil, olive oil 16.

BRANZINO

• grilled with lemon, olive oil, spinach 21.

• grilled over sweet peppers, onions, clams 20.

MONKFISH

• with fried potatoes, broccoli rabe, roasted shrimp sauce 24.

• roasted with sweet peppers, artichoke, spicy tomato 23.