



Dinner	Dessert
<h3>GLI ANTIPASTI</h3> <div><div><div><b>Carpaccio &amp; Polenta \$16.95</b> Thinly sliced filet mignon, arugula, crispy capers, polenta, parmesan cheese, aioli, and white truffle oil</div><div><b>Calamaretti e Zucchine Fritte \$17.95</b> Flash-fried calamari rings and tentacles, julienne zucchinis, spicy marinara sauce</div><div><b>Burrata e Prosciutto \$16.95</b> Beets, creamy burrata, wild arugula, Parma prosciutto, cherry tomatoes, olives, arugula pesto, balsamic reduction</div></div><div><div><b>Mozzarella Caprese \$16.95</b> Vine-ripened tomatoes, fresh mozzarella, basil, and olives</div><div><b>Charcuterie &amp; Fromage \$19.95</b> Mozzarella Caprese, Parma prosciutto, mortadella, cacciatorini salami, imported parmesan cheese, grilled ciabatta bread, walnuts, fig jam</div></div><div><div><b>Melanzane alla Parmigiana \$14.95</b> Eggplant layered with fresh mozzarella, parmesan cheese, marinara sauce, and basil</div><div><b>Veal Meat Balls \$16.95</b> With garlic, eggs, gorgonzola, parmesan cheese, Arrabiata sauce, pancetta, and grilled garlic bread</div></div></div>	
<h3>LE INSALATE</h3> <div><div><div><b>Insalata Lemoncello \$8.95</b> Romaine, baby spinach, cherry tomatoes, gorgonzola crumbles, almonds and "lemoncello" dressing</div><div><b>Panzanella \$9.95</b> Vine-ripened tomatoes, red onion, olives, cucumber, celery, ciabatta bread, basil, wine vinaigrette</div></div><div><div><b>Insalata di Cesare \$9.95</b> Romaine lettuce, croutons, fried capers, shaved parmesan cheese, tossed with a homemade Caesar dressing</div><div><b>Insalata Fresca \$7.95</b> Field greens, vine-ripened tomatoes and shaved parmesan, balsamic vinaigrette</div></div><div><div><b>Insalata di Spinaci \$8.95</b> Baby spinach salad tossed with toasted almonds, orange segments and goat cheese in a raspberry vinaigrette</div></div></div>	
<h3>I RAVIOLI FATTI IN CASA</h3> <div><div><div><b>Ravioli di Salsiccia \$23.95</b> Homemade round-shaped ravioli filled with spicy Italian sausage, ricotta, porcini mushrooms, parmesan served in a porcini mushrooms, fresh tomatoes, sausage- wine sauce</div><div><b>Tortelloni alla Parmigiana \$23.95</b> Housemade hat-shaped ravioli filled with fresh mozzarella &amp; parmesan cheese served in a gorgonzola cream sauce sauce</div></div><div><div><b>Cappelletti di Zucca \$23.95</b> Homemade small hat shaped ravioli filled with roasted butternut squash, walnuts and parmesan cheese, served in a marinara-vellutata sauce</div><div><b>Lasagna Bolognese \$23.95</b> Italian style lasagna baked in the oven with bolognese and bechamel-parmesan</div></div><div><div><b>Verdi e Bianchi \$20.95</b> Square shaped spinach ravioli filled with ricotta, spinach and parmesan cheese, served in a marinara vellutata sauce and sage brown butter</div></div></div>	
<h3>GLI GNOCCHI FATTI IN CASA &amp; IL RISOTTO</h3> <div><div><div><b>Gnocchi Primavera \$21.95</b> Potato dumplings, spring vegetables in a citrus chardonnay wine sauce</div></div><div><div><b>Risotto Pollo e Pesto \$23.95</b> Imported Italian rice with sauteed fresh chicken in a creamy basil pesto sauce</div></div></div>	
<h3>LE PASTE FATTE IN CASA</h3> <div><div><div><b>Pappardelle con Cinghiale \$24.95</b> Homemade egg ribbon pasta with braised wild boar, root vegetables, plum tomatoes and merlot wine sauce</div><div><b>Spaghetti con Polpettine \$22.95</b> Spaghetti and homemade meatballs, roasted garlic, fresh tomatoes and marinara sauce</div><div><b>Linguine con Frutti di Mare \$23.95</b> Thin flat long pasta, scallops, shrimp, Manila clams, mussels, garlic, fresh tomatoes, light marinara</div></div><div><div><b>Scampi Pomodora e Manta \$25.95</b> Linguine pasta tossed with jumbo prawns, cherry tomatoes, mint, and chardonnay wine sauce</div><div><b>Tagliatelle Bolognese \$20.95</b> Egg ribbon pasta with parmesan and butter; served over house meat ragu</div></div><div><div><b>Rigatoni con Salsiccia \$21.95</b> Short tube pasta tossed with Italian sausage, caramelized onions, button mushrooms, and marinara sauce, finished with a touch of cream</div><div><b>Linguine Vongole \$23.95</b> Linguine pasta tossed with Manila clams and roasted garlic in a pinot grigio wine sauce</div></div></div>	
<h3>LE CARNI BIANCHE</h3> <div><div><div><b>Pollo alla Milanese \$23.95</b> Lightly breaded chicken breast sautéed until golden brown, arugula salad with cherry tomatoes, red onions, parmesan cheese and lemon vinaigrette</div><div><b>Pollo al Marsala \$23.95</b> Chicken breast sautéed in a Marsala wine sauce with fresh porcini &amp; wild mushrooms</div></div><div><div><b>Galletto Caprese \$23.95</b> Chicken breast sautéed with fresh tomatoes, marinara sauce, parmesan &amp; fresh mozzarella, seasonal vegetables</div></div><div><div><b>Polletto Piccata \$23.95</b> Chicken breast with capers &amp; roasted garlic finished in a lemon chardonnay wine sauce, seasonal vegetables</div></div></div>	
<h3>IL VITELLO</h3> <div><div><div><b>Ossobucco di Vitello \$35.95</b> Veal shank braised with plum tomatoes and root vegetables, Barolo wine sauce; fettuccine pasta</div><div><b>Vitello all Caprese \$29.95</b> Veal scaloppine with fresh tomatoes, marinara sauce, fresh mozzarella &amp; parmesan cheese, seasonal vegetables</div></div><div><div><b>Scaloppine Marsala \$29.95</b> Veal scaloppine with fresh mushrooms in a Marsala wine sauce, seasonal vegetables</div><div><b>Vitello all Milanese \$29.95</b> Lightly breaded veal scaloppini sautéed until golden brown, arugula salad, cherry tomatoes, red onions, parmesan cheese &amp; lemon vinaigrette</div></div><div><div><b>Scaloppine Piccata \$29.95</b> Veal scaloppine with capers &amp; roasted garlic finished in a lemon chardonnay wine sauce, seasonal vegetables</div></div></div>	
<h3>SIDE DISH</h3> <div><div><div><b>Fettucine Alfredo \$5.95</b></div><div><b>Penne Pomodoro \$5.95</b></div><div><b>Angel Hair garlic &amp; oil \$5.95</b></div><div><b>Roasted Potatoes \$5.95</b></div><div><b>French Fried \$5.95</b></div></div></div>	







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<p><b>Profiteroles al Cioccolato Scuro \$10.95</b> Profiterole pastry puffs filled with chantilly cream and covered with a dark chocolate mousse</p> <p><b>Gelati Misti \$9.95</b> Choose two of your favorite flavors of gelato; pistachio, vanilla, chocolate, hazelnut, amaretto, spumoni, strawberries and lemon sorbet</p> <p><b>Cannoli al Cioccolato \$9.95</b> Chocolate cookie shells filled with sweetened ricotta and cinnamon cream</p>	<p><b>Nutella Cheesecake \$9.95</b> Profiteroles filled with chantilly cream; covered with a dark chocolate sauce</p> <p><b>Crespelle alla Nutella \$10.95</b> Crepes filled with warm Nutella, vanilla ice cream</p> <p><b>Tiramisu \$11.95</b> Espresso ladyfingers layered with mascarpone cream and dark chocolate</p> <p><b>Budino di Pane \$9.95</b> Banana bread pudding with candied walnuts, caramel, cream anglaise, vanilla ice cream</p> <p><b>Vulcano \$11.95</b> Homemade warm chocolate lava cake, vanilla ice cream</p>



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