

CENA ~ DINNER

PRIMI ~ FIRST COURSE

POLENTA CON RAGÙ DI FUNGHI

Grilled Polenta served with mushrooms, tomato, garlic, basil and truffle oil 22

GAMBERI FRA DIAVOLO

Sauteed shrimp, peas, fresh garlic and basil in a spicy tomato sauce 22

CAPESANTE AL LIMONE

Fresh pan-seared scallops with a pancetta crisp in a spinach lemon cream sauce 22

CARPACCIO DI POLPO

Thin sliced octopus, lemon, EVOO, red onions, capers and arugula 22

MOZZARELLA AFFUMICATA

Pan-seared smoked mozzarella with roasted peppers, basil, EVOO and garlic 21

CALAMARI FRITTI

Calamari lightly floured and fried, served with spicy tomato sauce 20

SPAGHETTI ALLA CHITARRA

Homemade thick spaghetti with clams, calamari, shrimp, scallops in a spicy tomato sauce 30

TAGLIOLINI NERI CON GAMBERI

Homemade black linguini with shrimp, hot sausage and diced tomato 29

LINGUINI ALLE VONGOLE

Homemade linguini with fresh clams served in tomato sauce or garlic EVOO 29

FETTUCINE BOLOGNESE

Homemade fettuccine with ground beef ragù served with Parmesan cheese 26

ZITI ALLA VODKA & RICOTTA

Homemade ziti with onions, prosciutto served in vodka blush tomato sauce and ricotta cheese 25

GNOCCHI AL GORGONZOLA

Homemade potato dumplings served in gorgonzola cream sauce and pancetta 25

ZUPPA DEL GIORNO

SOUP OF THE DAY \$ MP

INSALATE ~ SALADS

INSALATA ANDREA

Organic spring mix with cherry tomatoes, shaved carrots, onions and house balsamic dressing 14

CESARE

Classic Caesar served in a parmesan cheese bowl 14

RUCOLA E CARCIOFI

Organic arugula, truffle pecorino cheese, grilled artichokes, and truffle dressing 14

SECONDI ~ SECOND COURSE

SALMONE ALLA MOSTARDA

Pan-seared mustard and fresh herb encrusted salmon with white wine cream sauce and garlic mashed potatoes 36

ORATA ALLA LIGURE

Pan-seared filet of striped bass with roasted garlic cherry tomatoes, fresh lemon juice, capers, rosemary roasted potatoes and spinach 36

POLLO NAPOLETANO

Airline chicken breast sautéed with celery, onions, carrots, garlic, rosemary, diced tomatoes, black olives served with rosemary roasted potatoes and asparagus 32

POLLO AI PEPERONI

Grilled chicken breast with roasted peppers, white wine, served with melted sharp Italian provolone cheese and roasted potatoes 32

VITELLO VALDOSTANA

Sauteed veal with wild mushrooms, melted fontina cheese, served with white wine and roasted potatoes 33

VITELLO AGLI ASPARAGI

Sauteed veal with asparagus, garlic in a lemon cream sauce and garlic mashed potatoes 33

COSTOLETTE DI MANZO

Braised short ribs with carrots, onions, celery served with red wine reduction and garlic mashed potatoes 42

BRACIOLA DI MANZO

Pounded and rolled filet mignon with garlic, parsley, parmesan cheese, served with homemade tomato sauce and garlic mashed potatoes 44

CONTORNI ~ SIDE DISHES

SPINACI

Sautéed spinach with garlic, EVOO 10

ASPARAGI

Grilled asparagus 10

PASTA

Ziti with tomato sauce 10

ROASTED POTATOES

With garlic and rosemary 10

FUNGHI

Wild mixed mushrooms sautéed with garlic, EVOO 10

GARLIC MASHED POTATOES 10

ALL OUR FOOD IS PREPARED TO ACCOMMODATE A LOW SODIUM DIET.
PLEASE LET US KNOW IF YOU HAVE FOOD ALLERGIES



CHEF *Andrea Covino*