

# Dinner Menu

## Antipasti

- Soup of the day* 9
- Carciofi in Padella* 12  
*Artichoke hearts sautéed with garlic, white wine and a touch of butter finished with parmigiano cheese served over prosciutto di Parma*
- Vongole Fra Diavola* 13  
*Littleneck clams with marinara, garlic, white wine, red pepper flakes, oregano, parsley, extra virgin olive oil and Italian long hot peppers*
- Salsiccia con Rape* 12  
*Pan seared homemade fennel sausage server over sautéed broccoli rabe with salt and peppers finished with caramelized garlic and grape tomatoes*
- Parmigiana di Melanzane* 13  
*Baked Eggplant layered with mozzarella and parmigiano cheese served in a delicate fresh tomato sauce*
- Antipasto Rustica* 14  
*Prosciutto di Parma, sweet and hot sopresata, long Italian hot peppers, provolone, pecorino cheese, pickled eggplant, spicy kalamata and cured black olives*
- Polpette* 12  
*Beef and Pork Meat Balls made with eggs, white bread, parmigiano cheese, garlic, parsley and sweet onions served with marinara sauce*

## Insalate

- Insalata di Cavoletti di Bruxelles* 10  
*Shaved Brussels sprouts drizzled with homemade lemon preserve and shaved parmigiano cheese*
- Insalata Mista* 10  
*Mixed greens salad with a balsamic vinaigrette dressing, shaved carrots, cucumbers, toasted walnuts served with warm light breaded goat cheese*
- Lattuga* 10  
*Boston Bibb Lettuce with a champagne vinaigrette dressing, dried cranberries, sliced Bosc pears and brie cheese*

## **Primi**

- Gnocchi** 23  
*Homemade Ricotta and Parmigiano Gnocchi served with a classic Bolognese or Marinara sauce*
- Pappardelle Cavolfiori e Salsiccia** 23  
*Homemade Pappardelle pasta with cauliflower, fennel sausage, caramelized onions, butter, parsley, extra virgin olive oil and Parmigiano cheese*
- Fettuccini al Pesto e Maiale** 23  
*Homemade Fettuccini pasta tossed in a pesto sauce with cream, parmigiano cheese sliced pork tenderloin and a touch of butter*
- Linguini di Mare** 25  
*Homemade linguini pasta with shrimp, calamari, scallops, clams, garlic, parsley, red pepper flakes, touch of butter, white wine and marinara sauce*
- Ravioli di Costatine** 24  
*Homemade ravioli filled with braised short ribs, ricotta and parmigiano cheese, served with a reduction red wine, demi-glace and vegetables sauce*
- Risotto con Funghi** 23  
*Creamy Italian rice with shitake, cremini, and oyster mushrooms, vegetable broth, onions, garlic, parsley, butter, white wine, parmigiano cheese and black truffle oil*

## **Secondi**

- Branzino** 28  
*Pan Seared Mediterranean Sea Bass with salt, pepper, grape tomatoes and bell peppers served with scallions wild rice and sautéed vegetables*
- Agnello** 30  
*Grilled New Zealand rack of lamb, with garlic, parsley, salt and pepper finished with red wine demi-glace sauce, served with sour cream mashed potatoes and vegetables*
- Anatra** 27  
*Pan seared duck breast with orange demi-glace, shallots, and cherry sauce served with sweet mashed potatoes and vegetables*
- Pollo Aromatico** 26  
*Pan Seared half Chicken marinated with rosemary, thyme, parsley, garlic, white wine, extra virgin olive oil, served with sour cream mashed potatoes and vegetables*
- Maiale** 27  
*Grilled Pork Chop with salt, pepper, garlic, parsley finished with apple and dates demi-glace sauce, served with mashed potatoes and vegetables*
- Bistecca alla Griglia** 32  
*12 Oz. Angus Sirloin Steak marinated with parsley, garlic, olive oil served with sour cream mashed potato and vegetables garnish with crispy shallots*

*\*\*\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness*