

Antipasti e Stuzzichetti

Carpaccio di manzo - thinly sliced beef with Parmigiano shavings, truffle oil & capers -----	\$14.00
Carpaccio di salmone – in house cured salmon served with oil/lemon/caper -----	\$14.00
Charcuterie all’Italiana – Imported cured Italian meats and cheeses -----	\$15.00
Bresaola – thinly sliced Air dried filet mignon served over greens and Tuscan olive oil -----	\$15.00
Escargot alla Romana – escargot sautéed in a butter/garlic/Sambuca and fresh herbs -----	\$15.00
Bruschetta del giorno – grilled bread with topping of the day	\$13.00
Prosciutto e melone – Sliced prosciutto over melon	\$14.00

Minestre e Zuppe

Zuppa della casa – Ask wait person -----	\$10.00
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Insalate

Add: Shrimp \$13, Chicken \$13.00

Burrata – Mozzarella Burrata, roasted peppers, olive oil -----	\$14.00
Caprese – Mozzarella, tomato, basil and olive oil -----	\$14.00
Cesare – House salad mix with our homemade Caesar dressing -----	\$12.00
Bosco – Organic greens, oranges, gorgonzola, olives in a maple balsamic dressing -----	\$14.00
Rughetta – Arugala, tomatoes, olives, parmigiano, with lemon/olive oil emulsion -----	\$14.00

Risotti e Farinacei (served with house salad)

Risotto del Giorno - Ask wait person-----	\$ market price
Ravioli del Giorno – Ask wait person, -----	\$ market price
Gnocchi - Potato dumplings with mushrooms, sundried tomato, wilted greens, truffle oil -----	\$25.00
Manicotti – Chef’s creation of the day -----	\$ market price

La Pasta (served with house salad, house Caesar dressing)

Your choice: fettuccine, spaghetti, capellini, penne, (gluten free penne \$1.50)

Sugo Rosso:

- Pomodoro** – Our mother’s tomato sauce with onion, celery, carrots and tomatoes ----- \$20.00
- Bolognese** – Our mother’s meat sauce with veal, beef and pork ----- \$23.00
- Spicy Puttanesca** – tomato sauce, anchovy, capers, olives and Chili pepper ----- \$23.00

Sugo alla crema:

- Carbonara** – Ham, bacon, peas in a rich cream sauce and parmigiano ----- \$25.00

Sugo di pesce:

- Pescatore** – large shrimp, clams and scallops, fire roasted peppers/onions, tomato sauce ----- \$27.00
- Scampi** - large shrimp, oil, garlic, fresh herbs, white wine and lemon juice ----- \$25.00

Pietanze /Main Courses

La Parmigiana: (served with house salad and side of pasta/tomato sauce)

- Vitello** – breaded veal cutlet with Panko crumbs topped with tomato sauce & mozzarella ----- \$27.00
- Pollo** - breaded chicken breast with Panko crumbs topped with tomato sauce & mozzarella ----- \$26.00
- Melanzana** - breaded eggplant, Panko crumbs, tomato sauce & mozzarella ----- \$25.00

Veal Medallions: (served with house salad, & vegetable of the day)

- Marsala** – mushroom, Marsala wine and veal demiglaze ----- \$28.00
- Limone** – a delicate lemon sauce with wine, capers, lemon & herbs ----- \$28.00
- Au Poivre’** – spicy 4 color peppercorn sauce with Brandy and veal demiglaze ----- \$28.00
- Spicy Puttanesca** – tomato sauce with olives, capers, pepperoncini, anchovies ----- \$28.00

Bambini/Children (8 and under)

- Pasta** with cream sauce, butter & cheese, tomato sauce, meat sauce ----- \$12.00
- Chicken Parmigiana** with pasta ----- \$14.00