



## ANTIPASTA

### *Zuppa*

Savory Mushroom Broth with Spicy Italian Sausage, Rapini, Sundried Tomato, and Lentils...\$7

### *Insalata di Romaine*

Romaine Lettuce, Croutons, Cucumber, Pickled Beets, Creamy Gorgonzola Walnut Vinaigrette...\$8

### *Insalata d'Arugula*

Baby Arugula, Toasted Almonds, Goat Cheese, Grape Tomato, Pickled Red Onion with a Port Reduction and Basil Pesto...\$10

### *Insalata di Funghi*

Grilled Seasonal Mushrooms over Baby Spinach, tossed with a Truffle Parmesan Vinaigrette and Asiago Cheese...\$9

### *Antipasto Spoleto*

Mozzarella and Tomato Wrapped in Romaine and Grilled Prosciutto, Cauliflower Purée, Basil Balsamic Dressing...\$11

### *Bruschetta del Giorno*

Toasted Bread Topped with Fresh Seasonal Ingredients...\$8

### *Cozze*

Mussels Sautéed in White Wine, Garlic, Scallions, Tomatoes, Basil Pesto, Pancetta, and Fregola...\$11

### *Insalata di Mare*

Lobster, Shrimp, and Lump Crab tossed in a Roasted Tomato and Lemon Mayonnaise Garnished with Arugula, Capers, and Fresh Basil...\$13

## PRIMI

### *Ragu alla Bolognese*

Traditional Meat Sauce and Tagliatelle.... \$12...\$20

### *Orecchiette d'Anatra*

Braised Duck Leg, Speck, Green Peas, Sun Dried Tomatoes, and Mushrooms in Black Pepper Parmesan Carbonara \$12...\$20

### *Gamberetti Tagliatelle*

Sautéed Shrimp, Shallots, Lemon, Sundried Tomato, Spinach with a Basil Pesto Cream...\$12...\$20

### *Ravioli*

Braised Beef Short Rib Ravioli, Caramelized Onions, Sweet and Spicy Peppers, Veal Glaze and Pecorino...\$12...\$21

### *Orecchiette Aragosta*

Poached Lobster, Crab, Snow Peas, Roasted Tomato, and Scallions in a Savory Shellfish Cream...\$13...\$22

## SECONDI

### *Pesce del Giorno*

Daily Fresh Fish Special...\$Mkt

### *Filletto d'Espresso*

Chocolate Espresso Rubbed Filet with Roasted Sweet Potato Gnocchi, Crispy Brussels Sprouts, and Roasted Peppers finished with a Gorgonzola, Smoked Balsamic Veal Jus...\$35

### *Agnello*

Lamb Rib Chops, Frenched and Grilled over Braised Swiss Chard, Parmesan Polenta, and Caramelized Onions finished with a Tomato Lamb Jus...\$35

### *Pettine*

Pan Seared Jumbo Sea Scallops served over Spinach and Ricotta Tortellini, Roasted Tomato, Mepkin Abbey Micro Greens, Pancetta and Sherry Tomato Vinaigrette...\$31

### *Vitello*

Grilled Bone in Veal Chop with Mushrooms, Green Peas, Sweet Onion, Cauliflower Purée, and Parmesan in Green Peppercorn Marsala Mushroom Jus...\$38

### *Anatra*

Seared Duck Breast, Saffron Risotto with Con Fit Duck, Truffle Shavings, Arugula, Salsa Verde, and Toasted Pine Nuts with a sweet Spicy Duck Au Jus...\$30