

## antipasti e insalata

**-zuppa di pesce** sautéed calamari, black tiger shrimp, scallops & veraci clams served in a spicy saffron broth  
**12-**

**-cozze gusto** Prince Edward Island mussels sautéed with house-made spicy sicillian sausage garlic, chili. carrot & celery served in a tomato broth  
**11-**

**-calamari in padella** sautéed fresh calamari with white wine, garlic, and fresh lemon  
**11-**

**-polpettone di fagiolini** traditional green bean soufflé served with melted asiago cheese and garnished with micro greens  
**7-**

**-melanzane alla parmigiana** baked eggplant with San Marzano tomato sauce, parmesan cheese and basil garnished with house-made pesto and grana padano  
**7-**

**-formaggi e salumi** a selection of cheese and meat  
**11-**

**-bresaola e arugula** sliced dry-cured beef bresaola dressed with extra virgin olive oil & lemon juice, garnished with arugula and shaved grana padano  
**7-**

**-insalata fantasia** assorted mixed greens with almonds, apples & raisins tossed with balsamic vinaigrette and asiago cheese  
**5-**

**-insalata di spinaci** baby spinach with red onion, mushrooms, and goat cheese tossed with honey-mustard vinaigrette and chopped crispy pancetta  
**6-**



### arborio risotto

**-zafferano e salsiccia** sautéed shallots and house-made spicy Sicilian sausage with saffron and asparagus finished with grana padano cheese  
**16-**

**-limone e gamberi** fresh lemon & basil risotto with sautéed garlic and shrimp  
**21-**

**-funghi porcini e pollo** sautéed leeks, chicken and porcini mushrooms finished with asiago cheese  
**15-**

**-melanzane e provolone** roasted eggplant & cherry tomato risotto with sautéed onion and finished with smoked provolone cheese  
**18-**

*risottos are made to order  
please allow at least 20 minutes for risottos*

### verdura (vegetable sides) **6- each**

**-spinaci** sautéed spinach with garlic

**-patate arrosto** seasoned roasted potatoes

**-funghi trifolati** sautéed mushrooms with garlic

**-fagiolini al burro** sautéed green beans & red onion

**-cavolfiore** sautéed cauliflower with garlic & chili

## pasta

**-spaghetti alla vongole** fresh veraci clams sautéed with garlic and a *choice*: of white wine sauce or san marzano plum tomato sauce tossed with spaghetti & garnished with asparagus tips  
**18-**

**-rigatoni al sugo di carne e funghi** traditional italian meat sauce with sautéed mushrooms & garnished with pecorino romano cheese  
**17-**

**-pappardelle al coniglio** house-made pappardelle noodles tossed with rosemary red wine-braised rabbit and pine nuts finished with pecorino romano cheese  
**19-**

**-bucatini al cavolfiore e olive nere** sautéed cauliflower, calamata olives, garlic & tomato tossed with bucatini finished with pecorino romano cheese  
**16-**

**-trofie al pesto** traditional Ligurian trofie pasta tossed with house-made pesto, potato and green beans  
**9-/18-**

## entrees

**-spada saporito** lemon & white wine marinated swordfish grilled served over eggplant, leeks & thyme and garnished with tomato granita  
**20-**

**-filetto ai porcini** grilled beef tenderloin served on a bed of rosemary roasted potato, sautéed porcini mushroom and fontina cheese  
**22-**

**-salsiccia e polenta** house-made Sicilian sausage links grilled and served over a bed of creamy gorgonzola polenta, finished with red & green pepper caponata & spicy tomato drops  
**18-**

*\*cash or credit only*

*\*parties of 6 or more subject to 20% gratuity*