

ANTIPASTI

MOZZARELLA	14
House made warm mozzarella with roasted peppers fresh Basil and black olives vinaigrette	
PROSCIUTTO	14
Slices of Parma Prosciutto and chunks of Grana Padano	
CALAMARI IN PADELLA	12
Seared squid topped with aromatic breadcrumbs, extra Virgin olive oil and a squeeze of lemon, served in a cast iron pan	
POLPETTINE ALLA ROMANA	14
American grass fed Beef and all natural Hampshire Pork Meatballs, savory tomato sauce, Ricotta and Pecorino cheese	
FEGATINI ALLA TOSCANA	14
Seared Bell & Evans Chicken Livers with onions and polenta	
INSALATA DI BARBE	12
Roasted Fresh Beets, Montrachet goat cheese toasted Hazelnuts, Orange segments and watercress	
CESARE	12
Classic Caesar's salad with house made croutons	
With Shrimp or Chicken	18
INSALATA D'INDIVIA	12
Endive and watercress salad, toasted walnuts, Granny smith Apples and crumbled gorgonzola cheese	
RUGHETTA E PARMIGIANO	12
Baby arugula with Oil and Lemon Vinaigrette, shaved grana Padano	
VITELLO TONNATO	16
Slices of Rare Roasted Veal with Tuna-Caper Sauce	
Mixed Cerignola Olives, Chunks of Grana Padano Cheese	10

PASTA

TROFIE	22
Traditional Ligurian Hand Rolled Trofie Pasta served with fresh Basil Pesto, Toasted Pine Nuts, Potatoes, String Beans	
CAVATELLI	20
Traditional Pugliese Shell Shaped pasta tossed with Sweet Sausages, & sautéed broccoli raabe	
LINGUINE VONGOLE	22
Pasta and Littleneck Clams in a white wine and garlic sauce	
AMATRICIANA	20
Traditional Roman thick hollow spaghetti with Plum tomatoes Apple Wood Smoked Bacon and Onions	
RIGATONI CON PORCINI E SALCICCIA	22
Rigatoni with Spicy Italian Sausages and Porcini Mushrooms	
BOLOGNESE	20
Fettuccine, Grass Fed Beef, Natural Hampshire Pork	
PAPPARDELLE CON RAGU DI ANATRA	22
Flat ribbon noodles with Duck Ragu'	
PICI CON ASPARAGI	22
House made spaghetti, Asparagus, Lemon Zest	
TAGLIERINI CON FUNGHI	22
Taglierini, Trumpet Royale mushrooms, Shaved Black Truffles	
AGNOLOTTI	22
Veal and spinach filled ravioli, Veal and Red Wine Reduction, Black Truffles	
SPAGHETTI AL POMODORO	20
House made spaghetti, tomatoes, fresh basil	
Half order of pasta	14

Also Available are "Whole Wheat" and "Gluten Free" Pastas

SECONDI

GAMBERI ALLA GRIGLIA	28
Grilled shrimp with grilled corn salad and Arugula	
TROTA CON POMODORINI	26
Grilled fillet of Boneless Trout with oven roasted Tomatoes and sautéed string beans	
COSTOLETTA DI VITELLA	40
Grilled Rib Veal Chop, spinach and roasted potatoes	
SCALOPPINA DI VITELLA PICCATA	28
Veal scaloppine with lemon butter, capers, spinach and potatoes	
BISTECCA	40
16 oz Creekstone Black Angus Sirloin Steak simply grilled, served with sautéed spinach and potatoes	
ANATRA	28
Seared Duck Breast with whole grain red Italian mushrooms risotto House made Apricot mustard and Black truffle vinaigrette	
POLLASTRELLO	22
Roasted Hudson Valley Cornish Hen with Roasted potatoes	
PETTO DI POLLO MILANESE	22
Bell& Evans Chicken Breast pounded and breaded, served With Rucola salad and tomatoes	
AGNELLO SCOTTADITO	38
Grilled Colorado Lamb Chops, Broccoli Raabe, Mashed potatoes	

CONTORNI 8

Borlotti beans	Sauteed string beans
Grilled Asparagus	Broccoli raabe
Roasted potatoes	Mashed potatoes
Spinach Oil and Garlic	Spinach Pine Nuts, Raisins