

## DINNER MENU

### ANTIPASTI / APPETIZERS



#### SALUMERIA & FORMAGGI (Sm / Lg) 19 / 23

Assorted plate of cured meats and cheeses:

- Prosciutto di Parma • Sopressata • Capiccolo
- Parma Cotto • Grana Padana • Provolone
- Fontina • Mozzarella di Bufala

#### BURRATA TREVISANO 16

Fried Radicchio layered with burrata, capicollo, porcini mushrooms and cherry tomatoes

#### CALAMARI & SHRIMP FRITTI 16

Fried Fresh squid and shrimp served with tartare dip and lemon

#### POLENTA FRITTA 15

Fried cornmeal served with sausage ragu' and a red wine reduction sauce. Topped with porcini mushrooms

#### PARMIGIANA SORRENTINA 14 / 17

Eggplant, Mozzarella, Parmigiano cheese in a fresh basil tomato sauce. Served with spaghetti

#### SAUTE' 16

Clams and mussels, sautéed with cannellini beans in white wine sauce

#### ARANCINO 14

Homemade saffron rice ball filled with 4 cheeses (asiago, fontina, pecorino and grana padana) served on top of fresh tomato sauce

#### VERDURE MISTE 14

Butternut squash, mixed roasted peppers, zucchini, eggplant served with bufala mozzarella

### ZUPPA ED INSALATE / SOUP AND SALADS



#### SOUP OF THE DAY MP

Made with fresh ingredients of the season.  
Ask your server for details

#### MELOGRANO 12

Spinach salad with pear, pomegranate, walnuts and shaved grana padana in a raspberry dressing

#### CESARE 9/13/15

Classic Caesar salad with garlic croutons / grilled chicken / grilled shrimp

#### CAPRESE 12

Sliced mozzarella di Bufala, tomato, basil and evoo

#### CONTADINA 10

Romaine, baby arugula, fennel, carrots, cherry tomato, onions, olives in a balsamic vinaigrette

#### CAVOLO CAPPUCCIO 13

White and red cabbage finely cut with apples, julienne cut speck, walnuts, and pecorino, in a lemon vinaigrette

#### FUMI' 16

Baby arugula, smoked salmon, fennel, asparagus and avocado in a light lemon vinegrette

## PRIMI PIATTI / HOMEMADE PASTAS



<b>RISOTTO OF THE DAY</b>	<b>MP</b>
Made with fresh ingredients of the season. Ask your server for details	
<b>RAVIOLI CAPRESE</b>	<b>16</b>
Homemade ravioli filled with fresh and aged caciotta with grana padana cheese, in a fresh tomato sauce	
<b>GOCCE AL BRASATO</b>	<b>20</b>
Drop shape ravioli filled with Barolo beef brasato	
<b>GNOCCHI SPECK</b>	<b>18</b>
Homemade gnocchi, in a butternut squash and speck sauce	
<b>RIGATONI GENOVESE</b>	<b>18</b>
Rigatoni in a Genovese Ragu' (onions, carrots and beef stew)	

<b>TUBBETTONI</b>	<b>19</b>
Tubbettoni pasta with swordfish, cherry toamtoes, pistacchio in an eggplant pesto sauce	
<b>GARGANELLI</b>	<b>19</b>
Garganelli pasta with sautéed shrimp, mussels, and asparagus, in a touch of tomato and garlic sauce	
<b>SPAGHETTI ALLA NERANO</b>	<b>17</b>
Spaghetti with grana padana, butter, sautéed zucchini and basil, served in a parmigian cheese nest	
<b>LINGUA DI PASSERO</b>	<b>19</b>
Homemade pasta with chopped shrimp in a white wine, lemon zest sauce. Topped with clams and shrimp	
<b>MASSAIA</b>	<b>17</b>
Penne pasta with red pepper, eggplant, mushroom with a touch of cream in a fresh tomato sauce	

## SECONDI PIATTI / ENTREES



<b>LAVA STONE STEAK</b>	
Grill your steak to your preference on a hot lava stone. Served with fries and arugula salad with cherry tomatoes and shaved grana padana. Choice of:	
• Sirloin / • T-Bone (2 people)	\$56 / \$80
• Sirloin (1 person - NO LAVA STONE)	\$28

<b>VITELLO VALDOSTANA</b>	<b>26</b>
Veal scaloppini topped with cotto ham and fontina cheese in a butter white wine sauce. Served with roasted rosemary potatoes	

<b>BURGER A MODO NOSTRO</b>	<b>18</b>
Grilled beef burger with fontina cheese, lettuce, and tomatoes. Served with fries, onions and bacon	

<b>SALMONE</b>	<b>26</b>
Pan seared salmon filet in velvety fennel sauce, served with sautéed spinach	

<b>POLLO AL MATTONE</b>	<b>20</b>
Grilled Half chicken (marinated in Italian herbs - rosemary, thyme, parsley and garlic) pressed with brick, served with fries	

<b>CILENO</b>	<b>26</b>
Cilean seabass scottato served with sautéed escarole (black olives & capers) served with a side of lemon oil sauce and pistachio sauce	

## CONTORNI / SIDE DISHES



<b>PATATE FRITTE / FRENCH FRIES</b>	<b>6</b>
<b>SPINACI / SPINACH</b>	<b>8</b>
<b>ASPARAGI / ASPARAGUS</b>	<b>8</b>

<b>PATATE AL FORNO / ROASTED POTATOES</b>	<b>6</b>
<b>SCAROLE / ESCAROLE</b>	<b>9</b>
<b>VERDURE GRIGLIATE / GRILLED MIXED VEGETABLES</b>	<b>10</b>