



## ANTIPASTO & INSALATA



*Split salads shared on 2 plates, \$3. additional*

### Caesar Salad

*Crisp romaine lettuce, classic caesar dressing, garlic croutons \$12.*

### Insalata Trentino

*Fresh beets, mixed organic greens, dana blue cheese, red onions, walnuts, sherry vinaigrette \$13.*

### Insalata Mista

*Mixed organic greens, tomatoes, cucumber, carrots, balsamic vinaigrette \$8.*

### Eggplant Rollatini

*Thinly sliced pan-fried eggplant, ricotta stuffing, mozzarella, marinara sauce \$13.*

### Calamari Fritti

*Arborio crusted fried calamari, tomato dipping sauce \$15.*

### Zuppa di Clams

*Steamed littleneck clams, white wine-clam broth, tomato concasse, fresh herbs, crostini \$15.*

### Tuscan Shrimp

*Shrimp, cannellini beans, xv olive oil, basil, crostini \$15.*

### Antipasto Freddo

*Fresh mozzarella, tomato, roasted pepper, greens, xv olive oil dust, balsamic caviar \$14.*

## PASTA

*can be ordered as an appetizer*

### Tortellini Giancarlo

*Tri color cheese filled tortellini, peas, prosciutto, mushrooms, cream sauce \$26.*

### Linguini Veneziana

*Linguini pasta, fresh chopped clams, chopped shrimp, spicy clam sauce \$30.*

### Penne Bolognese

*Penne pasta with classic Italian meat sauce, homemade ricotta \$24.*

### Linguini Primavera

*Linguini, kale, white beans, asparagus, roasted garlic, cherry tomato, vegetable broth, xv olive oil, shaved reggiano \$24.*

### Gnocchi al Pesto

*Potato pasta, basil pesto, pine nuts \$23.*

### Fusilli con Caprino

*Corkscrew shaped pasta, wild mushroom-leek cream, melted goat cheese \$23.*

## SECONDI

*Side orders of penne or linguini marinara, \$7. - garlic & oil \$8. sauté spinach \$9. polenta fries \$7.*

*Please, 1 entrée minimum per person and \$12. plate sharing charge*

*Please be patient, all food is cooked to order*

### Gamberi Oreganato

*Jumbo shrimp, herbed breadcrumb stuffing, linguini, white wine-garlic sauce \$34.*

### Petto di Pollo Marsala

*Chicken breast, marsala wine-sage sauce, mushrooms, whipped potato, vegetable \$28.*

### Agnello alla Griglia

*Australian rack of lamb, potato-dijon crust, fresh herb demi glace, whipped potato, sauté vegetable \$40.*

### Gamberi Danielle

*Jumbo shrimp, prosciutto-spinach wrap, brandy cream sauce, whipped potato, sauté vegetable \$36.*

### Seafood fra Diavolo

*Shrimp, clams, calamari, scungilli, mussels, linguini, spicy tomato sauce \$37.*

### Salmone della Casa

*Organic Scottish salmon fillet, cornmeal crust, polenta fries, spinach, lemon-wine herb sauce \$33.*

### Scaloppine di Vitello Sorrentina

*Veal scaloppine, prosciutto, roasted pepper, mozzarella, white wine-veal sauce, whipped potato, sauté vegetable \$36.*

### Scaloppine di Vitello Piccata

*Veal scaloppine, white wine-lemon sauce, capers, whipped potato, sauté vegetable \$34.*