



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.

Antipasto Freddo

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

Calamari Fritti

Arborio crusted fried calamari, tomato dipping sauce \$16.

Zuppa di Clams

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

Eggplant Rollatini

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

Tuscan Shrimp

Shrimp, cannellini beans, garlic, xv olive oil, basil, crostini \$16.

PASTA

can be ordered as a first course

Tortellini Giancarlo

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

Penne Bolognese

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

Fusilli La Spiaggia

Corkscrew shaped pasta, wild mushrooms, leeks, goat cheese cream sauce \$23.

Linguini Veneziana

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

Linguini Michelangelo

Linguini pasta, plum tomato broth, sausage, broccoli, garlic, pecorino cheese \$25.

Angel Hair Pomodoro

Angel hair pasta, pomodoro sauce, basil, xv olive oil \$22.

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

Salmone della Casa

Organic Scottish salmon fillet, cornmeal crust, white wine-lemon sauce, polenta fries, sauté spinach \$34.

Seafood fra Diavolo

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

Petto di Pollo Marsala

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

Chicken & Figs

Cornmeal crusted chicken breast, fresh figs, toasted pignoli, port wine sauce, whipped potatoes, sauté vegetable \$30.

Scaloppine di Vitello Sorrentina

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

Gamberi Oreganato

Jumbo shrimp, herbed breadcrumb stuffing, linguini, white wine-garlic sauce \$35.

Scaloppine di Vitello Amaretto

Veal scaloppine, amaretto cream, wild mushrooms, whipped potato, sauté vegetable \$34.

Gamberi Danielle

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