



ANTIPASTO

BRUSCHETTA GRILLED BREAD WITH OLIVE OIL, GARLIC, FRESH TOMATOES AND PARMESAN CHEESE 8.75

MOZZARELLA CAPRESE FRESH MOZZARELLA, TOMATO AND BASIL WITH BALSAMIC SYRUP 9.75

*****TORTA DI GRANCHIO** CRAB CAKE WITH CUCUMBER SLAW AND ROASTED GARLIC REMOULADE 11.95

* **CALAMARI ALLA DIAVOLA** SAUTÉED CALAMARI WITH CAPERS, KALAMATA OLIVES, FRESH BASIL AND SPICY MARINARA SAUCE 10.75

* **COZZE ALLA PROVENZALE** MUSSELS STEAMED WITH ONIONS, TOMATOES, WHITE WINE AND CREAM SERVED WITH GRILLED BREAD 9.95

* **RAVIOLI AL PESTO E D'ALTRO** SUN-DRIED TOMATO RAVIOLI WITH PESTO, PEAS, SPINACH, SUN-DRIED TOMATO & SHAVED PARMESAN 10.95

* Denotes Item Available as Entree
Add Pasta of Your Choice to Cozze & Calamari

ZUPPA

Minestrone
6.25 Cup / 7.95 Bowl
Zuppa del Giorno
6.25 Cup / 7.95 Bowl

SALUMI ITALIAN SPECIALTY MEATS
GARNISHED WITH FIG JAM,
GRAIN MUSTARD AIOLI & SHAVED REGGIANO
Choose 1 for \$7.95 / 3 for \$12.95

Prosciutto Sopressata
Genoa Salami Capicola
Speck Ham Fennel Salami

BOTTLED WATER

PELLEGRINO
500 ml 3.95 / Liter 6.50
SARATOGA
Flat & Sparkling
12 oz 3.95 / 28 oz 6.50

INSALATA

INSALATA FRAGOLE E CHÈVRE SLICED STRAWBERRIES, CHÈVRE, TOASTED ALMONDS AND MIXED BABY GREENS WITH HONEY BALSAMIC VINAIGRETTE 8.95

INSALATA PANZANELLA BABY ARUGULA WITH CROUTONS, RED ONION & PARMESAN CHEESE WITH BASIL DRESSING 8.95

INSALATA DI SPINACI E GORGONZOLA SPINACH WITH GORGONZOLA, WALNUTS AND RED ONIONS SERVED WITH SUN-DRIED TOMATO VINAIGRETTE 8.95

INSALATA TRE COLORI BELGIAN ENDIVE, ARUGULA AND RADICCHIO SERVED WITH HONEY BALSAMIC DRESSING 8.50

INSALATA ALLA CESARE CAESAR SALAD WITH OUR OWN CAESAR DRESSING 8.75

INSALATA MILANO RED LEAF LETTUCE WITH CUCUMBERS, CHERRY TOMATOES RED ONIONS, CARROTS, MUSHROOMS AND RADICCHIO WITH HOUSE ITALIAN VINAIGRETTE 7.95

INSALATA DI BARBABIETOLE BEET CARPACCIO, GOAT CHEESE, PICKLED ONIONS & TOASTED WALNUTS
ON MIXED BABY GREENS WITH ROASTED GARLIC & BASIL VINAIGRETTE 8.95

PIZZA

From Our Wood-Burning Oven

MARGHERITA FRESH PLUM TOMATOES, ONIONS, GARLIC, FRESH BASIL & MOZZARELLA 12.95 REG./8.95 SM.

PRIMAVERA ALLA MILANO ROASTED VEGETABLES, GOAT CHEESE, MOZZARELLA & BALSAMIC DRIZZLE ON A WHOLE WHEAT CRUST 13.95 REG./9.75 SM.

CON POLLO GRILLED CHICKEN, PESTO, SHITAKE MUSHROOMS, ROASTED RED PEPPERS, SUN-DRIED TOMATOES, PINE NUTS & FONTINA 15.95 REG./11.25 SM.

SALSICCE E FUNGHI SAUSAGE, MUSHROOMS, ROASTED RED PEPPERS & MOZZARELLA 14.95 REG./10.50 SM.

FIorentina SPINACH, GRILLED CHICKEN, CARAMELIZED SHALLOTS & FONTINA 14.95 REG./10.50 SM.

SCAMORZE SMOKED CHICKEN, GRILLED TOMATO, LEEKS, KALAMATA OLIVES & SMOKED MOZZARELLA 15.95 REG./11.25 SM.

VERONA CLASSIC ITALIAN MEAT SAUCE, MUSHROOMS, RED ONIONS, GORGONZOLA & MOZZARELLA 15.50 REG./10.95 SM.

RUGHETTA E PROSCIUTTO DI PARMA PROSCIUTTO, BABY ARUGULA, ROASTED SHALLOTS, MOZZARELLA, PARMESAN REGGIANO & SUN - DRIED TOMATO PESTO 14.95 REG./10.50 SM.

MEDITERRANEA TOMATO, EGGPLANT & SPINACH WITH RICOTTA AND SMOKED MOZZARELLA 14.50 REG./10.25 SM.

POLLO, FUNGHI E FONTINA GRILLED CHICKEN, PORTOBELLO MUSHROOMS, SPINACH & SUN-DRIED TOMATO WITH FONTINA CHEESE 15.50 REG./10.00 SM.

FICO FIG JAM, ROASTED SHALLOTS, PROSCIUTTO, GORGONZOLA & FONTINA WITH A BALSAMIC-FIG GLAZE 13.95 REG./9.75 SM.

Additional Toppings
1.00 - 6.95

PASTA

Fresh Pasta Made Daily in Our Kitchen

FETTUCCHINE CON VERDURE ALLA GRIGLIA ROASTED VEGETABLES, SPINACH, PINE NUTS, AND BASIL PESTO WITH WHOLE WHEAT FETTUCCHINI 15.95 REG./11.95 SM.

TORTELLINI ALLA BISANZIO TOMATO, SPINACH AND EGG TORTELLINI FILLED WITH CHEESE WITH A TOMATO-BASIL CREAM SAUCE 17.95 REG./13.95 SM.

LINGUINE SEMPLICI LINGUINE WITH FRESH PLUM TOMATOES, GARLIC, ONIONS, BASIL & EXTRA VIRGIN OLIVE OIL 14.95 REG./10.95 SM.

RIGATONI CON SALSICCIE PICCANTI HOT SAUSAGE, ROASTED GARLIC, ROASTED PEPPERS, SPINACH, WILD MUSHROOMS AND CHIANTI WITH RIGATONI 16.95

FETTUCCHINE ALLA BOLOGNESE FETTUCCHINI WITH CLASSIC ITALIAN MEAT SAUCE 15.50 REG./11.50 SM.

FUSILLI CON POLLO IN BRODO GRILLED CHICKEN, SUN DRIED TOMATOES, ROASTED GARLIC, KALAMATA OLIVES AND SPINACH WITH CHICKEN BROTH OVER FUSILLI 16.95

RIGATONI ALLO SPEZZATINO DI VITELLO

BRAISED VEAL STEW WITH RED ONIONS, WILD MUSHROOMS, ROASTED RED PEPPERS AND MARSALA & SAGE CREAM SAUCE ON RIGATONI 18.50 REG./13.95 SM.

FUSILLI ALLA MILANO PANCETTA, PROSCIUTTO, ROASTED RED PEPPERS, FRESH TOMATOES AND EXTRA VIRGIN OLIVE OIL WITH SPINACH FUSILLI 16.95 REG./12.95 SM.

LINGUINE ALLA FRA DIAVOLA SAUTÉED SHRIMP & ITALIAN SAUSAGE, SPINACH, RED ONIONS, KALAMATA OLIVES AND SPICY MARINARA SAUCE ON LINGUINE 19.95 REG./14.95 SM.

LINGUINE ALL'ADRIATICA

SPINACH LINGUINE WITH SCALLOPS, SHRIMP, CALAMARI, MUSSELS, CLAMS, ROASTED RED PEPPERS, LEEKS AND TOMATOES IN A WHITE WINE SAUCE 20.95

FETTUCCHINE ROSELLINI GRILLED SHRIMP AND SWEET GARLIC CREAM SAUCE WITH FETTUCCHINI 20.95 REG./15.95 SM.

LINGUINE ALLA VONGOLE FRESH CLAMS IN A WHITE WINE AND GARLIC SAUCE OVER LINGUINE 18.50 REG./13.95 SM.

FETTUCCHINE AI GAMBERI SAUTÉED SHRIMP AND SCALLOPS, FENNEL, SPINACH AND TOMATO FINISHED WITH A SAFFRON BROTH OVER FETTUCCHINE 21.95

CARNE E PESCE

FILETTO CON FUNGHI GRILLED FILET MIGNON WITH MARSALA CREAM, GRILLED PORTOBELLO MUSHROOM, GARLIC MASHED POTATOES AND VEGETABLES 29.95

SALMONE CON POMODORI SECCHI

GRILLED SALMON WITH SUN-DRIED TOMATOES, BASIL, OLIVE OIL AND PINE NUTS SERVED WITH BAKED HERB POLENTA AND SEASONAL VEGETABLES 20.95

POLLO RUSPANTE AL FORNO

ROASTED FREE RANGE CHICKEN WITH MUSHROOM, PANCETTA, ROASTED SHALLOTS AND CHICKEN JUS SERVED WITH GARLIC MASHED POTATOES AND VEGETABLES 17.95

RIPIENO DI POLLO

ROASTED STUFFED BREAST OF CHICKEN WITH SPINACH, ROASTED RED PEPPERS & PORTOBELLO MUSHROOMS WITH ROASTED GARLIC MASHED POTATOES, VEGETABLES AND CHIANTI DEMI GLACE 19.50

PICCATA DI VITELLO VEAL SCALOPPINI WITH LEMON BUTTER SAUCE SERVED WITH FUSILLI AND SEASONAL VEGETABLES 20.95

VITELLO ALLA FIORENTINA VEAL SCALOPPINI WITH GRILLED EGGPLANT, ROASTED RED PEPPERS AND FONTINA SERVED WITH SAUTÉED SPINACH AND VEGETABLES 21.95

AGNELLO ALLA GRIGLIA GRILLED LAMB PAILLARD WITH DEMI GLACE & A POTATO-LEEK PANCAKE 22.50

ARROSTO D'ANATRA PAN ROASTED DUCK SERVED WITH A WILD BERRY DEMI & SWEET POTATO PAVÉ 23.50

"ONGLET" LOMBARDIA

GRILLED HANGER STEAK WITH WILD MUSHROOMS, ROASTED SHALLOTS & DEMI GLACE SERVED WITH GARLIC MASHED POTATOES & VEGETABLES 21.50

An 18% Gratuity Will Be Added
to Parties of 8 and More

Some Substitutions are Subject to Additional Charges



Please Turn Menu To View
Our Wine Spectator Awarded List

*** Menu Items Cooked with Peanut Products