

Dinner Menu

PER LA TAVOLA

Items to be shared by the table

Crostini di Campagna

Rustic Chicken Liver Crostini, Marsala Onions, Grilled Country Bread, Vincotto

\$12

Tartara di Salmone

Atlantic Salmon Tartare, Fried Capers, Agrodolce Peppers, Cucumber

\$14

Frittatine di Pasta

Pasta Fritters, Béchamel Sauce, Sweet Peas, Parmesan Cheese, Mushrooms

\$12

Affettato Misto

Chef's selection of

Cured Meats, Salami and Imported Cheeses

\$34

INSALATE

Rughetta

Baby Wild Arugula, Fennel, Red Onions, Shaved Parmesan

\$10

Misticanza

Organic Aromatic Lettuce and Herb Salad, Caramelized Hazelnuts,
Strawberries, Crumbled Goat Cheese

\$12

Romana con Granchio

Romaine Hearts, Jumbo Lump Crab, Garlic Croutons,
Parmesan Frico, Caesar Dressing

\$13

ANTIPASTI

Polpo alla Piastra

Seared Mediterranean Octopus, Fingerling Potatoes, Celery Hearts, Pickled Onions
\$16

Parmigiana di Melanzane

Baby Italian Eggplant, Fior di Latte Cheese, Tomato and Basil
\$13

Burrata Pugliese

Creamy Burrata Cheese, Roasted Cherry Tomatoes, “La Quercia” Coppa Ham
\$14

Tortino di Calamari e Patate

Grilled Calamari with Parsley Potatoes and Basil Pesto
\$12

ZUPPA DEL GIORNO

Soup of the Day

PRIMI PIATTI

**Pasta fatta in casa/Homemade Pasta*

Fettuccine alla Bolognese

*Fettuccine Pasta, Bolognese Ragù, Mushrooms, Crema di Parmigiano
\$18

Ravioli di Zucca e Sciroppo D’Acero

*Butternut Squash and Maple Syrup Ravioli, Brown Butter, Toasted Almonds
\$19

Tonnarelli Cacio e Pepe al Tartufo

*Square Spaghetti, Pecorino Romano Cheese, Cracked Black Pepper, Truffle Paste
\$22

Gnocchi al Ragù d’Anatra

*Smoked Potatoes Gnocchi, Ischitana Duck Ragù, Taggiasca Olives, Rosemary
\$20

Paccheri alla Norma

Baked Large Tube Shaped Pasta, Eggplant, Tomato, Ricotta, Mozzarella
\$21

Cavatelli con Broccoli di Rapa e Salsiccia di Gamberi

*Cavatelli Pasta, Broccoli Rabe, Shrimp Sausage, Pecorino
\$22

Pasta con i Ricci di Mare

*Spaghetti alla Chitarra, Sea Urchin, Jumbo Lump Crab, Calabrian Peperoncino, Toasted Bread Crumbs
\$24

SECONDI PIATTI

~ DALLA TERRA ~

Saltimbocca alla Romana

Veal Scaloppine Topped with Prosciutto and Sage, White Wine Sauce, Spinach, Poached Organic Egg
\$30

Galletto al Mattone

Cornish Hen, Grilled Oyster Mushrooms, Tuscan Potatoes, Candied Lemon Zest
\$26

Filetto ai Profumi del Mare

Colorado Beef Tenderloin, Day Boat Sea Scallops, Florida Prawn,
Pine Needle Béarnaise, Saffron Mashed Potatoes
\$36

Brasato di Manzo al Chianti

Chianti Wine Braise Short Ribs, Parsnip Purée and Gremolata Moderna
\$28

~DALL' ACQUA~

Brodetto

Mediterranean Fish Soup: Dorade, Mussels, Clams, Shrimp, Seppia
\$28

Capesante con Cotechino

Pan Seared Day Boat Sea Scallops, Cauliflower Purée, Cotechino Sausage, Hen of the Woods Mushrooms
\$30

Salmone in Crosta di Pomodoro

Tomato Crust Atlantic Salmon, Swiss Chard and Ricotta Stuffed Pasta Shells, Sweet Peas Purée
\$26

~ PESCE ALLA GRIGLIA ~

Simply Grilled

*Grilled Daily Fresh Fish Marinated in Herbs, Extra Virgin Olive Oil and Lemon
served with Steamed or Sautéed Seasonal Vegetables*

*All orders are subject to 18% gratuity and 6% sales tax. Split orders are subject to a \$7 plate fee.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*