

SEMIFREDDO ITALIAN CUISINE

APPETIZERS

GRILLED PORTOBELLO MUSHROOMS

Marinated with fresh herbs, served with goat cheese...14

***CALAMARI FRITI**

Fried calamari with mild spicy jalapenos and tomato sauce...17

***POLIPETTO ALLA GRIGLIA**

Grilled baby octopus over fingerling potato salad...18

***CARPACCIO DI MANZO**

Beef carpaccio, baby arugula and shaved parmesan cheese...15

***PROSCIUTTO DI PARMA**

Prosciutto di Parma over mixed greens and burrata cheese...15

***HOMEMADE LAMB MEATSBALLS**

Creamy soft polenta and tomato sauce...15

***MUSSELS**

Sautéed tomato sauce...14

INSALATA E ZUPPE

HOUSE SALAD

Mixed greens, tomatoes and olive oil dressing....10

***GRILLED ROMANA SALAD**

Grilled Romaine salad, crostini and Caesar dressing...14

ARUGULA AND FINOCCHIO SALAD

Baby arugula, shaved fennel, parmesan cheese and olive oil lemon dressing...13

BURRATA A LA CAPRESSE

Burrata cheese, heirloom tomato with fresh basil...14

INSALATA DI BARBABIETOLE ARROSTO

Roasted beets, baby arugula, walnuts and goat cheese...12

BABY SPINACH SALAD

Baby spinach, walnuts, fresh oranges with Fontina cheese and honey lemon vinaigrette...14

ZUPPA DEL GIORNO ... (ASK YOUR SERVER)

*We offer ONE complimentary basket of our homemade focaccia per table.

SIDE DISHES

HERBS MIXED MUSHROOMS...6

CREAMY SOFT POLENTA...5

ROASTED POTATOES...4

MIXED VEGETABLES...5

SAUTEED SPINACH...5

HOMEMADE FOCACCIA...3.50

GARLIC BREAD...4.50

*CHICKEN...5

*SHRIMPS...7

*SALMON...8

PASTA...9

CHEF OWNER FRANKLIN HERNANDEZ.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. If you have a food allergy, please let your server or manager know or even ask to speak with the chef about the options available to you.

LE PASTE

***FETTUCCINE ALFREDO CON GAMBERI**

Homemade thin fettuccine, shrimp, cream, parmesan cheese sauce...27

***RIGATONI LAMB MEATBALLS**

Rigatoni, homemade lamb meatballs, oregano with fresh mozzarella and tomato sauce...24

***FETTUCCINE ALLA BOLOGNESE**

Homemade thin fettuccine with veal ragu...25

FETTUCCINE DI SPINACI ALLA NORCINA

Homemade Spinach fettuccine with Italian sausage, leeks, shallots, sundried tomato, cream sauce...25

***LINGUINE DI MARE**

Linguini pasta, clams, shrimps, mussels, scallops and cherry tomato sauce...32

PAPPARDELLE AL FUNGHI

Homemade pappardelle with mixed wild mushroom, parmesan cheese sauce...24

AGNOLOTTI

Stuffed with ricotta cheese and spinach with Aurora sauce...24

***RAVIOLI POLPA DI GRANCHIO**

Crab meat ravioli served with lobster bisque...27

***RAVIOLI DI MANZO**

Beef ravioli served with cherry tomato sauce...26

***VONGOLE**

Linguini, clams, fresh garlic with white wine sauce...27

RISOTTO DEL GIORNO (ASK YOUR SERVER)

ENTREES

***PETTO DI POLLO**

Grilled chicken breast, wild mixed mushrooms, cream sauce, served with mixed vegetables and creamy soft polenta...24

***VEAL SALTIMBOCCA**

Veal scaloppini, prosciutto, sage, white wine sauce, served with soft polenta and vegetables...28

***VITELLO MARSALA**

Veal scaloppini, mix mushrooms, marsala wine, soft polenta and vegetables...27

***BISTECCHINA CON FUNGHI**

NY steak with wild mushrooms sauce, soft polenta and baby spinach...30

***PETTO DI ANATRA**

Grilled duck breast with honey balsamic sauce, creamy polenta and mixed vegetables...28

***COSTOLETTA DI MAIALE**

Grilled pork chops with white wine rosemary sauce, roasted potatoes and mixed vegetables...29

***GRILLED SALMON**

Served with roasted potatoes, grilled asparagus with fresh orange sauce...27

***BARRAMUNDI FILET**

Pan seared Asian sea bass with white wine capers lemon sauce, served with roasted potatoes and grilled asparagus...28