

L U N C H

Antipasti

Prosciutto 14.25

Parma Prosciutto Served with Gorgonzola Cheese, Walnuts, Crouton and Fresh Pears
Add Burrata \$4.00

Bresaola 14.50

Dry Cured Beef Served with Hearts of Palm, Arugola and Shaved Parmesan Cheese

Polenta Soffice 16.50

Soft Polenta with Mushrooms, Fresh Mozzarella Cheese and Truffle Fondue

Zuppetta 12.25

Mussels and Clams Steamed in a Spicy Tomato and Garlic Broth

Timballo di Zucchine 9.95

Zucchini Soufflé Served over Roasted Bell Pepper Sauce and a Touch of Truffle Fondue

Carpaccio di Bue 12.75

Beef Carpaccio Served with Capers, Shaved Parmesan Cheese and Mustard Dressing

Carpaccio di Tonno 14.25

Big Eye Tuna Carpaccio Served with Haricot Verts, Capers, Baby Frisée Lettuce, Arugola,
Tomato, Onion with Olive Oil Lemon Dressing

Carpaccio di Pesce Spada 13.95

Swordfish Carpaccio with Arugola, Fennel, Baby Frisee, Capers, Olive Oil and Lemon Dressing

Rollini di Melanzane 12.95

Eggplant Rolls Filled with Goat Cheese, Sun Dried Tomato, Bell Pepper Sauce, served on a Bed of Fresh Tomato

Calamari Fritti 11.75

Fried Calamari with Spicy Tomato Sauce

Arancini 8.95

Breaded Rice Cones, Filled with Mozzarella Cheese, and Peas

Antipasto Casereccio 29.50

Assorted Cold Cut, Cheese, Olives, Roasted Peppers, Eggplant, Tomato Bruschetta, Capers
Minimum for 2 guests

6 Courses Chef's Tasting Menu (Per Person) 55.00

Soup, Salad, Ravioli, Choice of Risotto or Pasta, Choice of Meat or Fish, and Dessert

Risotto Zenzero 15.75

Carnaroli Rice with Shrimp and Ginger

Risotto Verde 13.95

Carnaroli Rice with Spinach Puree and Green Peas

Risotto Salsicce 14.50

Carnaroli Rice with Barolo Wine, Sausages and Rosemary

Secondi Piatti

Ossobuco 26.50

Veal Shank Served with Risotto Alla Parmigiana and Mixed Vegetables

Pollo alla Milanese 20.50

Breaded Chicken Milanese Served with Arugola, Tomato, Onion, Roasted Potatoes, Steamed Vegetables

Scaloppine di Vitello 23.95

Veal Scaloppine Served with Porcini Mushroom Sauce, Steamed Vegetables and Roasted Potatoes

Petto di Pollo 17.95

Grilled Chicken Breast Served with Steamed Vegetables

Costata di Manzo 27.50

T-bone Steak Served with Roasted Potatoes, Mixed Vegetables and Rosemary Sauce

Tagliata di Bue 27.95

Piedmontese Filet Mignon Served on a Bed of Potato Tart Arugola and Worcestershire Vinaigrette

Lombata di Vitello 27.75

Grilled Veal Chop Served with Sauteéd Spinach and Roasted Potatoes

Pesce del Giorno A.Q.

Fish of the Day

~ Daily Selection of Homemade Desserts and Ice Cream 8.25 ~

~ 18% gratuity will be added to parties of 6 or more ~

D I N N E R

Antipasti

Prosciutto 15.95

Parma Prosciutto Served with Gorgonzola Cheese, Walnuts, Crouton and Fresh Pears
Add Burrata \$4.50

Bresaola 15.95

Dry Cured Beef Served with Hearts of Palm, Arugola and Shaved Parmesan Cheese

Polenta Soffice 19.95

Soft Polenta with Mushrooms, Fresh Mozzarella Cheese and Truffle Fondue

Zuppetta 13.95

Mussels and Clams Steamed in a Spicy Tomato and Garlic Broth

Timballo di Zucchine 10.95

Zucchini Soufflé Served over Roasted Bell Pepper Sauce and a Touch of Truffle Fondue

Carpaccio di Bue 13.95

Beef Carpaccio Served with Capers, Shaved Parmesan Cheese and Mustard Dressing

Carpaccio di Tonno 15.95

Big Eye Tuna Carpaccio Served with Haricot Verts, Capers, Baby Frisée Lettuce, Arugola,
Tomato, Onion with Olive Oil Lemon Dressing

Carpaccio di Pesce Spada 14.95

Swordfish Carpaccio with Arugola, Fennel, Baby Frisee, Capers, Olive Oil and Lemon Dressing

Rollini di Melanzane 14.50

Eggplant Rolls Filled with Goat Cheese and Sun Dried Tomato, Bell Pepper Sauce, Served on a Bed of Fresh Tomato

Calamari Fritti 12.50

Fried Calamari with Spicy Tomato Sauce

Arancini 10.25

Breaded Rice Cones, Filled with Mozzarella Cheese, Peas and Pomodoro Sauce

Antipasto Casereccio 29.95

Assorted Cold Cut, Cheese, Olives, Roasted Peppers, Eggplant, Tomato Bruschetta, Capers
Minimum for 2 guests

6 Courses Chef's Tasting Menu (Per Person) 67.00

Soup, Salad, Ravioli, Choice of Risotto or Pasta, Choice of Meat or Fish, and Dessert

Risotto Nero 21.95

Carnaroli Rice with Calamari, Shrimp, Scallops and Squid Ink Sauce

Risotto con Barbabietola Rossa 15.95

Carnaroli Rice with Red Beets and Goat Cheese

Risotto Zenzero 15.95

Carnaroli Rice with Shrimp and Ginger

Risotto Verde 15.95

Carnaroli Rice with Spinach Puree and Green Peas

Risotto Salsicce 16.50

Carnaroli Rice with Barolo Wine, Sausages and Rosemary

Secondi Piatti

Pollo alla Giaco Mani 21.95

Chicken Breast with Arugola, Tomato, Oil and Lemon

Ossobuco 28.95

Veal Shank Served with Risotto Alla Parmiggiana and Mixed Vegetables

Pollo alla Milanese 22.95

Breaded Chicken Milanese Served with Arugola, Tomato and Onion, Roasted Potatoes and Steamed Vegetables

Scaloppine di Vitello 25.95

Veal Scaloppine Served with Porcini Mushroom Sauce, Steamed Vegetables and Roasted Potatoes

Petto di Pollo 19.95

Grilled Chicken Breast Served with Steamed Vegetables

Costata di Manzo 29.95

T-bone Steak Served with Roasted Potatoes, Mixed Vegetables and Rosemary Sauce

Tagliata di Bue 29.95

Piedmontese Filet Mignon Served on a Bed of Potato Tart, Arugola and Worcestershire Vinaigrette

Lombata di Vitello 29.95

Grilled Veal Chop Served with Sauteéd Spinach and Roasted Potatoes

Pesce del Giorno A.Q.

Fish of the Day

~ Daily Selection of Homemade Desserts and Ice Cream 8.95 ~

~ 18% gratuity will be added to parties of 6 or more ~