

ANTIPASTI

MOZZARELLA	16
House-Made warm Mozzarella with Roasted Peppers, Cherry Tomatoes, Fresh Basil, Taggiasca Olives Vinaigrette	
PROSCIUTTO	18
Slices of Parma Prosciutto, Chunks of Grana Padano	
CALAMARI IN PADELLA	16
Seared Squid topped with Aromatic Breadcrumbs, Extra Virgin Olive Oil and a squeeze of Lemon, served in a cast iron pan	
POLPETTINE ALLA ROMANA	16
American Grass-Fed Beef and Mortadella (Pork) Meatballs, Savory Tomato Sauce, Ricotta and Pecorino Cheese	
CAPRINO, FUNGHI E MIELE TARTUFATO	18
Fresh sautéed Mushrooms, Hazelnut-Crusted warm Goat Cheese & Truffled Honey	
INSALATA DI BARBE	16
Roasted Fresh Beets with Montrachet Goat Cheese, Toasted Hazelnuts, Orange Segments, Watercress, Hazelnut dressing	
CESARE	16
Classic Caesar's Salad with House-Made Croutons	
- With Shrimp or Chicken	24
INSALATA D'INDIVIA	14
Endive and Watercress Salad, Toasted Walnuts, Granny Smith Apples, Crumbled Gorgonzola Cheese	
RUGHETTA E PARMIGIANO	14
Baby Arugula with Oil and Lemon Vinaigrette, Shaved Grana Padano	
OLIVE E GRANA	12
Mixed Herbed Olives, Chunks of Grana Padano	

PASTA

TROFIE GENOVESI	25
Ligurian Hand-Rolled Trofie Pasta, fresh Basil Pesto, Toasted Pine Nuts, Potatoes, String Beans	
CAVATELLI ALLA BARESE	24
Traditional Pugliese Shell-Shaped Pasta tossed with Sweet Sausages and Sautéed Broccoli Raabe	
LINGUINE ALLE VONGOLE	26
Pasta and Littleneck Clams in a White Wine and Garlic Sauce	
BUCATINI ALL'AMATRICIANA	24
Roman style Thick Hollow Spaghetti, Plum Tomatoes, Applewood Smoked Bacon, Onions	
RIGATONI CON PORCINI E SALSICCIA	25
Rigatoni with Spicy Italian Sausages, Porcini Mushrooms	
FETTUCCINE ALLA BOLOGNESE	24
Fettuccine, Grass-Fed Beef, Natural Hampshire Pork, Plum Tomatoes	
PAPPARDELLE CON RAGÙ DI ANATRA	26
Flat Ribbon Noodles with Duck Ragù	
PICI CON ASPARAGI	24
House-Made Spaghetti, Asparagus, Lemon Zest	
TAGLIERINI CON FUNGHI	26
Taglierini, Trumpet Royale Mushrooms, Shaved Black Truffles	
AGNOLOTTI AL TARTUFO	26
Veal and Spinach Filled Ravioli, Veal and Red Wine Reduction, Black Truffles	
CACIO E PEPE	26
Roman-style House made Spaghetti, Pecorino Romano, Truffled Pecorino Cheese & Black Pepper	
Half Order of Pasta	18

"Whole Wheat" and "Gluten Free" Pastas available

SECONDI

GAMBERI ALLA GRIGLIA	32
Grilled Jumbo Shrimp, Grilled Corn Salad, Arugula	
SALMONE	34
Grilled Fillet of Scottish Salmon, grilled Asparagus, Dijon Mustard sauce	
COSTOLETTA DI VITELLA	46
Grilled Veal Chop (Non Confined-Humanely Raised Veal), Spinach, choice of Roasted or Mashed Potatoes	
SCALOPPINA DI VITELLA PICCATA	32
Veal Scaloppine, Lemon Butter, Capers, Spinach, Potatoes	
TAGLIATA DI MANZO	36
Tuscan-style NY Strip Steak , Arugula Salad, shaved Grana Padano	
ANATRA	32
Seared Duck Breast with Wholegrain Red Risotto, Mushrooms, House-Made Apricot Mustard, Black Truffle Vinaigrette	
POLLASTRELLO	25
Roasted All Natural Hudson Valley Cornish Hen, Roasted Potatoes, Grilled Zucchini	
PETTO DI POLLO MILANESE	24
Pounded and Breaded Bell and Evans Chicken Breast, Rucola Salad, Tomatoes	

CONTORNI

10 each

Borlotti Beans
Grilled Asparagus
Roasted Potatoes
Spinach, Oil and Garlic

Sautéed String Beans
Broccoli Raabe
Mashed Potatoes
Spinah, Pine Nuts, Raisins