

## ANTIPASTI

<b>MOZZARELLA</b>	<b>18</b>
House-Made warm Mozzarella with Roasted Peppers, Cherry tomatoes, Fresh Basil, Taggiasca Olives vinaigrette	
<b>PROSCIUTTO</b>	<b>18</b>
Slices of Parma Prosciutto, Chunks of Grana Padano	
<b>CALAMARI IN PADELLA</b>	<b>18</b>
Seared Squid topped with Aromatic Breadcrumbs, Extra Virgin Olive Oil and a squeeze of Lemon, served in a cast iron pan	
<b>POLPETTINE ALLA ROMANA</b>	<b>18</b>
American Grass Fed Beef and mortadella (pork) Meatballs, Savory Tomato Sauce, Ricotta and Pecorino Cheese	
<b>CAPRINO, FUNGHI E MIELE TARTUFATO</b>	<b>18</b>
Fresh Sautéed Mushrooms, Hazelnut-Crusted Warm Goat Cheese & Truffled Honey	
<b>INSALATA DI BARBE</b>	<b>18</b>
Roasted Fresh Beets with Montrachet Goat Cheese, Toasted Hazelnuts, Orange Segments, Watercress, Hazelnut dressing	
<b>CESARE</b>	<b>16</b>
Classic Caesar's Salad with House-Made Croutons - With Shrimp - 26    Chicken - 24	
<b>INSALATA D' INDIVIA</b>	<b>16</b>
Endive and Watercress Salad, Toasted Walnuts, Granny Smith Apples, Crumbled Gorgonzola Cheese	
<b>RUGHETTA E PARMIGIANO</b>	<b>15</b>
Baby Arugula with Oil and Lemon Vinaigrette, Shaved Grana Padano	
<b>OLIVE E GRANA</b>	<b>12</b>
Mixed Herbed Olives, Chunks of Grana Padano	

## PASTA

<b>TROFIE GENOVESI</b>	<b>26</b>
Ligurian Hand-Rolled Trofie Pasta, Fresh Basil Pesto, Toasted Pine Nuts, Potatoes, String Beans	
<b>CAVATELLI ALLA BARESE</b>	<b>26</b>
Pugliese Shell Shaped Pasta Tossed with Sweet Sausages and Sauteed Broccoli Rabe	
<b>LINGUINE ALLE VONGOLE</b>	<b>28</b>
Pasta and Littleneck Clams in a White Wine and Garlic Sauce	
<b>BUCATINI ALLA AMATRICIANA</b>	<b>26</b>
Roman Style Thick Hollow Spaghetti, Plum Tomatoes, Applewood Smoked Bacon, Onions	
<b>RIGATONI CON PORCINI E SALSICCIA</b>	<b>25</b>
Rigatoni with Spicy Italian Sausages, Porcini Mushrooms	
<b>FETTUCCINE ALLA BOLOGNESE</b>	<b>26</b>
Fettuccine, Grass Fed Beef, Natural Hampshire Pork, Plum Tomatoes	
<b>PAPPARDELLE CON RAGU DI ANATRA</b>	<b>28</b>
Flat Ribbon Noodles with Duck Ragu	
<b>PICI CON ASPARAGI</b>	<b>26</b>
House-Made Spaghetti, Asparagus, Lemon Zest	
<b>TAGLIERINI CON FUNGHI</b>	<b>32</b>
Taglierini, Trumpet Royale Mushrooms, Shaved Black Truffles	
<b>AGNOLOTTI AL TARTUFFO</b>	<b>28</b>
Veal and Spinach Filled Ravioli, Veal and Red Wine Reduction, Black Truffles	
<b>CACIO E PEPE</b>	<b>26</b>
Roman Style House Made Spaghetti, Pecorino Romano, Truffled Pecorino Cheese & Black pepper	

*"Whole Wheat" and "Gluten Free" Pastas available*

## SECONDI

<b>GAMBERI ALLA GRIGLIA</b>	<b>36</b>
Grilled Jumbo Shrimp, Grilled Corn Salad, Arugula	
<b>COSTOLETTA DI VITELLA</b>	<b>46</b>
Grilled Veal Chop (Non Confined-Humanely Raised Veal) Spinach, choice of Roasted or Mashed Potatoes	
<b>SCALOPPINA DI VITELLA PICCATA</b>	<b>34</b>
Veal Scaloppine, Lemon Butter, Capers, Spinach, Potatoes	
<b>BISTECCHINA</b>	<b>34</b>
Grilled Porcini Rubbed Creek Stone Skirt Steak, Baby Arugula & Shaved Parmigiana	
<b>ANATRA</b>	<b>36</b>
Seared Duck Breast with Whole Grain Red Risotto, Mushrooms, House-Made Apricot Mustard, Black Truffle Vinaigrette	
<b>POLLASTRELLO</b>	<b>28</b>
Roasted All Natural Hudson Valley Cornish Hen, Roasted Potatoes, Grilled Zucchini	
<b>PETTO DI POLLO MILANESE</b>	<b>26</b>
Pounded and Breaded Bell and Evans Chicken Breast, Rucola Salad, Tomatoes	

## CONTORNI

**10 each**

Grilled Asparagus  
Roasted Potatoes  
Spinach, Oil and Garlic  
Sauteed String Beans

Broccoli Rabe  
Mashed Potatoes  
Spinach, Pine Nuts, &  
Raisins