



ANTIPASTI

(Appetizers)

Bocconcini di Bufala e Prosciutto

Buffalo Mozzarella and prosciutto di Parma served with an arugula strawberry salad and balsamic vinaigrette dressing... 14

Aragosta e Arance

Maine lobster tail medallions served around an arugula lolla rossa salad, fresh orange segments and chive pink pepper dressing... 18

Insalata Amalfitana

Octopus, cuttlefish, shrimp, arugula and heirloom tomatoes in a lemon olive oil dressing... 16

Bresaola Rucola e Parmigiano

Imported Beef Bresaola sliced thin and served with a wild arugula salad topped with lemon dressing and Parmesan cheese shavings... 15

Tagliere di Salumi con Uova ai Capperi

Selection of Creminelli salumi which includes, Soppressata Calabrese, Felino salami, Rosetta salami, parma prosciutto, speck, and bresaola, served with deviled egg mimosa topped with pink pepper capers mayonnaise, arugula salad... 28 (Serves 2)

Salmone Affumicato con Burrata e Finocchi

Smoked Scottish salmon served with Burrata cheese, fennel, orange, and red onion salad... 16

Frutta di Stagione al Taglio alla Menta

Seasonal fruit salad with berries, mint and local honey syrup... 12

PRIMI PIATTI

(First Course)

Lasagne della Mamma

Homemade lasagna with braised treviso radicchio and beef ragu, mozzarella cheese, béchamel and basil pesto... 19

Ravioli di Spinaci con Salsa ai Funghi

Homemade ravioli stuffed with spinach, Ricotta cheese and Asiago cheese, served with creamy mushroom sauce... 19

Spaghetti Chitarra al Nero con Vongole Calamaretti

Homemade fresh squid ink-infused spaghetti with fresh baby calamari, cockle clams and olives in a peperoncino-infused olive oil and roasted garlic sauce... 19

Cannelloni di Vitello e Ricotta

Homemade Cannelloni pasta with Ricotta cheese, roasted veal and served gratin with Parmesan truffle fondue... 19

Gnocchi di Patate al Pesto e Mozzarella

Homemade potato dumplings served with basil pesto and melted Buffalo Mozzarella... 19

Ravioli di Zucca Aragosta e Tartufo

Homemade ravioli filled with butternut squash and topped with creamy black truffle sauce and lobster... 24

Fettucine Cacio Pepe con Prosciutto e Piselli

Homemade fettuccine with Pecorino cheese and fresh ground black pepper, wild mushrooms and fresh green pea, topped with crispy prosciutto... 22

Penne Peperoncino Cime di Rapa e Ricotta Salata

Peperoncino-infused penne with rappini broccoli sautéed in garlic olive oil and aged-ricotta salata ... 19

SECONDI PIATTI

(Second Course)

Filetto di Manzo in Crosta

Certified Hereford Beef Tenderloin “Wellington Style”
Wrapped with puff pastry, Porcini mushrooms and
black truffles pâté, rosemary roast potatoes and
asparagus, beef demi glace Porto wine sauce... 36

Porchetta al Forno

Deboned domestic pig marinated with aromatic herbs,
Mediterranean spices, garlic, mustard seeds and black pepper,
rolled and roasted in the wood-burning oven and served
with seasonal vegetables and potatoes... 29

Filetto di Dentice al Limone

Gulf Red Snapper filet roasted with lemon and oregano,
served with chive mashed potatoes and asparagus... 24

Salmone con Zucchini e Zafferano

Pan-roasted Scottish Salmon filet served with
sautéed shredded zucchini and saffron sauce... 23

Ippoglosso con Risotto Asparagi

Pan-roasted fillet of fresh Alaskan Halibut with olive
oil and thyme, and served with creamy green asparagus risotto,
finished with roasted caramelized cherry tomatoes ... 29

Scaloppina di Vitello agli Asparagi

Pan seared Veal Scaloppini with sage and white wine
topped with Fontina cheese and grilled asparagus... 28

PER I BAMBINI

(Kid's Menu for 12 & Under)

Suprema di Pollo Milanese con Patate Fritte

Pan-fried chicken Milanese and French fries... 12

Penne ai Quattro Formaggi

Penne pasta served with a creamy four-cheese sauce... 12

Regina Margherita Pizza

Tomato sauce, grape tomatoes, imported Buffalo Mozzarella, basil, extra virgin olive oil... 12

Salame Pizza

Tomato sauce, salami, imported Buffalo Mozzarella, basil, extra virgin olive oil... 12

I DOLCI

(Desserts)

Dolce Italiano della Mamma

Traditional Italian cream cake with vanilla pastry cream, fresh strawberries and mint chutney... 9.50

Espresso Tiramisu

Lady fingers soaked with espresso coffee and layered with mascarpone cream and dusted with cocoa... 9.50

Tulipano con Mousse al Cioccolato Fondente

Tulip shaped chocolate cup filled with dark chocolate mousse and topped with almond Florentine and a chocolate covered strawberry ... 9.50

Semifreddo alla Banana e Cioccolato

Chocolate and banana parfait served with caramel sauce and fresh strawberries ... 9.50

Millefoglie all'Amalfitana

Italian version, Amalfi-style Napoleon cake with layers of crispy caramelized puff pastry filled with a delicate lemon cream and topped with fresh raspberries... 9.50

Selezioni di Amaretti Morbidi e Tartufi

A selection of homemade macaroons accompanied with chocolate truffles ... 9.50