

Cold Antipasti

<u>Buffalo Mozzarella</u> -Soft Milky mozzarella cheese, Beef steak tomatoes, roasted Holland peppers, prosciutto di Parma finished with fig flavored aged balsamic and pesto aioli	15
<u>Tuna Tartar</u> -Sushi grade yellow fin tuna served in bed of thinly sliced European cucumbers, diced avocados, roasted peppers, topped with colugo caviar and finished with fig flavored aged balsamic, mild wasabi.....	15
<u>Tomato & Avocado</u> -Diced tomatoes, Bermuda onions, avocados in bed of roasted beets.....	10
<u>Prosciutto Melon</u> -Prosciutto di Parma, thinly sliced and served over melon.....	12
<u>Beets & Goat cheese</u> - Roasted beets with goat cheese, sliced radishes, smoked cherry tomatoes, grilled asparagus, toasted pistachios with a citrus vinaigrette.....	10
<u>Shrimp Cocktail</u> -Jumbo shrimp served with cocktail sauce and lemon wedge.....	14
<u>Bersaola Carpaccio</u> -Thinly Sliced air dried filet mignon topped with baby arugula, capers and shaved parmesan cheese drizzled with white truffle oil	11

Hot Antipasti

<u>Calamari Fritti</u> -Fried to golden brown and served with mild tomato sauce, lemons.....	13
<u>Meat Balls</u> - Homemade meat balls topped with fontina cheese in a light tomato sauce.....	10
<u>Escargot</u> - Fresh snails off the shells sautéed with shallots, garlic, mushrooms, cherry tomatoes in a French pernod liquor and truffle cream sauce.....	13
<u>Asparagus Parmigian</u> -Pan roasted and topped with breadcrumbs and peccorino Romano cheese and served with white wine, lemon, fresh herbs, touch of tomato sauce.....	10
<u>Clams Posilipo or Mussels Marinara</u> -Little neck clams sautéed with garlic, mild cherry peppers, pancetta, cherry tomatoes in white wine	12
<u>Spiedini</u> -White bread and mozzarella cheese encrusted with Parmesan cheese pan fried and served in a light tomato sauce with fresh basil.....	10
<u>Eggplant Rollantini</u> -Thinly sliced eggplant, rolled and stuffed with homemade ricotta cheese, chopped baby spinach topped with fresh melted mozzarella in a marinara or grappa sauce.....	12
<u>Portobello Mushroom</u> -Grilled Portobello mushroom topped with crushed roasted walnuts, sun dried cranberries, fontina cheese finished in a purée of white truffle cognac cream sauce.....	12

Insalate

<u>Arugula Salad</u> -Baby arugula with walnuts, Gorgonzola cheese and sliced pears.....	8
<u>Grappa Salad</u> -Fresh Belgian endives, radicchio and arugula served with a light vinaigrette dressing finished with shaved gorgonzola cheese over sliced beef steak tomatoes.....	8
<u>Caesar Salad</u> -Fresh baby romaine lettuce served with home made herb croutons and homemade dressing.....	8

Soup

<u>Pasta Fagioli</u>	7	<u>Minestrone</u>	7	<u>Straciatella Romano</u>	7
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*Every dish is prepared fresh to order, please be patient as some dishes take longer to cook than others
For parties of 6 or more gratuities will be added to your check
If you have any food allergies please let the waiter/waitress or manager know before ordering*