

Pasta

- Porcini Ravioli**- Stuffed with porcini mushrooms, ricotta cheese served with a purée of truffle cream sauce....22
- Rigatoni Grappa** -Rigatoni pasta sautéed with Italian sausage, sun-dried tomatoes finished in a grappa sauce made with mascarpone and grappa with touch of marinara.....21
- Cavatelli Broccoli Rabe**-Home made cavatelli sautéed with mild sausage, broccoli rabe with extra virgin olive oil and roasted garlic.....22
- Linguini & Shrimp**-Linguini pasta served with sautéed shallots, garlic, shrimp, shitake mushrooms, baby arugula in a grappa pink sauce.....25
- Gnocchi Bolognese**-Potato pasta served in a mixture of beef, lamb and wild boar ragout with fresh herbs.....22
- Linguini & Clams**-Little neck clams sautéed with garlic, extra virgin olive oil and white wine.....22
- Gluten Free Pasta**-Served with garlic, julienne vegetable, extra virgin olive oil, cherry tomatoes, asparagus, shitake mushrooms in white wine with lemon zest..... 19
- Zuppa di Pesce**-Combination of shrimp, clams, mussels and calamari served over linguini in a white wine and garlic sauce, with fresh basil touch of marinara.....26

Pollo

- Pollo Scarpariella**-Boneless chicken breast (Bell Evans) served with sautéed Italian sausage, garlic, sweet cherry peppers, and fresh Italian herbs with white wine and fresh lemon.....20
- Pollo Tre Funghi**- Boneless chicken breast (Bell Evans) served with sautéed wild mushrooms in a brandy cognac cream sauce and puree of white truffle.....20
- Pollo Milanese**- Chicken cutlets pounded thin and pan fried topped with chopped mix green salad, cherry tomatoes, olives, Bermuda onions and gorgonzola cheese with aged balsamic.....20
- Pollo Florentine**-Boneless chicken breast (Bell Evans) topped with prosciutto, spinach and melted fontina cheese finished with white wine and fresh herbs.....20
- Pollo Contandina**-Boneless chicken breast (Bell Evans) pan roasted and served with asparagus, artichoke hearts, cherry tomatoes in white wine with fresh Italian herbs touch of marinara.....20

Vitello

- Veal Tre Funghi**-Veal scaloppini sautéed with three types of wild mushrooms, touch of brandy, shallots in a purée of white truffle.....23
- Veal Saltimbocca**-Veal scaloppini topped with prosciutto di Parma and fontina cheese, served over sautéed spinach, finished with a light demy glaze sauce.....23
- Veal Scarpariello**-Veal Scaloppini sautéed with shrimp, artichokes, capers and shitake mushrooms with white wine, freshly squeezed lemon.....24

Manzo

- Veal Chop (Grass Fed)**-Grilled, and topped with Gorgonzola cheese in a Barolo wine reduction.....33
- Prime Aged Ny Strip**-Grilled your perfection, served with sautéed onions and mushrooms.....33

Pesce

- John Dory**-Wild sea bass, served with clams, mussels, calamari, finished in a plum tomato sauce touch of chardonnay wine, garlic and fresh basil.....29
- Salmon**- Wild Alaskan salmon served in a Dijon mustard sauce, touch of cream and sun-dried tomatoes.....26
- Shrimp Fra Diavolo**- Jumbo shrimp served with julienne vegetables, garlic, shallots and crushed red pepper in a white wine sauce, touch of marinara over saffron risotto.....25