

Lumache con Crostini 9
escargot in garlic butter

Salsiccia alla Cacciatore 8
Italian sausage, caramelized onions, peppers,
and house marinara sauce

Dolci e Caldi Gamberi 12
Sweet and spicy sautéed shrimp with balsamic
glaze served over a bed of arugula.

Arrancini alla Erminio 9
cheese filled risotto balls crusted with seasoned
bread crumbs and served with our marinara sauce

Calamari 12
sliced squid steak, garlic, onions, and peppers

Antipasti

Portabella con Porto 9
roasted portabella cap, goat cheese,
and port wine demi glace

Sei Formaggi 8
baked asiago, boursin, fontina, fontinella,
mozzarella, and smoked mozzarella

Antipasto Assortito 10
classic Italian cured meats, cheeses, olives,
peppers, and chef's salad

Torta di Formaggio 9
Goat cheese wheel, basil pesto and roasted bell
peppers and finished with aged balsamic glaze

Insalata

Insalata di "Wedge" 7

Insalata di Caesar 6

Cena

served with a house salad and daily vegetable selection

Costolette d' Agnello* 32
rosemary and garlic marinated
lamb chops with horseradish risotto

Saltimbocca di Pollo 22
Sautéed chicken breast, prosciutto, asiago, sage
madeira cream sauce, and chef's starch

Gamberi alla Americana 25
large gulf shrimp sautéed with olive oil, tomato, garlic,
and capers tossed with angel hair pasta

Costola Corta di Manzo "Osso Buco" 28
beef short rib braised to perfection with a natural
reduction and served saffron risotto

Vitello alla Marsala* 28
scallopini of provimi veal, garlic, wild
mushrooms, marsala wine, and chef's starch

Cavatappi Pasta con Aragosta 26
lobster with cavatappi pasta with a fontinella
cheese sauce topped with bread crumbs
and baked to a golden brown

Pollo e Gamberi con Penne 28
sautéed chicken tenderloin and gulf shrimp,
fontinella cream sauce, crimini mushrooms,
shallots, garlic, and ricotta gnocchi

Salmone al Forno * 26
baked salmon topped with artichoke pesto crust,
served with fennel salad, roasted red pepper coulis

Sea Bass con Brodo di Porcini 28
grilled fresh Sea Bass with a porcini mushroom broth
and braised spinach and fresh tomato concasse

A La Carte

Fresh Asparagus 5 Sautéed Spinach 4 Risotto 6 Caramelized Onions 4
Sautéed Mushrooms 5 Penne Bolognese 6 Italian Truffle "Mac N' Cheese" 9

Certified Piedmontese

U.S.D.A. Certified Piedmontese Beef, finished with our vintage sauce served with a house salad, potatoes, and daily vegetable selection

Filetto di Manzo* house cut tenderloin of beef: 6 oz 29 8 oz 35 10 oz 40

Manzo Siciliano* 32
Piedmontese beef tips coated in Italian bread
crumbs and topped with tomato concasse
then served with truffle cavatappi and cheese

16 oz New York Strip* 44
the classic new york cut

24 oz Ribeye * "Cowboy" 53
the chef's favorite choice cut

* NOTICE: Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness