

Antipasti

Salsicca alla Cacciatora 7

A blend of Italian sausage, onions, sweet and hot peppers

Calamari 12

sliced squid steak, garlic, onions, and peppers

Lumache con Crostini 10

escargot in garlic butter

Portabella con Porto 9

roasted portabella cap, goat cheese, and port wine demi glace

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 encased by seasoned bread crumbs and served with our marinara sauce

Insalata e Zuppe

Insalata di Caesar 7

romaine lettuce, croutons, grano padano cheese, house made ceasar dressing

add grilled chicken 4

add grilled salmon* 8

Zuppe del Giorno 7

chef's daily soup selection

Insalata Antipasto 10

prosciutto di parma, oldani salami, italian cheese, olives, roasted peppers, mixed greens, and house dressing

Insalata di "Wedge" 7

Wedge of Iceburg lettuce with crispy prosciutto, egg, red onion, and tomato topped with housemade bluecheese dressing

A La Carte

Sautéed Mushrooms 4 Fresh Asparagus 4 Sautéed Spinach 4

Risotto 6 Caramelized Onions 4

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

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**

Filettini di Manzo con Risotto e Funghi* 18

sautéed certified piedmontese tenderloin tips with risotto, exotic mushroom,
tomatoes, caramelized onions and parmesan cheese

Pranzo

served with a house salad and daily vegetable selection

Penne con Funghi Selvaggi 13

portabella, cremini and truffle mushrooms, with a porcini cream sauce and penne pasta

Salmone al Forno* 16

oven roasted filet of salmon topped with artichoke pesto and bread
crumbs, served with fennel salad and rice pilaf

Saltimbocca di Pollo 16

sautéed chicken breast, prosciutto, asiago, sage madeira cream sauce,
fresh mozzarella, and spinach with chef's starch

Ravioli di Manzo 13

piedmontese beef, ricotta and grana padano hand-filled pasta, with Bolognese sauce

Pollo e Gamberi con Penne 18

sautéed chicken tenderloin and gulf shrimp, sherry demi glace,
Crimini mushrooms, shallots, garlic, and ricotta gnocchi

Vitello alla Marsala* 17

scallopini of provimi veal, garlic, wild mushrooms, marsala wine, and chef's starch

Gamberi alla Americana 21

3 large gulf shrimp sautéed with olive oil, tomato, garlic,
and capers tossed with angel hair pasta

Cavatappi Pasta con Aragosta 26

lobster with cavatappi pasta with a fontinella cheese sauce topped
with bread crumbs and baked to a golden brown

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

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