

## Antipasti

### Vongole alla Marinara

Sautéed fresh clams, parsley, garlic, and white wine  
18.00

### Langostine sul Farro

Spelt grain, langostine, celery, cherry tomato, basil, olive oil and lemon  
30.00

### Aragosta di Gio'

Low temperature cooked Maine Lobster served with warm sorana beans over a bed of mash, cherry tomatoes and a sparkle of green onion in a lemon dressing.  
35.00

### Tonno alla Palmaria

Sliced seared Ahi Tuna served chilled with a flower of string and cannellini beans, arugula lettuce and cherry tomatoes  
40.00

### Carpaccio di Manzo alla Salsa di Tartufo

Sliced raw beef, truffle under olive oil, with melted fontina cheese and cream  
36.00

### Crostino al Prosciutto

Toasted ciabatta bread, mozzarella, prosciutto di Parma, and melted butter  
22.00

### Burrata Tricolore

Soft mozzarella filled with cream, topped with pesto and roasted campari tomatoes  
23.00

Split charge \$5.00

Only two credit cards per table

## Insalate

### Mista

Butter lettuce, radicchio, carrots, and tomatoes in a red wine vinaigrette  
14.00

### Fiorentina

Mache lettuce, corona beans, tuna under olive oil, and green onions in an olive oil and lemon dressing  
18.00

### Favorita

Radicchio, arugula, chopped endive, and mozzarella cheese in a red wine vinaigrette  
18.00

### Forte Forte

Radicchio and arugula topped with shaved slices of parmesan cheese in a balsamic dressing  
17.00

### Carciofin

Sliced raw artichokes hearts with shaved sweet fennel, green onion and shaved pecorino cheese in a lemon sauce  
20.00

## Zuppe e Minestre

### Minestrone

Fresh mixed vegetables soup  
17.00

### Pasta e Fagioli

A blended combination of borlotti and cannellini beans, with homemade cut fettuccine  
18.00

### Anolini in Brodo

Home made parmesan ravioli in a veal broth  
18.00

## Risotti

### Risotto Paveron

Risotto with dungeness crab meat, roasted bell pepper and a splash of tomatoes sauce.  
28.00

### Risotto Nonna

Risotto with mixed vegetables  
19.00

### Risotto ai Funghi Porcini

Risotto with fresh porcini mushrooms in a light tomato sauce  
25.00

## **Paste Fatte in Casa**

### Panzerotti

Crepes filled with ricotta and spinach, topped with  
porcini mushroom or tomato sauce  
25.00

### Stracetti al Basilico

Homemade square pasta in a tomato sauce topped with  
basil  
21.00

### Ricciarelle al Tartufo

Homemade short pappardelle in a white truffle sauce  
30.00

### Maltagliati Verdi

Homemade spinach pasta in a meat sauce  
25.00

### Tortelli di Zucca

Homemade ravioli filled with pumpkin in a butter and  
sage sauce  
23.00

### Ravioli con Asparagi

Homemade ravioli filled with ricotta cheese and  
asparagus sautéed in a butter sauce with fresh asparagus  
pieces  
23.00

### Agnolotti

Homemade ravioli filled with sweet white corn in a white  
truffle sauce  
30.00

### Gnocchi al Vostro Gusto

Homemade potato dumpling served with your choice of a  
meat sauce or a light creamy gorgonzola sauce  
23.00

## **Paste Secche**

### Spaghetti Bottarga

Spaghetti with garlic and oil, crushed red peppers topped  
with a delicacy of sun dried cured fish eggs  
28.00

### Penne o Linguine Imperiale

Penne or linguine in a lightly spiced tomato sauce with  
chopped Mediterranean langostine  
30.00

## **Pesce**

### Aragosta Saltata

Two and a half pound fresh Main lobster sautéed with  
cherry tomatoes, basil, parsley, lemon juice, chili pepper  
and olive oil  
M/P

### Sogliola al Limone

Pan fried Dover sole sautéed in a lemon and butter sauce  
58.00

### Spigola al Forno

Delicate whole white fish, oven baked, with a touch of  
olive oil, lemon, and rosemary  
46.00

### Langostine Grigliate

Grilled Mediterranean scampi  
55.00

### Frittura di Mare

Fried calamari, langostine and shitake mushrooms  
35.00

## **Carni**

### Tagliata

Seared sliced New York steak, rare on the inside, and  
served with baby artichokes  
53.00

### Arrosto di Vitello

Veal rack roast served three ways: plain, with porcini  
mushrooms or in a butter and sage sauce.  
52.00

### Cotoletta alla Milanese

Pan fried pounded and breaded veal chop  
54.00

### Scotta Dito

Grilled lamb chops with a mint sauce  
50.00

## **I Contorni**

### Asparagi Gratinati

Baked asparagus with butter and Parmesan cheese  
11.00

### Cannellini alla Salvia

Cannellini beans sautéed with olive oil and sage served  
cold or hot  
9.00

### Grigliata di Vegetali

Combination of grilled vegetables  
19.00