

# LA PASTA FRESCA E IL RISOTTO

Fresh Hand Made Pasta Prepared Daily.

<b>GEMELLI AL POLLO E BROCCOLINI</b> <i>Gemelli with grilled Jidori Chicken breast and broccoli in a light spicy creamy tomato sauce</i>	18.50	<b>RISOTTO AI FUNGHI</b> <i>Risotto with wild &amp; porcini mushrooms</i>	21.95
<b>SPAGHETTI CACIO E PEPE</b> <i>Spaghetti with cacio and cracked black pepper.</i>	19.50	<b>GEMELLI ALL'ARRABBIATA CLASSICA</b> <i>Gemelli in a spicy tomato sauce</i>	17.95
<b>SPAGHETTI CHITARRA WITH BOTTARGA</b> <i>Spaghetti in a light olive oil and garlic sauce with Sardinian Bottarga</i>	19.95	<b>RAVIOLI DI RICOTTA E SPINACI</b> <i>Homemade ravioli filled with Ricotta &amp; spinach in a light tomato sauce</i>	18.95
<b>SPAGHETTI ALL'ARAGOSTA E ARUGOLA</b> <i>Spaghetti with Maine lobster and fresh wild arugula in a light spicy creamy tomato sauce</i>	27.95	<b>FUSILLI ALLA BOSCAIOLA</b> <i>Corkscrew pasta with peas, mushroom and Italian sausage in a light white sauce</i>	18.50
<b>LASAGNE ALLA PIEMONTESE DI TACCHINELLA</b> <i>Homemade lasagna with turkey ragout</i>	21.95	<b>RIGATONI ALLA NORMA</b> <i>Rigatoni in a light tomato sauce, sautéed eggplant topped with dry Ricotta cheese</i>	16.95
<b>SPAGHETTI ALLE VONGOLE VERACI</b> <i>Spaghetti with sautéed Manila clams in a light olive oil and white wine sauce</i>	19.95	<b>GNOCCHI A PIACERE</b> <i>Homemade potato dumpling with your choice of sauce</i>	18.95
		<b>PAPPARDELLE ALLA BOLOGNESE</b> <i>Pappardelle pasta with a slowly cooked beef ragout</i>	22.95

## GLUTEN FREE PASTA

PENNE-SPAGHETTI SERVED WITH YOUR CHOICE OF SAUCE — ADD \$3.00

GLUTEN FREE RAVIOLI FILLED WITH KALE & MOZZARELLA IN A LIGHT PINK SAUCE — 19.95

ZUCCHINI LINGUINI WITH SAUTÉED HEIRLOOM CHERRY TOMATO — 17.00

# CARNI E POLLAME

<b>GRILED MILK FED VEAL CHOP</b> <i>Served with a lite rosemary sage infused olive oil sauce</i>	39.95	<b>SCALOPPINA DI VITELLO</b> <i>Veal scallopine with a tomato, kalamata olives and capers sauce</i>	24.95
<b>PETTO DI POLLO GRIGLIATO</b> <i>Grilled Jidori Chicken breast paillard with lemon and caper sauce</i>	25.95	<b>BRASATO DI MANZO</b> <i>Five hours braised beef boneless short ribs in Barolo wine reduction served on a bed of parmesan risotto</i>	34.95
<b>FILETTO DI BUE AI FUNGHI PORCINI</b> <i>Grilled beef tenderloin with a sautéed porcini mushroom sauce</i>	28.95	<b>TAGLIATA DI BUE</b> <i>Sliced tenderloin filet on a bed of wild arugula topped with shaved Parmigiano Reggiano</i>	28.50
<b>PARMIGIANA CLASSICA DI POLLO</b> <i>Lightly breaded, pounded Jidori chicken breast Parmigiana with fresh Mozzarella and tomato sauce</i>	25.95	<b>POLLETTO ALLA GRIGLIA</b> <i>Grilled Jidori Chicken with wild herbs and garlic</i>	24.95

# PESCI E CROSTACEI

<b>SCAMPONI MARINATI ALLA GRIGLIA</b> <i>Grilled Hawaiian Prawns marinated with garlic and herbs</i>	27.95	<b>BRODETTO DI PESCE</b> <i>Adriatic fish soup with fresh mixed seafood, tomato and garlic crouton</i>	26.95
<b>TRANCIO DI SALMONE CON QUINOA</b> <i>Grilled wild salmon on a bed of red &amp; white quinoa</i>	28.95	<b>BRANZINO ALLA GRIGLIA</b> <i>Whole grilled fresh imported Mediterranean sea bass lightly breaded with Mediterranean herbs</i>	39.95