

ANTIPASTI

Fritto Misto \$17

Fried shrimp, calamari, zucchini, sugo di pomodoro (tomato sauce)

Fiocchetti di Pera \$15

Parmesan cream stuffed fiocchetti pasta, summer truffle pear sauce

Beef Carpaccio* \$14

Thinly-sliced raw beef, arugula, shaved parmesan, olive-oil, lemon dressing

Zucchini E Gamberi \$15

Grilled shrimp, zucchini, mixed greens

Platto di Burrata \$18

Burrata cheese, prosciutto, roasted eggplant, bell peppers, arugula, balsamic reduction

Crocchette di Melanzane \$14

Eggplant stuffed croquettes al pomodoro (tomato), goat cheese crumbles

INSALATE

Delizia del Contadina \$14

Mixed greens, pears, tomatoes, walnuts, pecorino cheese, balsamic

Insalate alla Fiamma \$17

Boston lettuce, avocado, tomatoes, radicchio, grilled shrimp, lump crab-meat

Insalate di Barbabietole \$14

Roasted red beets, oranges, shaved parmesan cheese, hazelnut-mint olive -oil dressing

PIZZE 11-12”

+ Prosciutto \$3 + Sausage \$2.5

Margherita \$15

Pomodoro (red sauce), mozzarella, fresh basil, parmesan

Capricciosa \$18

Pomodoro (red sauce), mozzarella, mushrooms, olives, artichokes, arugula, prosciutto

Quattro Formaggi (Bianca) \$16

Four-cheese mozzarella, fontina, gorgonzola dulce, ricotta

Bianca al Prosciutto Crudo (Bianca) \$18

Fontina cheese, prosciutto, fresh tomatoes, arugula

Robiola \$22

Robiola cheese stuffed flatbread, olive oil

MENU KEY



Gluten Free



Vegetarian



Dairy Free

**Eating raw or undercooked dishes increases the risk of foodborne illness. This product may be raw or undercooked.*

During rush hours, we strongly encourage our patrons to avoid making changes to the menus.

PRIMI

+ Gluten-Free Pasta \$4 

+ Risotto del Giorno Market Price

+ Pasta del Giorno Market Price

Pappardelle alla Bolognese \$22

Made-in-house pappardelle pasta, aged bolognese sauce, parmesan

Tagliolini al Gamberi \$22

Made-in-house tagliolini pasta, shrimp, radicchio, cognac cream sauce (white sauce)

Tagliolini allo Scoglio \$25

Made-in-house tagliolini pasta, garlic white wine sauce, fresh seafood (shrimp, mussels, clams, calamari), red chili flakes

Gnocchi con Salsiccia \$22

Made-in-house gnocchi al pomodoro (red sauce), red pepper flakes, green peas, Italian sausage

Linguine al Nero di Seppia \$22

Made-in-house black linguine, arrabbiata sauce (spicy red sauce), shrimp, arugula

Penne Bisanzio \$19

Penne pasta, basil, mozzarella, al pomodoro (red sauce)

SECUNDI

Ask server for specials

Lamb Chops Scottadito \$34

Grilled New Zealand lamb chops, pomegranate-red wine reduction, truffled mashed potatoes, grilled asparagus

Pollo Arrosto \$27

Lemon-roasted chicken, roasted potatoes, caramelized onions

Salmone* \$30

Grilled salmon, roasted potatoes, sauteed spinach, grilled asparagus

Vitello alla Porcini \$30

Veal medallions, porcini mushroom sauce, gnocchi al pomodoro (red sauce)

CONTORNI

Truffled Mashed Potatoes \$7  

Fried Artichokes \$10   

Sauteed Spinach \$7  

Garlic Roasted Potatoes \$7  

Grilled Chicken \$8  

Grilled Shrimp \$8  

Oven Roasted Polenta \$7 