

## 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 \$16

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

### Capricciosa \$19

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

### Quattro Formaggi (Bianca) \$17

Four-cheese mozzarella, fontina, gorgonzola dolce, ricotta

### Bianca al Prosciutto Crudo (Bianca) \$19

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 \$26

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

### Tagliolini al Gamberi \$29

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

### Tagliolini allo Scoglio \$32

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

### Gnocchi con Salsiccia \$26

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

### Linguine al Nero di Seppia \$29

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

### Penne Bisanzio \$21

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

## SECONDI

Ask server for specials

### Lamb Chops Scottadito \$35

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

### Pollo Arrosto \$29

Lemon-roasted chicken, roasted potatoes, caramelized onions

### Salmone\* \$33

Grilled salmon, roasted potatoes, sauteed spinach, grilled asparagus

### Vitello alla Porcini \$35

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 