



**MINISTRA DEL GIORNO**

*Soup of the day / 6.5*

**INSALATA CESARE**

*Crispy green hearts of Romaine, house Caesar dressing, shaved Parmesan-Reggiano cheese, toasted brioche croutons / 8.5*

**\*CALAMARI ALLA GRIGLIA**

*Grilled calamari tossed with roasted peppers, charred cherry tomatoes, torn basil in a spicy lemon vinaigrette, nduja purée /15*

**INSALATA DI BARBABIETOLA**

*Balsamic roasted beets, butternut squash, arugula, micro kale, feta cheese, toasted pine nuts/15*

*Antipasti*

**\*INSALATA DELLA CASA**

*Field greens, shaved radish,*

*Heirloom tomatoes, balsamic vinaigrette / 7.5*

**\*MOZZARELLA DI BUFALA E POMODORI**

*Imported Buffalo Mozzarella, Heirloom tomatoes, basil, red onion, balsamic glaze / 14.5*

**\*ANTIPASTO ALLA VIVERE**

*Chefs choice of cured meats, cheeses and vegetables/ 18*

**\*FORMAGGI ASSORTITI**

*Chefs selection of assorted cheeses /13*

**GNOCCHI CON ASTICE E SPINACI**

*Homemade petite potato dumplings, lobster, truffle paste, spinach, white wine shallot sauce / 16*

*Pranzo*

**TORTA DEL GIORNO**

*Chefs sandwich of the day / Market Price*

**INSALATA DI BARBABIETOLA**

*Balsamic roasted beets, butternut squash, arugula, micro kale, feta cheese, toasted pine nuts*

**Grilled Chicken / 19 Grilled North Atlantic Salmon / 24**

**Seared Black Tiger Prawns / 25**

**CESARE TRE MODI**

*Crispy green hearts of Romaine, House Caesar dressing, shaved Parmesan-Reggiano cheese, toasted brioche croutons*

**Grilled Chicken / 18 Grilled North Atlantic Salmon / 23**

**Seared Black Tiger Prawns / 24**

*Paste "Specializing in Hand Crafted Pasta"*

**TORTELLINI CON RICOTTA E CARCIOFI**

*Housemade ring shaped pasta filled with artichoke hearts, Ricotta and herbs, toasted Anise seeds, mint, in a artichoke broth 18/24*

**AGNOLOTTINI DI FAGIANO**

*"Our classic" small pillow shaped homemade Pheasant filled pasta, butter, sage, Parmesan-Reggiano 19/25*

**TAGLIORINI ZAFFERANO ALLA CALABRESE**

*House made saffron pasta, sautéed with garlic and olive oil, spicy Calabrian peppers, calamari, baby Gulf shrimp, Diver Sea scallop 21/27*

**RAVIOLI DI FORMAGGIO ALLA CARBONARA**

*Hand crafted pasta stuffed with Trugole cheese, hand dipped Ricotta, Parmesan -Reggiano, toasted garlic, shallots, seasonal mushrooms, green peas, San Danielle Prosciutto, Parmesan cream sauce 20/26*

**PENNE ALLA BOLOGNESE**

*Classic tube shaped pasta, traditional Bolognese meat sauce of veal, pork and beef 14/20*

**RIGATONI CON CONIGLIO E OLIVA**

*Housemade Rosemary infused Rigatoni, braised young rabbit, Castrel Ventrano olives, toasted pine nuts, Pecorino 20/26*

**\*RISOTTO CON GRANCHIO E PESTO DI PISTACCHIO**

*Slow cooked creamy Carniroli rice, Lump Crabmeat, whipped lemon Ricotta, pistachio pesto, fennel, Parmesan-Reggiano 21/27*

*(Gluten free pasta available upon request) \* Indicates Gluten Free*

*Secondi*

**\*MERLUZZO NERO CON QUINOA E TAPENADE**

*Pan seared, oven roasted Black Cod fillet, red quinoa, toasted pine nuts, topped with cherry tomatoes olive tapenade /34*

**CAPELANTE CON POLENTA E RAMPE**

*Pan seared Diver Sea scallops, brown butter polenta, grilled ramps, fava beans, white balsamic ramp vinaigrette /30*

**\* AGNELLO CON PATATE ARROSTO E CIPOLLINI**

*Grilled 7oz Colorado lamb loin, creamed Swiss Chard, roasted potatoes, Cipollini onions, Saba /33*

**\* POLLO ALLA SALTIMBOCCA**

*Pan seared rolled Amish chicken, filled with sage, wrapped in San Danielle Prosciutto, butter, tomato sauce, turnip purée / 26*

*Emily Phillips, Executive Chef*

*Steven Ray Mendez, Sous Chef*