

LUNCH

DINNER

WINES & SPIRITS



RESERVATIONS

DIRECTIONS

REVIEWS

**ANTIPASTI****Zuppa del Giorno**

Fresh made daily soup, please see our list of specials for today's selection.

Minestrone di Verdure

Fresh mixed vegetables soup

Insalata Mista

Mixed spring lettuce and fresh sliced tomatoes with balsamic vinaigrette dressing.

Lattughette di Campo

Baby organic lettuce, balsamic dressing, crispy bacon, Parmesan cheese.

Insalata Romana

Romaine lettuce with Caesar dressing, Parmesan, croutons.

Insalata con Rughetta

Salad of tomatoes, arugula, sweet onions, shaved Asiago cheese.

Insalata Caprese

Fresh mozzarella, sliced tomatoes, basil, extra virgin olive oil.

Insalata Messicana

Salad of Jicama (Mexican turnip) baby spinach, avocado, cranberries, walnuts.

Insalata di Spinaci

Baby spinach, hard boiled egg, crispy bacon tossed in balsamic vinaigrette.

Insalata Canadese

Mixed greens, oak smoked salmon, tomatoes, capers, lemon vinaigrette.

Add grilled chicken strips to any salad

ANTIPASTI**Bruschetta al Pomodoro**

Toasted ciabatta bread topped with fresh tomato and garlic.

**Verdure alla Griglia**

Grilled fresh vegetables drizzled with aged balsamic vinegar.

Add grilled chicken strips to any salad

Sfoglie di Melanzane

Layers of grilled eggplant, tomato sauce and mozzarella cheese baked in our wood-burning oven.



Carpaccio

Thinly sliced raw beef tenderloin drizzled with lemon juice and topped tangy horseradish sauce.

Add arugula and shaved Parmesan cheese



Antipasto Casereccio

House selection of cold cuts and marinated vegetables .

Cozze alla Marinara

Fresh local mussels sautéed in a spicy tomato, white wine and garlic broth.



Warm Seafood Salad

Fresh grilled seafood mixed with celery, fennel and endive salad.

Crostino al Salmone

Crispy pizza bread with smoked salmon, sour cream and capers.



TOP



PIZZA

Thin crust, cooked in our wood-burning oven

Margherita

Tomato sauce, mozzarella, basil.



Marinara

Tomato sauce, garlic, oregano, basil.



Parmigiana

Tomato sauce, mozzarella, prosciutto crudo, arugula, shaved parmesan.

San Daniele

Tomato sauce, mozzarella, prosciutto crudo.

Capricciosa

Tomato sauce, mozzarella, mushrooms, artichokes, ham, black olives.



Cinque Stagioni

Tomato sauce, mozzarella, mushroom, artichokes, ham, black olives, roasted peppers



Prosciutto e Funghi

Tomato sauce, mozzarella, ham, mushrooms.

Prosciutto & Carciofi

Tomato sauce, mozzarella, ham, artichokes.



Gamberi & Carciofi

Tomato sauce, mozzarella, fresh grilled shrimp, artichokes, black olives.



Salamino Piccante

Bucatini

Tomato sauce, mozzarella, spicy salami, chili pepper, red onions.

Diavolo Matto

Tomato sauce, mozzarella, spicy sausage, chili flakes, black olives.

Vegetariana

Tomato sauce, mozzarella, grilled vegetables.

Pomodoro & Rughetta

Fresh sliced tomatoes, mozzarella, arugula and parmesan cheese.

Pesto & Caprino

Basil pesto, goat cheese, pine nuts.

Pollo & Pomodori all' Olio

Mozzarella, roasted chicken, sun dried tomatoes, basil.

Gorgonzola e Speck

Mozzarella, gorgonzola cheese, smoked prosciutto.

Formaggi & Aglio

Four cheeses and roasted garlic.

Melanzane

Sliced tomato, mozzarella, grilled eggplant, black olives

Siciliana

Tomato sauce, mozzarella, eggplant, parmesan

Affumicata

Sliced tomato, smoked mozzarella, radicchio

Fiorentina

Mozzarella, gorgonzola, spinach, walnuts

Sarda

Tomato sauce, mozzarella, sweet Italian sausage, onions, bell-peppers

Romana

Tomato sauce, mozzarella, tuna, arugula, onions.

Toscana

Mozzarella, pancetta, asparagus

Pugliese

Tomato sauce, mozzarella, meatballs, onions

Calzone Vegetariano

Pizza dough filled with spinach, ricotta and mozzarella.

Calzone al Prosciutto & Funghi

Folded pizza filled with mozzarella, ham and mushrooms.

Povera

Pizza bread baked with rosemary, sea salt and olive oil.



PASTA & RISOTTI**Bucatini all'Amatriciana**

Hollow straw pasta with pancetta, onions, spicy tomato sauce, pecorino cheese.

**Capellini al Naturale**

Angel hair pasta with fresh tomatoes, roasted garlic and basil.

Rigatoni al Pomodoro

Short tube pasta with tomato sauce and basil.

**Farfalle alla Contadina**

Bow tie pasta with roasted chicken, mushrooms, and sage in light tomato cream sauce.

**Pennette Pollo & Pomodori Secchi**

Penne with roasted chicken, sun-dried tomatoes, cream sauce

Fettuccine Primavera

Fettuccine with fresh mixed vegetables in a light cream sauce.

**Pennette Quattro Formaggi**

Penne with a creamy Gorgonzola, Parmigiano, Mozzarella and Fontina cheese sauce.

**Fusilli Tartufati**

Corkscrew pasta with leeks, artichokes, Shiitake mushrooms, truffle oil, shaved dry ricotta cheese.

Fusilli al Pesto

Corkscrew pasta with fresh basil and pine nuts pesto.

Pennette alla Puttanesca

Short pasta with olives, capers, garlic, spicy tomato sauce and anchovies.

**Spaghetti Aglio, Olio & Peperoncino**

Spaghetti with roasted garlic, chili peppers and parsley in extra virgin olive oil.

**Spaghetti agli Spinaci**

Spaghetti with roasted garlic and fresh spinach.

Ravioli al Burro & Salvia

Spinach and ricotta ravioli, topped with browned butter and sage served with marinara sauce.

**Spaghetti con Polpette di Carne**

Spaghetti with home made meat balls in tomato sauce

**Fettuccine al Ragú**

Flat egg pasta with traditional beef ragu'.

Lasagne alla Bolognese

Lasagna baked with meat ragu' and creamy béchamel sauce.

**Linguine alle Vongole**

Linguine with fresh clams in a white wine and garlic sauce.

**Linguine ai Crostacei**

Linguine with fresh clams, crab, lobster, shrimp and scallops in spicy garlic, tomato and wine sauce.

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Risotto del Giorno

Please see our daily specials for today's selection



TOP



CARNE & PESCE

Served with fresh vegetables of the day

Pollo al Limone

Pounded chicken breast sautéed with lemon and capers.

Pollo al Marsala

Pounded chicken breast sautéed with mushrooms and Marsala wine.

Pollo Primavera

Pounded chicken breast sautéed with mixed fresh vegetables, light cream sauce.
Served with soft polenta.

Battuta alla Griglia

Pounded chicken breast, grilled and topped with tomato, garlic, basil.

Bistecca alla Griglia

16 oz Angus beef Porterhouse steak grilled with rosemary and olive oil

Agnello Scottadito

Grilled lamb chops marinated with rosemary, garlic, and extra virgin olive oil.

Salsiccia con Polenta & Peperonata

Traditional grilled Italian sausage served with grilled polenta and mixed stewed bell peppers.

Scaloppine del Giorno m.p.

Sautéed free-range veal with today's selection of sauce. Please see our list of specials for today's selection

Pesce Fresco del Giorno m.p.

Fresh fish of the day. Please see our list of specials for today's selection and prices.

Side Dishes & Extras

Vegetables of the Day, Roasted Potatoes or Combination

Stewed bell-peppers

Pasta with Marinara , Puttanesca, Pesto or Bolognese Sauce (one third of a regular portion)

Grilled Chicken Breast (half)

Sausage (one)

Grilled Shrimp

Meatballs (four) in Tomato Sauce

Garlic and Herbs Dipping Sauce

Extra Pasta Sauce (Marinara , Puttanesca, Pesto or Bolognese)

Extra Pizza Topping (Vegetable or cheese, Meats)

Extra Bread Basket or Garlic Bread



TOP

DOLCI**PIZZA DOLCE VITA**

Pizza with Nutella, mascarpone, strawberries & almonds

**TIRAMISÚ**

Ladyfingers dipped in espresso, layered with mascarpone

**CROSTATA DI PERE**

Pear tart with apricot glaze

CREMA AL CARAMELLO

Creamy custard with caramelized sugar

**FRUTTI DI BOSCO**

Mixed fresh berries with sabayon sauce

**TORTA AL CIOCCOLATO**

Chocolate cake on top of our homemade wild berries sauce

VINSANTO CON BISCOTTI

“Holy wine” Aged white wine with dipping almond biscotti

PIATTO DI FORMAGGI

Plate of assorted cheeses (Parmesan, Gorgonzola, Pecorino Toscano)

TOP

SAMPLES OF OUR DAILY SPECIALS:**Pasta E Fagioli**

Three bean and pasta soup.

Tortine Di Granchio

Fresh crab cakes topped with lobster sauce.

Antipasto Alla Contadina

Roasted bell peppers, zucchini, eggplant, Kalamata olives and goat cheese.

Ravioli Salsa Rosa

Home made ravioli in a light tomato cream sauce.

Gnocchi Di Spinaci Al Burro

Home made spinach and ricotta dumplings with butter sage sauce.

Pappardelle Al Sugo D'anatra

Flat ribbon pasta with roasted duck meat sauce and rosemary.

Spaghettoni All'aragosta Fresca

Thin spaghetti served with a whole fresh lobster in a tomato sauce.

Risotto Ai Frutti Di Mare

Carnaroli rice with a fresh assortment of fish and shellfish.

Scaloppine Aalla Parmigiana

Breaded veal scaloppini in a tomato sauce topped with mozzarella cheese.

Lombata Di Vitello

Grilled thick veal chop topped with a sauce of Porcini mushrooms and asparagus.

Bistecca Fiorentina

Grilled T-bone steak topped with sauteed Portobello mushrooms.

Ossobuco Con Risotto.

Oven roasted veal shank filled with vegetables served over a bed of saffron risotto.

Branzino Al Salmoriglio

Grilled whole Mediterranean striped bass with salmoriglio sauce.

Sogliola Al Limone

Whole fresh Dover Sole sauteed in a lemon beurre blanc sauce

Buon Appetito!

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