

INSALATE

ANTIPASTI

Caprese

Seasonal Tomatoes served with Fresh Mozzarella, Crostini, Basil and E.V.O.O 13.95; or with Burrata 18.95 *GW

Prosciutto con Pere e Mascarpone

Pear and Mascarpone Cheese Wrapped with Prosciutto di Parma and Balsamic Reduction 14.50 *G

Taleggio al Forno

Baked Italian Brie Baked In a Puff Pastry served with Amaretto Sauce and Apples 14.95

Bruschetta Mista

Grilled Italian Baguette with Baked Goat Cheese, Fresh Mozzarella, Cured Black Olives, Tomatoes, Red Onions and Fresh Basil 14.95

Polpo alla Griglia

Grilled Octopus and Shrimp with Red Cabbage, Yukon Gold Potatoes, Red Bell Peppers, Green Beans and Olive Mint Vinaigrette *G 13.95

Arancini Ripieni con Formaggio

Homemade Saffron Risotto Balls Stuffed with Gorgonzola Dolce, Fontina Cheese, and Peas served with Tomato Basil Sauce 13.95 *G

Capesante e Gamberi con Pancetta

Brick Oven Roasted Sea Scallops and Shrimp Wrapped in Pancetta, served with Fig-Balsamic Puree 15.95 *G

Calamari Fritti

Crispy Fried Calamari with Roasted Garlic Tomato Sauce 13.95

Impepata di Cozze

Pan Roasted Black Mussels Steamed in Pinot Grigio, Red Pepper Flakes, Garlic and Fresh Lemon Juice 14.95 *GW

Bruschettone di Tonno

Seared Peppercorn Encrusted Ahi Tuna, on Grilled Country Bread with Black Olive Tapenade, Artichokes, Tomatoes, Lemon Juice and Basil 15.95

Trio di Carne con Polenta

Trio of Meats: Wild Boar Sausage, Mini Osso Buco and Veal/Beef Meat Ball on a Bed of Polenta with a Veal Reduction Sauce 13.95 *G

Melanzane alla Parmigiana

Layered Eggplant Baked with Mozzarella, Parmesan served with Tomato Basil Sauce 12.95

Salumi e Formaggi

Assorted Cheeses; Gorgonzola Dolce, Fresh Mozzarella, Smoked Mozzarella, Tuscan Cheese Spread with Assorted Italian Cold Cuts, Apples and Crostini 19.95 *GW

Casalinga

Organic Field Greens with Oil Cured Olives, Peppers, Tomato, Ricotta Salata, Cucumber and Red Wine Vinaigrette 7.25 GW

Cesare

Romaine "A La Caesar" with Parmesan Flatbread and Anchovies 8.25 GW

Gorgonzola e Noci

Seasonal Mixed Greens, Apples, Caramelized Walnuts, and Gorgonzola Dressing 8.50 *GW

Spinaci e Caprino

Organic Baby Spinach Salad with Caramelized Cashews, Grapefruit and Goat Cheese with Champagne Vinaigrette 8.50 *GW

"Insalata di Pesce Misto"

Organic Mixed Green Salad with Grilled Scampi, Sea Scallops, Peppercorn Encrusted Ahi Tuna, Avocado, Fresh Mozzarella, Seasonal Tomatoes, Peppers, Caviar Lentils. Served in a Crispy Angel Hair Basket with Italian Vinaigrette Dressing 24.95 *GW

PASTA

Campanelle con Gamberi

Bell Shaped Pasta with Shrimp, Fresh Spinach, Tomato in a Chive Cream Sauce 19.95 *GW

Fettucine alla Bolognese

Homemade Egg Fettucine with our Traditional Veal, Beef, Pork Meat Sauce 21.95 *GW

Fagottini Ripieni con Formaggi e Pere

Homemade Purse Shaped Pasta Filled with Gorgonzola Dolce, Grana Padano and Taleggio Cheese served with Garlic Cream Sauce and Poached Pear 25.95

Linguine con Prosciutto di Parma e Basilico

Linguini with Fresh Basil, Prosciutto di Parma and Peas Tossed Tableside Inside a Parmesan Cheese Wheel 21.95

Radiator del Mezzadro

Radiator Shaped Pasta with Roasted Chicken Breast, Broccoli and Red Peppers in a Roasted Garlic Cream Sauce 18.95 *GW

Ravioli con Capesante

Tri-Colored Ravioli Stuffed with Smoked Scallops, Shrimp, Artichokes, Ricotta, Topped with Scampi and Lemon Caper Butter Sauce 24.95

Pappardelle con Manzo Brasato

Homemade Wide Ribbon Pasta Topped with Braised Marinated Black Angus Beef, Wild Mushrooms and a Marsala Wine Sauce 24.95 *GW

Tagliatelle con Ragù di Cinghiale

Wild Boar Ragù and Wild Boar Sausage served with a Fresh Wide Ribbon Pasta and Arugula 22.95 *GW

Farfalle Ripiene con Pollo

Bowtie Spinach Pasta Stuffed with Roasted Chicken, Fontina Cheese, Raisins, and Toasted Almonds with a Vodka Cream Sauce 23.50

Gnocchi Con Filettino alla Alfredo

Homemade Potato and Spinach Dumplings Topped with Diced Black Angus, Sauteed Vegetables in an Alfredo Sauce 24.95 *G

Whole-Wheat or Gluten-Free Brown Rice Pasta Available Upon Request 1.00

PIZZE

Margherita - Fresh Mozzarella, Seasonal Tomatoes, Fresh Basil 12.95 *GW

Contadina - Roasted Chicken, Tomato, Fontina, Arugula 13.95 *GW

Salsiccia - Italian Sausage, Tomato Sauce, Provolone Cheese and Roasted Red Peppers 13.95 *GW

Montanara - Fontina Cheese, Prosciutto, Mushrooms and Topped with White Truffle Oil \$16.95 *GW

All Pizzas Available Gluten-Free or on Flatbread

*G- Gluten-Free Item *GW - Item can be adjusted to be Gluten-Free by asking your Server.

TUSCAN STEAK HOUSE

Grilled/Broiled Carlucci Steaks are Certified Black Angus*

*Bistecca con Pomodori Arrostiti**

Grilled Black Pepper Encrusted 20oz Rib-Eye Steak, Fire Roasted Tomatoes with Polenta served with Chianti Wine Sauce 39.95 *G

*New York ~New York **

Grilled New York Strip Steak served with Creamy Farro, and Chianti Wine Sauce 14oz 34.95 *GW

*Filettino di Manzo con Gamberi**

Petite 5oz Filet Topped with Lobster/Scampi Butter, served with Angel Hair Pasta, Three Crabmeat Stuffed Scampi and Lemon Caper Butter Sauce 31.95

*Filetto di Manzo**

Grilled Beef Filet served with Mascarpone Polenta and Chianti Wine Sauce 9oz 35.95 *G

Costoletta di Maiale alla Saltinbocca

Marinated 14oz Pork Chop Stuffed with Fontina Cheese, Fresh Sage, Prosciutto, served with Sauteed Spinach and Lemon Butter Sauce 26.95 *G

Arista di Maiale In Crosta di Espresso e Cacao

Espresso/Cocoa Encrusted Berkshire Pork Tenderloin, served with Roasted Garlic Mashed Potatoes, Sauteed Green Beans, Almonds and Dried Cherry/Orange Demi Glaze 26.95 *G

**Recommended Pairing*

Lobster/Scampi Butter, Horseradish Butter or Gorgonzola Butter 3.50

CARNE & PESCE

Petto di Pollo alla Parmigiana

Breaded Pan Roasted Chicken Breast Baked with Mozzarella Cheese, Tomato Basil Sauce and Linguini Pasta 22.95

Tonno in Padella

Pan Roasted Black Peppercorn Encrusted Ahi Tuna served with Mascarpone Polenta, Baby Arugula and a Sun-Dried Tomato Caper Relish 26.95 *G

Pollo alla Vesuvio

Half Chicken Roasted with Yukon Gold Potatoes, Peas, Red Bell Peppers and Oregano Garlic White Wine Sauce 22.95 *G

Fettina di Vitello

Nature Fed Veal Cutlets and Sauteed Baby Spinach with Your Choice of Lemon Caper Butter Sauce or Marsala Wild Mushroom 29.95 or Chicken Breast 24.95

Risotto con Gamberi e Polpette di Granchio

Organic Aged Saffron Flavored Arborio Rice with Sauteed Crabcake, Sea Scallops, Grilled Scampi, Vegetables served in a Parmesan Cheese Basket with Citrus Lemon Butter Sauce 29.95 *GW

Ossobuco D'Agnello

Braised Lamb Shank with Creamy Mascarpone Polenta and Chianti Wine Sauce 31.95 *G

Aragosta al Forno e Carne di Manzo

Roasted Half Maine Lobster Stuffed with Crabmeat and Scampi Butter served with, Creamy Organic Tri-Colored Cous-Cous, Asparagus and a Grilled Petite Beef Tenderlion Topped with Chianti Wine Sauce 39.95*GW

Frutti di Mare

Half Maine Lobster, Shrimp, Scallops, Mussels and Calamari, Simmered with Traditional Spicy White Wine Tomato Sauce and Sea Shell Shaped Pasta 34.95 *GW

Tilapia in Padella

Pan Seared Tilapia, Creamy Farro, Breaded Pan Fried Scallops, Fire Roasted Tomatoes and Arugula/Lemon Pesto 25.95 *GW

Salmone al Forno con Fregola Sarda

Roasted Canadian Salmon with Sardinian Cous-Cous, Calamari, Shrimp, Sauteed Spinach served with Spicy Tomato Garlic White Wine Sauce 26.95 *GW

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CONTORNI

*Vesuvio Roasted Potatoes *G*

*Asparagus Almondine *G*

Farro Risotto

*Mascarpone Polenta *G*

*Garlic Mashed Potatoes *G*

*Sauteed Spinach, Broccoli, or Mushrooms *G*

5.95