

ANTIPASTI E INSALATE

CARPACCIO DI MANZO

Thin slices of raw beef served with shaved Parmigiano, mixed greens and mustard sauce 7.95

PROSCIUTTO E MOZZARELLA DI BUFALA

Imported water buffalo mozzarella and prosciutto ham with olive oil 8.95

TIMBALLO DI MELANZANE

Eggplant layered with mozzarella, Parmigiano cheese and tomato baked golden brown 7.95

INSALATA DI MARE

Steamed scallops, calamari, shrimp and mussels, marinated with garlic, olive oil and lemon 9.95

COZZE E FAGIOLI

Sautéed mussels with white cannellini beans, white wine and a touch of tomato 9.95

ARANCINE RIVISITATE

Traditional Sicilian rice croquettes filled with meat and mozzarella with taleggio cheese fonduta 9.95

CROSTINI DEL GIORNO

Wedges of toasted bread with today's topping 6.95

BRESAOLA E RUGHETTA

Air-dried cured beef served on a bed of arugula with Parmigiano shavings and a lemon dressing 8.95

INSALATA CAPRICCIOSA

Radicchio, arugula and Belgium endive salad tossed with house dressing 5.95

INSALATA DI LATTUGA ROMANA

Romaine lettuce hearts with warm gorgonzola sauce, croutons and crispy pancetta 5.95

INSALATA DI CRESCIONE

Watercress salad with Parmesan cheese and croutons tossed with a Caesar dressing 5.95

INSALATA DI SPINACI

Fresh spinach with walnuts, crispy pancetta, gorgonzola cheese and pears with balsamic dressing 6.95

INSALATA DI ARANCE NOCI E PARMIGIANO

Sliced oranges served with walnuts green onions and Parmigiano shavings, olive oil and vinegar 5.95

LA PASTA

RAVIOLI DI FUNGHI AL PISTACCHIO

Homemade ravioli filled with mushrooms and ricotta served with pistachio-cream sauce 14.95

RAVIOLINI DI MANZO CON LA RIDUZIONE DI VITELLO E VINO ROSSO

Homemade ravioli filled with roasted beef served with red wine veal glaze 14.95

TAGLIATELLE IN SALSA DI GRANCHIO

Homemade fettuccine with crab meat, garlic, olive oil, chilies and white wine 15.95

TAGLIATELLE MARE E MONTI

Homemade fettuccine with shrimp, bay scallops, mushrooms, peas and tomato sauce 15.95

MALTAGLIATI AL RAGU' DI VITELLO

Homemade wide shape pasta served with veal meat sauce 14.95

BUCATINI CON PANCETTA E CIPOLLINA VERDE

Homemade hollow thick spaghetti with pancetta, roasted scallions and peppery cream sauce 14.95

PENNE ALLE MELANZANE

Slanted cut pasta with eggplant, melted mozzarella and fresh tomato sauce 14.95

RIGATONI ALLA ZINGARA

Homemade rigatoni with black and green olives in spicy tomato sauce 14.95

RIGATONI CON SALSICCIA, FUNGHI E POMODORO

Homemade rigatoni with sausage mushrooms, tomatoes and a touch of cream 14.95

GNOCCHI DI RICOTTA ALLA GORGONZOLA TARTUFATA

Ricotta dumpling pasta with a mild gorgonzola sauce drizzled with truffle oil 15.95

SPAGHETTI ALLO SCOGLIO

Thin spaghetti served with mussels, shrimp, scallops and calamari in a tomato sauce 16.95

RISOTTO DEL GIORNO MKT

SECONDI

GAMBERI E CAPESANTE ALLA KIARA

Sautéed shrimp and sea scallops served with braised fennel, crispy pancetta and Marsala cream sauce 22

PESCE SPADA AL ROSMARINO

Sautéed sword fish with garlic, rosemary, spinach and lemon butter sauce 22

GAMBERI PICCANTI E FREGOLA

Sautéed shrimp with chilies and tomato sauce served with Sardinian fregola 23

SALMONE CON CIPOLLA, OLIVE E POMODORINI

Atlantic salmon sautéed with onions, olives and tomatoes 22

CAPRICCIO DI MARE

A mixture of seafood and fish simmered in a light tomato sauce 22

SCALOPPINE ALLA SANDRA

Veal scaloppini with pine nuts, raisins and rosemary in a wine sauce 22

SCALOPPINE ALLA KRIZIA

Veal scaloppini with prosciutto ham, melted cheese and tomato sauce 22

FILETTO DI MAIALE ISABELLA

Roasted pork tenderloin on a bed of borlotti beans, roasted potatoes balsamic glaze sauce 23

TAGLIATA DI MANZO BOSCAIOLA

Grilled Hereford strip loin steak with wild mushrooms and Barolo wine reduction sauce 24

CARRE DI AGNELLO AL ROSMARINO

Grilled rack of lamb served with rosemary, garlic and Chianti wine sauce 23

STRACOTTO DI MANZO E POLENTA

Beef short ribs braised in red wine served on a bed of polenta 22