



RAFFAELE ESPOSITO

Chef

ANTIPASTI

Appetizers

CARCIOFI Baby artichokes baked with potato & crispy Italian pancetta	\$14.00
CAPESANTE Scallops stuffed with smoked mozzarella, celery leaves lightly fired & pistachio pesto	\$16.00
CALAMARI Baby grilled squid	\$16.00
PACCHERI Double rigatoni stuffed with ricotta cheese, ham, smoked mozzarella & parmesan cheese lightly fried	\$14.00
MOSCARDINI Baby octopus with red wine & dried fava bean puree	\$14.00
UOVO Boiled eggs with spinach, raisins & pine nuts lightly fried	\$14.00
POLIPO Grilled octopus with eggplant puree, dry ricotta, red onion & tomato	\$18.00

ZUPPE

Soup

MINISTRONE Mixed fresh vegetable soup	\$12.00
PASTA FAGIOLI Beans with pasta, sausage & smoked mozzarella	\$12.00

INSALATE

Salad

ARUGULA Fresh fennel with oranges, red onion & black olives	\$10.00
MISTA Mixed greens with hearts of palm, roasted pepper, tomato, red beets	\$12.00
POMODORO Black olives, tuna, red onion, celery, anchovies & tomato	\$10.00
CESARE Romaine lettuce with parmesan cheese & bacon	\$12.00

PASTE

PENNONI Large penne stuffed with cauliflower, cabbage, sausage & parmesan cheese sauce	\$18.00
SPAGHETTI Parmesan, pecorino cheese and black pepper & artichokes	\$18.00
PACCHERI Double rigatoni with eggplant puree, pecorino, smoked mozzarella, cheery tomato & basil	\$18.00
PAPPARDELLE Zucchini pureed, ricotta cheese & walnuts	\$18.00
TAGLIOLINI Homemade noodles with meatballs stuffed with raisins, pignoli, smoked mozzarella, fresh tomatoes	\$20.00
LINGUNE Baby octopus, zucchini puree, mussels & cherry tomatoes	\$20.00

RISOTTI

Rice

RISOTTO Italian rice with celery, radicchio & gorgonzola cheese	\$24.00
RISOTTO Italian rice with pumpkin, smoked mozzarella, almonds & parmesan cheese	\$24.00
FREGOLA Mixed seafood in light tomato sauce	\$26.00

CARNE

Meat

ANATRA Duck breast with pureed fava beans & pistachio	\$28.00
GALLETTO Poussin boneless with prosciutto, eggplant, gruyère cheese & fresh herbs	\$24.00
QUAGLIA RIPIENE Quail stuffed with sausage, pignoli, raisins & pancetta in a delicate sauce	\$28.00
POLLO CON CARCIOFI Chicken breast sautéed with artichoke, fennel, dry tomatoes in a very delicate sauce	\$22.00
POLLO Chicken breast with porcini mushrooms, almonds & fresh herbs	\$24.00
AGNELINO Seasoned New Zealand baby lamb chop grilled	\$34.00
FILETTO DI MANZO Filet Mignon with parmesan crust	\$40.00
NODINO Seasoned grilled veal chop	\$40.00

PESCE

Fish

GRIGLIATA Grilled mixed seafood	\$32.00
GAMBERI Jumbo shrimp sautéed with roasted peppers puree, rice & asparagus	\$28.00
CODA DI ROSPO Monk fish with pureed artichokes & fresh herbs	\$28.00
CAPELANTE Seared sea scallops with pureed asparagus & rice	\$28.00
SALMONE Wild salmon with arugula pesto, almonds & Swiss chard	\$28.00

VEGETALI

Vegetables

ESCAROLA Sautéed with garlic, olive oil & beans	\$9.00
CABBAGE Sautéed with garlic anchovies & black olives	\$9.00
SPINACI Sautéed with butter & pine nuts	\$9.00

**Consumption of raw or undercooked beef, eggs, seafood, pork or poultry may increase your risk of foodborne illness, especially if you have decreased immunities and/or certain medical conditions.*

LUNCH

ANTIPASTI

Appetizers

Bruschetta - Arugula, tomato, onion, mozzarella & eggplant	11
Cozze (Mussels) - Cultivated with garlic, white wine or red sauce & parsley	12
Caprese- Tomato, mozzarella, fresh roasted peppers	11
Salumi e formaggi- Assorted salumi & cheese	12
Frittatine - Traditional baked pasta with salami, green peas & smoked mozzarella	11
Arancini- Rice balls with green peas, ham & parmesan cheese	11
Calamari (fried)	13

ZUPPA

Soup

Soup of the day	9
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INSALATA

Salad

Alla Cesare- Romaine lettuce with parmesan cheese & bacon	9
Mista- Mixed green salad	9
Partenopea - Tomato, celery, onion, anchovies, olives, tuna & basil	9

PIZZE

Pizza

Margherita - Tomato, mozzarella & basil	18
Capricciosa - Tomato, artichoke, mushroom, prosciutto & mozzarella	18
Sausage, potato, smoked mozzarella & ketchup	16
Bianca - Sausage, mozzarella & ricotta cheese	16
Prosciutto e arugula- Mozzarella, prosciutto, arugula, shaved pecorino, basil, & tomato sauce.	18

PASTE

Pasta

Lasagna - Homemade with Bolognese sauce, ricotta & béchamel	18
Penne- Eggplant puree, smoked mozzarella, pecorino, & cherry tomato	16
Spaghetti- Homemade meatballs stuffed with raisins, pine nuts, mozzarella, & fresh tomato	18
Gnocchi- Homemade potato dumplings with fresh tomato, mozzarella & basil	16
Cavatelli- Escarole, capers, black olives, sausage & pancetta	16

PESCE

Fish

Catch of the day	MP
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IL POLLAME

Chicken

Carciofi- Chicken breast sautéed with artichoke, fennel, & dried tomatoes in delicate sauce	18
Milanese- Bread chicken breast sautéed with mesclun salad	18
Parmigiana- Breaded chicken breast with tomato sauce & mozzarella	18
Chicken sauteed with roasted peppers, black olives, zucchini & cherry tomatoes	18

Featured Wines by the Glass

Whites

	G/B
Pinot Grigio - Ca Donini, Veneto, Italy	9/32
Chardonnay - Ca Donini, Veneto, Italy	9/32
Chardonnay - Standing Stone, Finger lakes, USA	9/32
Sauvignon Blanc - Kato, Marlborough, NZ	9/32

Reds

Chianti - Melini, Tuscany, Italy	9/36
Montepulciano - Farnese	9/34
Cabernet Sauvignon - Grayson Cellars, CA, USA	9/36
Pinot Noir - Hareing, CA, USA	9/36
Merlot - Tortoise Creek, CA, USA	9/36

Rosé

Bardolino - Santi, Veneto, Italy	9/34
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