

Dinner Menu

Antipasti

Formaggi ~ \$15

Our plate of imported Italian cheese: Fontina, Gorgonzola Dolce, Asiago, Oregianito with grapes, fig chutney and apricot honey

Tuscan Oven Antipasti ~ \$15

San Daniele prosciutto, sopressata, house made mozzarella, Beefsteak tomatoes, roasted red & yellow peppers, Italian long hot peppers, artichoke hearts, house-cured olives, aged balsamic vinegar & EVOO

Zuppa di Cozze ~ \$14

Prince Edward Island mussels steamed with garlic, white wine & pomodoro sauce

Mozzarella Caprese ~ \$9

Mozzarella cheese served with beef steak tomatoes, roasted pepper finished with basil & extra virgin olive oil

Minestra di Verdure alla Toscana ~ \$6

Our Tuscan vegetable soup served over grilled peasant bread

Insalate

Tri Colore ~ \$11

Lola rossa, Boston bibb & Belgium endive salad with toasted pinenuts, Gorgonzola dolce with white balsamic citrus vinaigrette

Spinaci con frutti ~ \$11

Baby spinach served with fresh fruit finished with a raspberry vinaigrette & garnished with pancetta & ricotta salata

Cesar ~ \$8

Our Cesar salad of Romaine lettuce with garlic croutons & parmesan cheese tossed in a classically prepared dressing

Primi

Lasagna Tradizionale ~ \$17

*House made pasta sheets layered with mozzarella, ricotta, bolognese sauce,
crumbled sausage & a plum tomato sauce*

Penne alla Vodka ~ \$17

Plum tomato, imported prosciutto, sweet onions, fresh basil, crushed red pepper, vodka & a touch of cream

Spaghetti ai frutti di Mare ~ \$24

Spaghetti tossed with shrimp, mussels, clams, scallops & calamari in a light marinara sauce... lightly spicy

Pappardelle con Pollo ~ \$18

House made ribbons of pasta with wood oven roasted chicken, wild mushrooms, fresh herbs, truffle oil & parmesan cheese

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