

Antipasti

Antipasti Platter to Share

grilled vegetables, cipolini onions, olives, Italian cheese and salumi
\$28.00

Buffalo Carpaccio

arugula, fried capers, truffle and sauce verge and grissini
\$16.00

Pizza Margherita

fresh mozzarella and basil
\$12.00

Bruschetta

Perlini, fresh tomato, garlic, olive oil and arugula
with grilled Tuscan bread
\$9.00

Steamed New England Mussels

white wine, saffron, pancetta, tomato, fennel and garlic
\$15.00

Speck Ham and Honeydew Melon

aged balsamic vinegar and port wine
\$14.00

Fried Calamari

aioli and spicy arrabiatta sauce
\$12.00

Zuppe ed Insalate

Roasted Garlic and Cauliflower Soup

cream and winter black truffles
\$10.00

Minestrone

garden vegetables, barlotti beans, tomato, garlic,
herbs and dried Tuscan croutons
\$8.00

Classic Chicken Noodle

poached chicken, vegetables, parpadelle pasta
and a steamy broth
\$8.00

Caesar Salad a la Rustica

Romaine hearts, roasted garlic dressing, polenta
croutons, white anchovies and Parmesan-Reggiano
\$8.00

Caprese Salad

house-made mozzarella, heirloom tomatoes, basil
olive oil and 20-year balsamic vinegar
\$13.00

Radicchio Salad

pears, chestnuts, gorgonzola cheese and apple
cider vinaigrette
\$12.00

Panzanella Salad

mixed greens, toasted bread, pepperocini, olives,
cherry tomatoes, red onion, gorgonzola cheese and herbed vinaigrette
\$9.00

Pasta

Ricotta and Radicchio Stuffed Ravioli

Pancetta, Parmesan, brown butter and fresh sage
\$19.00

Gnocchi di Patate

potato dumplings with red sauce,
pesto and mozzarella
\$15.00

Braised Beef Shank Strozzapreti

marsala and mushrooms
\$18.00

Lobster Spaghetti

sautéed with tomatoes, red pepper flakes
and Maine lobster
\$27.00

Homemade Lasagna

layered with beef, veal and pork Bolognese
and sourdough béchamel sauce
\$18.00

❧ *Piatti Principali* ❧

Grilled 8-oz. Beef Tenderloin Cacciatore

sautéed escarole and friko potatoes

\$38.00

Veal Scaloppine

roasted potato and garlic ravioli, lemon butter sauce, capers and sautéed spinach

\$29.00

Ossobuco alla Milanese

Chianti braised veal shank, gremolata and saffron risotto

\$27.00

Rotisserie Poussin Alla Diavola

slow roasted with lemons, garlic and herbs

\$24.00

Pork Chop alla Parmesan

sautéed artichokes and mushroom with strozzapreti pasta and tomato sauce

\$28.00

Olive Oil Poached Alaska Halibut

trio of olive tapenades

\$28.00

Whole Spit-Roasted Branzino Puttanesca

spicy anchovy, caper and olive sauce, shoestring potatoes

\$27.00

Cacciucco (Fisherman's Stew)

squid, lobster, shrimp, halibut, mussels and baby octopus in a tomato, saffron broth

\$30.00

Pan Seared Sea Scallops and Creamy Polenta

diced zucchini, fresh tomato and parmesan

\$28.00

❧ *Sides* ❧

\$8

Buttered
Broccolini

Steamed
Asparagus

Creamed
Spinach

❧ *Dolce* ❧

Tiramisu

mascarpone cream with espresso soaked lady fingers

\$9.00

Italian Trio

petite sampling of vanilla panna cotta, biscotti and cannoli

\$9.00

Pear, Almond Tart

poached pear baked in almond cream with caramel sauce

\$9.00

Gelato

\$8.00

Fig and Brown Sugar
maple honey tuille

Milk Chocolate Anise
chocolate whipped cream

Spumoni
amaretto cream