

## Antipasti

### Cold

<b>Antipasto Artigianale</b>	<b>12.99</b>
<i>Selection of cured meats imported, artisan cheeses, legumes</i>	
<b>Bresaola all'olio Tartufato</b>	<b>13.99</b>
<i>Air dried filet mignon with truffle oil, rucola, goat cheese, fennel slaw</i>	
<b>Burrata con Suncino e Pomodoro</b>	<b>12.99</b>
<i>Roasted heirloom tomatoes olio nuove, fresh burrata, mache, fettunta, olive tapenade</i>	
<b>Gambertini Pressato</b>	<b>14.99</b>
<i>Shrimp cocktail in martini glass, lobster meat, citrus caponata</i>	

### Hot

<b>Calamari Fritti Croccanti</b>	<b>11.99</b>
<i>Crispy lightly fried tender squid with spicy marinara sauce</i>	
<b>Lumache ai profumi di Bosco</b>	<b>12.99</b>
<i>Snails, sautéed with wild mushrooms, garlic herbed butter, brandy</i>	
<b>Mare Mosso in Terra Cotta</b>	<b>14.99</b>
<i>Cambo, clam oreganata, in the shell with greens, balsamic lemon herb sauce, stuffed scallop</i>	
<b>Suino in Cappotto</b>	<b>12.99</b>
<i>Grilled pork sausage with maple glazed pork belly</i>	

## Zuppe (Soups)

<b>Lobster Bisque</b>	<b>8.99</b>	<b>French Onion</b>	<b>8.99</b>	<b>Minestrone</b>	<b>8.99</b>
<i>Crème freshe, mascarpone</i>		<i>with gruyere emmental cheese, parmigiano</i>		<i>Garden Vegetables, pasta, tomato</i>	

## Crudo

<b>Carpaccio di manzo Albese</b>	<b>13.99</b>
<i>This sliced raw filet, shaved parmigiano, rucola, lemon, capers, truffle essence</i>	
<b>Carpaccio di Tonno Vellutato</b>	<b>13.99</b>
<i>Sesame crusted seared tuna, over rucola fennel salad, citrus</i>	
<b>Ostriche &amp; Vongole al naturale</b>	
<b>Fresh Oysters</b>	<b>Fresh Clams</b>
½ Dozen 16.99	½ Dozen 12.99
1 Dozen 27.99	1 Dozen 22.99
<b>Gran Torre D'altomare (4)</b>	<b>68.99</b>
<i>Tiered Tower, chilled lobster, shrimp, clams, oysters, crab</i>	

## Insalate

<b>Casareccia</b>	<b>12.99</b>
<i>Moscato poached pear, prosciutto, cluster tomatoes, fennel, mission figs, caramelized walnuts, glaze</i>	
<b>Caprese</b>	<b>12.99</b>
<i>Blistered cluster tomatoes, buffalo mozzarella, rucola, basil olive oil</i>	
<b>Merendina</b>	<b>12.99</b>
<i>Broccoli slaw, field greens, sliced apples, cherry tomatoes, cranberry, walnuts, chicken veils, pizzele, honey garlic dressing</i>	
<b>Cesare</b>	<b>9.99</b>
<i>Crispy romaine hearts, croutons, parmigiano shavings, Romano cheese, anchovies, garlic croutons</i>	

## Pasta / Risotto

<b>Pappardelle al ragu del macellaio</b>	<b>21.99</b>	<b>*Ravioli alla Lucania</b>	<b>24.99</b>
<i>Wide fresh pasta with Veal, Beef, Pork ragu</i>		<i>Beef short ribs ravioli, parmigiano, tomato couli, beef broth</i>	
<b>Corde di chitarra Buranella</b>	<b>23.99</b>	<b>Tagliatelle Salsa al Buciaro</b>	<b>20.99</b>
<i>Flat thin pasta with mussels, shrimp, scallops, clams, Wine, garlic, fresh tomatoes, lobster</i>		<i>Semolina pasta tossed with roasted eggplant, peppers, asparagus, fresh cherry tomatoes, spinach, cheese, mushroom</i>	
<b>Risotto Mediterraneo</b>	<b>26.99</b>	<b>Farrotto</b>	<b>22.99</b>
<i>Italian rice, lobster meat, scallops, shrimp, fresh tomatoes peas</i>		<i>Italian rice, farro, with porcini mushrooms, vegetable caponata, cheese, tartufo</i>	

## Seafood

<b>Grigliata di Pesce Misto</b>	<b>30.99</b>	<b>Gamberi Padellati all'aglio Tostato</b>	<b>28.99</b>
<i>½ lobster, salmon, scallops, shrimp, sole broiled with lemon, olive oil, Rosemary, wine</i>		<i>Jumbo shrimp, whole roasted garlic, capers, anchovie pesto, parsley, butter, saffron, risotto</i>	
<b>Trancio di Spigola</b>	<b>28.99</b>	<b>Canestrelli in Camicia</b>	<b>26.99</b>
<i>Mediterranean seabass, pachino tomatoes, capers, saffron, Grappa, over greens</i>		<i>Jumbo scallops, pancetta, wilted spinach, lobster brandy sauce</i>	
<b>Lobsters</b>	<b>market price</b>	<b>Zuppa di Pesce</b>	<b>33.99</b>
<i>Boiled – Stuffed – Fra Diavolo - Thermidor</i>		<i>Clams, Mussels, Calamari, Cod, Shrimp, Lobster, Scallops, In spicy sauce over Linguini</i>	

**Add a house salad to any meal for \$2.00**

*\*Beef and Seafood may be cooked to order upon request.*

*\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.*

## \*Beef

All of our steaks are USDA prime, hand cut, dry aged for 21 days, seasoned with sea salt, rosemary, and cracked pepper, charred to create a delicious crust.

### Italian Specialties

<b>Costatine D'Agnello Nostrano</b>	<b>33.99</b>	<b>Ricca Piemontese</b>	<b>26.99</b>
<i>New Zealand lamb rack, rosemary, garlic crusted, citrus herb pesto</i>		<i>Pan seared beef tenderloin, rum, marsala, porcini mushrooms, truffles, cipollini</i>	
<b>Braciola di Maiale al Vincotto</b>	<b>28.99</b>	<b>Stracotto di Manzo</b>	<b>26.99</b>
<i>Extra thick pork chop with Tuscan beans, winemust, pepper caponata, broccoli rabe</i>		<i>Braised beef short rib with wilted spinach, farro, Barolo glaze</i>	

## \*Prime Rib

Standing rib roast specially selected, aged and roasted to perfection.  
Served with delmonico potatoes – asparagus

<b>*Traditional Cut 18oz</b>	<b>28.99</b>	<b>*Double Cut (bone in) 24oz</b>	<b>32.99</b>
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## \*La Fiorentina 36oz 89.99

The queen of steaks, typically for two, double cut porter house.  
Traditionally cooked rare to medium rare (never well), seasoned with sea salt, cracked pepper  
Served with salad and two sides

<b>Boneless Ribeye 18oz</b>	<b>27.99</b>	<b>New York Strip 14oz</b>	<b>34.99</b>
<b>Bone in Ribeye 24oz</b>	<b>31.99</b>	<b>Center Cut Filet Mignon 11oz</b>	<b>38.99</b>

All of our steaks are served with grilled asparagus drizzled with balsamic roasted Youkan gold fingerling potatoes.

## \*Tomahawk 34oz 98.99

(Served table side for two)  
Long bone Ribeye, Kosher salt, black pepper, fresh thyme, roasted potatoes, grilled fricassee of vegetables, peppercorn sauce

## Veal

<b>Ossobuco Milanese</b>	<b>29.99</b>	<b>Lombatine Boscaiola</b>	<b>25.99</b>
<i>Braised Veal shank with gremolata over saffron risotto</i>		<i>Veal medallions, garlic, wild mushrooms, asparagus, Lemon sauce</i>	
<b>La Voldostana</b>	<b>44.99</b>	<b>Scaloppine al Grangala</b>	<b>26.99</b>
<i>Grilled veal chop, porcini mushrooms, onions, veal demi glaze, truffle oil fontina</i>		<i>Veal medallions, sea scallops, artichoke, glazed with gran gala</i>	

## Poultry

<b>Petto di Pollo San Marco</b>	<b>23.99</b>	<b>Anatra di Palmira</b>	<b>24.99</b>
<i>Stuffed Chicken, prosciutto, chard, walnuts, berries, mushrooms</i>		<i>Braised duck, honey tangerine acrodolce served with farrotto</i>	
<b>Pollo al Mattone</b>	<b>22.99</b>	<b>Pollo scarpariello con Vernaccia</b>	<b>25.99</b>
<i>Grilled ½ chicken, Italian herbs, rosemary essence, roasted corn</i>		<i>Sautéed chicken breast with garlic, wine, Calabrian chillis, lemon</i>	

## Artisan Cheese Cart

3 types of cheese 15.95  
Seasonal Preserves – Nuts – Fruit – Assorted Imported Cheeses – Crostini

## Sides

Mashed or Baked Potato, Sautéed Spinach, Hot Peppers, Bruschetta, Polenta, Broccoli Rabe, Mushrooms, Fried Eggplant  
9.95