

Winter Restaurant Week Dinner Menu

Create your own 3 course meal: 35.00

First course: One Antipasti

Second Course: Main Course, Pasta, or Pizza

Third Course: Any Dessert

*Family Style Menu still available - see bottom on next page

Antipasti

Meatballs "Al Dente Style" 10.95

Fried Polenta with Taleggio Cheese 12.95

Prosciutto di Parma, Burrata Cheese, Honey, Extra Virgin Olive Oil 17.95

Roasted Dates Filled with Gorgonzola Cheese, Wrapped in Prosciutto di Parma, Balsamic Reduction 11.95

Fried Zucchini Flowers Stuffed with Ricotta, Mint and Lemon 10.95

Baked Eggplant Parmigiana, Tomato, Basil, & Mozzarella 8.95

Sautéed Spinach, Garlic, Olive Oil 8.95

Roasted Cauliflower, Garlic, Capers, Anchovy, Bread Crumbs 8.95

Roasted Beets, Arugula, Bufala Mozzarella, Grape Fruit, Pine Nuts, Saba Dressing 16.95

Romaine, Garlic, Anchovies, Crouton, Parmigiano Reggiano, Soft Poached Egg 14.95

Spinach, Pears, Spiced Walnuts, Served with a Pancetta & Balsamic Vinaigrette 14.95

Soup of the Day 9.95

Cose da Furbi con Il Pane, Herb-Marinated Olives - Ricotta "Impastata" & Herbs - Chickpea Spread 8.95

Fresh Wood-Burning Oven Baked Focaccia, made to order 4.00

Pasta

Farro Tagliatelle with Imported Cherry Tomatoes, Basil 18.95

Calamarata Pasta, Squid, Shrimp, Mussels, Clams, Cherry Tomatoes, Garlic Basil 24.95

Mezzi Rigatoni in a Creamy Black Truffle Sauce, Served with Leeks and Pancetta 24.95

Raviolini del Plin, House-Made Meat Ravioli in Butter, Sage and Veal Jus 24.95

Gnocchi Made in House with Pork Sausage Ragu 22.95

House-Made Fettuccine alla Bolognese, Traditional Bolognese Meat Sauce 19.95

Lasagnette Made in House with Bolognese, Besciamella Sauce, Gratine 20.95

Hand-Cut Pappardelle, Wild Boar Ragu Braised in Red Wine with Vegetables 23.95

**Gluten-free pasta available upon request*

(All Pastas Served with Parmigiano Reggiano Except Calamarata)

Main Course

Roasted Herb Marinated Salmon, Smashed Potatoes with Crabmeat, Garlic Roasted Peppers, Lemon Vinaigrette 23.95

Grilled Branzino Filet Over Sautéed Spinach with a side of Salsa Verde 29.95

Trout Filet Sautéed Marinated Fillet of River Trout over Celery Root Purée, Sliced Almonds, Fried Spinach 24.95

Veal Saltimbocca Sautéed Thin Slices of Veal Topped with Sautéed Mushrooms and Fontina Cheese in a Marsala Wine Sauce. Served over a Sautéed Spinach 24.95

Grilled Marinated Sliced Angus Beef Ribeye Served with Gorgonzola Sauce and Fried Brussels Sprouts over Potato Puree 27.95

Lemon Chicken, Potatoes, Carrots 23.95

In honor of the great Marcella Hazan we are offering Chef Donna's favorite recipe from her cookbook "Essentials of Classic Italian Cooking"

(Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness)

Wood-Fired Neapolitan-Style Pizza

Marinara 10.95

Tomato, Garlic, Olive Oil, Oregano

Margherita D.O.C 12.95

Tomato, Mozzarella Flor di Latte, Basil

Romana 13.95

Tomato, Mozzarella Flor di Latte, Anchovies, Capers, Black Olives, Chiles

Napoletana 13.95

Tomato, Anchovy, Mozzarella Flor di Latte, Basil

Quattro Stagioni 14.95

Tomato, Mozzarella Flor di Latte, Basil, Oregano, Olives Mushrooms, Artichokes, Ham

Prosciutto Rucola 14.95

Tomato, Mozzarella Flor di Latte, Prosciutto Crudo, Arugula

Melanzane 13.95

Tomato, Mozzarella Flor di Latte, Oregano, Black Olives, Roasted Eggplant

Salsiccia e Rapini 13.95

Tomato, Smoked Mozzarella, Pork Sausage, Broccoli Rabe, Garlic

Capriciosa 13.95

Mozzarella Flor di Latte, Artichokes, Pancetta, Pesto, Tomato, Basil

Gorgonzola 13.95

Gorgonzola, Garlic, Caramelized Onions, Oregano, Speck

Vegetariana 13.95

Grilled Vegetables, Garlic, Tomato Parmigiano Reggiano, Smoked Mozzarella

Piemontese 14.95

Fontina Cheese, Mozzarella Flor di Latte, Porcini Mushrooms, Rosemary, Pork Sausage

Formaggi 13.95

Mozzarella Flor di Latte, Provolone, Parmigiano Reggiano, Garlic, Rosemary, Oregano, Smoked Mozzarella

Calzoni

Ricottaro 13.95

Mortadella, Salami, Ricotta, Mozzarella Fior di Latte, Tomato

Polpette 13.95

"Al Dente" Meatballs, Mozzarella Fior di Latte, Tomato

Pazzo 13.95

Smoked Mozzarella, Sausage, Ham, Mushrooms, Tomato

Le Pizza Dolci (Share 2-4 Persons)

Mascarpone, Strawberries, Chocolate, Chestnuts 12.95

Extra Toppings:

Surcharge will be added during Restaurant Week

2.50 each

Anchovies, Basil, Black Olives, Cherry Tomatoes, Eggplant, Mushrooms, Onions, Spinach, Arugula, Broccoli Rabe, Mortadella, Salami, Sausage, Mozzarella Fior di Latte, Parmigiano Reggiano, Fontina Cheese, Smoked Mozzarella, Whole Egg, Capers

3.00 each

Prosciutto di Parma

Dolci - Dessert

Bugie

Ribbons of Sweet, Fried Dough,
Topped with Powder Sugar, Honey and Chocolate 8.95

Al Dente Tiramisu

Coffee Sponge Cake, Mascarpone Cheese Mousse,
Topped with a Chocolate Crisp 9.95

Hazelnut Panna Cotta

Preserved Cherries, Whipped Vanilla Bean 8.95

Chocolate Mousse

Chocolate Mousse topped with Whipped Cream,
Almond Nougat Crumbles and Hazelnut Cookie 9.95

Caprese

Classic Neapolitan Almond Chocolate Cake
Served with Blueberry Marmalade 9.95

House Made Gelati and Sorbetti 3.95 per scoop

Family Style Menu for the Entire Table:

Chef's Choices of the Day

40.00 Per Person (Plus Tax & Gratuity)

Children under 12 - 15.00

To Share:

Three Appetizers

Three Pasta Dishes

Three Entrees

Three Vegetable Sides

Three Desserts

Minimum Three Persons

(Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness)