

ANTIPASTO

Fondi Di Carciofi Fritti

Lightly Fried Artichoke Hearts, Roasted Garlic Lemon Aioli

\$8.95

Calamari Fritti

Served with Spicy Red Clam Sauce

\$9.95

Finocchio E Sambuca

*Sambuca Liqueur Marinated & Grilled Kentucky Fennel, Fresh Tarragon,
Seasonal Grapefruit*

\$6.95

Capra Alla Fritti

Lightly Fried Goat Cheese, Basil Chiffonade, Pomodoro Sauce

\$9.95

Bruschetta Con Funghi

*Sheltowee Farms Wild Mushrooms, Caramelized Shallots, Melted Fontina,
Grilled Tuscan Garlic Bread*

\$7.95

Tortelloni Alla Matriciana

Four-Cheese Stuffed Tortelloni, Prosciutto, Mushrooms

\$8.95

INSALATA

Spinaci

*Spinach, Gorgonzola Cheese, Toasted Almonds, Tomato, Pancetta, Bermuda
Onions, Cracked Black Pepper Balsamic Vinaigrette*

\$7.50

Lattuga Romana

*Grilled Romaine Heart, Asiago Crostini, Parmigiano Reggiano, Tomatoes,
Toasted Pignola, Sun-dried Tomato Vinaigrette*

\$7.50

Arugula L' Arancia

Fresh Arugula, Blood Oranges, Roasted Baby Beets, Pecorino Romano, Toasted Hazelnuts, White Balsamic & Blood Orange Vinaigrette

\$7.50

Fresca Mele Calde

Baby Lettuces, Apples, Walnuts, Saga Blue, Hot Apple Dressing

\$6.50

Verde

Italian House Salad

\$4.95

Caesar

Classic Caesar Salad

\$6.50

PRANZO

Bistecca Strisciata

Grilled New York Strip, Gorgonzola Butter, Marinated Cipollini Onions

\$28.95

Filetto Alla Giovanni

Beef Tenderloin, Madeira & Sautéed Portabella Sauce

\$30.95

Gamberi E Risotto

Grilled Jumbo Shrimp, Spring Vegetable Risotto, Lemon Garlic Sauce

\$23.95

Maiale Alla Griglia

Grilled Center-Cut Pork Chop, Italian Chili & Sweet Tomato Glaze, House Succotash with Heirloom Tomatoes, Fava Beans, Kentucky Sweet Corn & Bermuda Onion

\$22.95

Vitello Angellini

Veal Scaloppini, White Wine, Fresh Avocado Slices, Smoked Provolone
\$21.95

Vitello Al Limone

Veal Scaloppini, White Wine, Lemon Caper Butter Sauce
\$21.95

Vitello Alla Griglia

Grilled 14 oz. Veal Rib Chop, Melted Garlic Butter
\$36.95

Agnello Alla Griglia

*Grilled Domestic Rack of Lamb, Served with Madeira Wine Sauce & House
Made Basil Jelly*
\$32.95

Pollo Al Marsala

Sautéed Chicken Breast, Marsala Wine Sauce, Mushrooms
\$18.95

Salmone Alla Griglia

*Grilled Fresh Salmon, Honey & Blood Orange Glaze, Bed of Tuscan Beans with
Sautéed Spinach, Cherry Tomatoes, Pancetta Roasted Garlic*
\$24.95

Pollo Arrosto

*Arugula, Mascarpone & Fontina Filled Chicken Breast, Bed of Fava Beans,
Pancetta, Ceci & Radicchio, Topped with a Green-Peppercorn & Roasted Shallot
Butter*
\$20.95

Pesce Alla Griglia

*Fresh Grilled Catch of the Day (changes daily) served with starch and vegetable
of the day and finished by Chef Sauce of the Evening*
\$Market Price

PASTA

Linguini E Gamberi Palermo

Grilled Shrimp, Olives, Roasted Peppers, Capers, Toasted Pine Nuts, Sun-dried Tomato, Roasted Garlic, Basil, Parmigiano Reggiano

\$19.95

Capellini Pomodoro E Basilico

Angel Hair Pasta, Heirloom Tomatoes, Spinach, Roasted Garlic, Extra Virgin Olive Oil, Fresh Basil

\$15.95

Capellini Con Pesce

Shrimp, Scallops, Mussels, Fresh Fish, Clams, Squid, Red Clam Sauce

\$22.95

Orecchiette Con Cime Di Rapa

Spicy Italian Sausage, Red Chilies, Broccoli Rabe, Onion, Extra Virgin Olive Oil, Romano Cheese

\$17.95

Pappardelle Con Funghi E Bisi

Crimini Mushrooms, Fresh Shelled Peas, Garlic Butter, Shaved Parmigiano & Romano Cheeses

\$15.95

Ravioli Con Funghi

Sautéed Shelton Farms Wild Mushrooms over Ricotta, Mozzarella & Mushroom Ravioli, Brown Butter, Fresh Thyme, Parmigiano Reggiano

\$18.95

Spaghetti Con Vongole E Cozze

Little Neck Clams, Black Mussels, Pomodoro & Sambuca Sauce, Fresh Tarragon, Toasted Garlic Crumbs

\$19.95

Penne Alla Carbonara

Grilled Chicken, Sun-dried Tomato Pesto, Pancetta, Peas, Parmigiano Reggiano, Tomato Cream Sauce

\$17.95

PIZZA

Carne

*Italian Sausage, Pepperoni, Bell Peppers, Grilled Onions, Black Olives,
Marinara, Mozzarella, Fontina Cheese*

\$13.95

Pollo E Carciofi

Grilled Chicken, Artichokes, Pesto Sauce, Parmigiano Reggiano, Mozzarella

\$13.95

Giampaolo

*Fresh Tomatoes, Mushrooms, Banana Peppers, Onion, Spinach, Tomato-Pesto
Sauce, Mozzarella & Feta Cheeses*

\$13.95