

Antipasti

Calamari	16	Antipasti Italiano	16
Fried calamari and zucchini served with a lite spicy tomato sauce and tartar sauce		Assortment of imported cold cut meats and mixed olives	
Bruschetta	13	Involtini di Melanzane	15
Tomatoes, garlic, basil, fresh mozzarella and olive oil over toasted bread		Grilled eggplant roll and smoked mozzarella served with tomato sauce	
Bruschetta Napoletana	15	Zuppetta di Cozze	15
Fresh tomato, garlic topped with fresh burrata cheese and fresh basil		Mussels and clam soup in white wine and tomato sauce	
Carpaccio di Filetto	15	Burrata Caprese	15
Thinly sliced raw beef tenderloin with baby, arugula, capers, parmesan with a lemon dressing		Burrata served with arugula and tomatoes	
Eggplant alla Parmigiana	16	Caprese	14
Baked eggplant with fresh mozzarella, basil, parmesan and tomato sauce		resh mozzarella, tomatoes and fresh basil extra virgin olive oil	

Le Zuppe

Minestrone	10	Zuppa del Giorno	11
Fresh vegetable soup		Organic green pea soup	

Le Insalate

Insalata Mista	12	Tricolore	14
Baby mixed greens, tomatoes topped with shaved parmesan cheese		Radicchio, endive, arugula, mushrooms and shaved parmesan cheese, balsamic dressing	
Caesar	13	Panzanella	14
Petite Romaine hearts, radicchio and croutons topped with shaved parmesan cheese		Fresh tomatoes, kalamata olives, fresh basil, red onion, cucumbers red wine vinaigrette	
Tropicale	14	Insalata di Barbabietole	14
Baby mixed greens, hearts of palms, tomatoes, Avocado and fresh mozzarella cheese, gorgonzola, cherry		Organic baby beets with goat cheese, arugula and cherry tomatoes, caramelized walnuts, with mustard vinaigrette	
Italian Chopped	16	Insalata di Gamberi	15
Cannelloni beans, cucumbers, tomatoes, avocado and fresh mozzarella cheese w/grilled chicken mustard vinaigrette dressing		WILD CAUGHT shrimp, arugula, baby gem, carrots, red onion, cherry tomatoes, goat cheese, and roasted pine nuts with balsamic vinaigrette	
Insalata di Salmone	17	Insalate si Spinaci	15
Salmon with endive, baby mixed spring tomatoes and lemon vinaigrette dressing		Fresh spinach, feta cheese, pine nuts, Kalamata olives Artichochock and Pesto dressing	

Consuming raw

Le Pizze

Vegetariana	17	Capricciosa	18
Mozzarella, fresh tomatoes, and mixed grilled vegetables		ham, artichoke and mushrooms,	
Burrata	18	Pagliacci's	19
Cherry tomato, basil, Arugula and burrata		Sun dried tomatoes, goat cheese, basil	
Pesto Caprino	17	Margherita	16
light tomato sauce, mozzarella, goat cheese and Pesto		Tomatoes, mozzarella and basil	
Quattro Formaggi	18	Bianca	18
Tomato sauce, mozzarella, parmesan, asiago, gorgonzola, artichoke olives capers		Arugula, prosciutto, shaved parmesan	
		Pepperoni Pizza	17
		Tomato sauce, mozzarella and pepperoni	

Paste e Risotti

Gluten Free Pasta Add \$3

Capellini alla Checca	17	Lasagne alla Bolognese	21
Angel hair pasta, fresh tomato, garlic, basil with a Touch of marinara sauce		Traditional homemade lasagna bolognese and tomato sauce	
Penne al Salmone	20	Spaghetti Vongole	21
Penne pasta, shallots, salmon and capers in a vodka pink sauce		Cherry tomatoes, manila clams in a white wine tomato sauce	
Spaghetti alla Marinara	16	Rigatoni di Pollo	20
Traditional spaghetti with tomato sauce and basil		Chicken, broccoli, sun dried tomatoes in a pink sauce	
Pappardelle con Short Ribs	23	Risotto ai Frutti di Mare	23
Homemade pappardelle, Angus short ribs ragu and tomato sauce		Shrimp, scallops, calamari, clams and mussels risotto	
Risotto con Funghi	20	Tagliatelle con Gamberi	23
Mixed wild mushroom risotto		Homemade tagliatelle, Shrimp, zucchini in a light tomato sauce	
Ravioli di Ricotta	19	Fettuccine alla Carbonara	21
Homemade ravioli, spinach and ricotta cheese, fresh tomato sauce		Homemade Fettuccine with pancetta and mushrooms in a carbonara style sauce	
Penne all'Arrabiata	17	Fettuccine di Spinaci	19
Spicy tomato sauce and fresh garlic		Homemade spinach fettuccine with wild mushroom ragu, ricotta salata in truffle olive oil and garlic	
Penne alla Norma	18	Tortellacci di Zucca	19
Tomato sauce, baked eggplant and aged ricotta cheese		Homemade pumpkin tortellacci with sage cream sauce and crumbled Amaretto cookies	
Spaghettil allo Scoglio	23	Fettuccine alla Bolognese	20
Shrimp, calamari, scallops, mussels and clams, in a spicy tomato sauce		Homemade fettuccine with bolognese styled meat sauce	
Tagliatelle al Pesto	18	Gnocchi alla Sorrentina	21
Homemade tagliatelle with fresh pesto sauce		Homade dumplings, fresh tomato sauce, basil and fresh mozzarella cheese	
Rigatoni con Funghi	20		
Sausage, mushrooms in a pink sauce			

Pesce e Carne

Cioppino Toscano 34

Traditional Tuscan stew with Maine Lobster, scampi, scallops, clams and mussels in a lightly spicy tomato broth with grilled garlic croutons

Salmone alla Griglia 25

grilled Faroe Islands salmon with seasonal veggies served in a salmoriglio sauce

Pollo all Brace 22

Grilled chicken breast marinated with extra virgin olive oil, mustard, garlic crushed red pepper and rosemary on a bed of potatoes

Paillard di Pollo 20

Grilled chicken, arugula and fresh tomatoes in a balsamic sauce

Piccata di Pollo 21

Grilled chicken in a lemon capers sauce with roasted rosemary potatoes and seasonal vegetables

Pollo alla Parmigiana 22

Chicken parmigiana with homemade Fettuccine

Branzino (Loup de Mer) 32

With roasted potatoes, sautéed spinach in a lemon white wine garlic sauce with caper

Scallopini di Vitello 24

Sautéed veal in a mushroom sauce with mixed veggies

Filet Mignon alla Griglia 34

Grilled Angus fillet mignon, sautéed spinach and roasted rosemary potatoes with a green peppercorn sauce

Bistecchina alla Griglia 33

Grilled Angus NY steak with roasted potatoes and asparagus a red wine reduction sauce

Brasato di Manzo 28

Angus beef short ribs with sautéed seasonal veggies

Lamb Osso Bucco 29

Braised Colorado lamb over saffron risotto

Side Orders

Seasonal Veggies 6.50

Sautee Spinach 6.50

Marinara Sauce 6.50

Fries 5.75

Roasted potatoes 6.50

Shrimp 9

Chicken 7

Prosciutto Parma 8

Grilled Asparagus 7