

Pasta

Penne and Sausage

With basil pesto, pine nuts, and Reggiano 22.00

Capellini and Veal Meatballs

Angel hair with tomato basil sauce 22.00

Penne "Cionni"

With roasted tomatoes and portabellas tossed in garlic and oil and topped with gorgonzola and scallions 19.00

Chicken "Formaggio"

Fettuccine tossed with butter and parmesan cheese and topped with a grilled antibiotic free chicken breast 27.00

Penne with Artichokes and Pancetta

Tossed with garlic and oil, red onion, and topped with arugula and Reggiano 20.00

Ravioli

With sausage, mushrooms and tomato basil sauce 21.00

Risotto

Arborio rice with parmesan and exotic mushrooms 23.00 *allow 30 minutes*

Add to a pasta:

Veal Meatball 3.50 Italian Sausage 3.00 Sautéed Sustainable Salmon 20.00 Three Sautéed Shrimp 7.50

Entrata

Veal Marsala

Scallopine with mushrooms and Marsala veal glaze with polenta and green beans 33.00

Veal Picatta

Sautéed veal scallopine in a lemon caper white wine butter sauce, polenta and green beans 32.00

Veal Saltimboca

Scallopine with prosciutto, fontina, sage and veal glaze with polenta and green beans 32.00

Shrimp Scampi

Jumbo shrimp with mushrooms, bell pepper, artichoke and red onion in garlic butter sauce over angel hair 28.00

Sautéed Seasonal Fish with Crab*

Chef's choice of fresh fish sautéed and served with lump crab and rich shellfish butter sauce with asparagus, bell peppers and arugula 42.00

Cioppino*

Fresh fish, mussels, shrimp and calamari with mushrooms, celery, onion, and spicy tomato broth 31.00

Sautéed Verlasso Salmon* *Served medium*

Pancetta, pistachios, brown butter-orange vinaigrette and green beans 34.00

Roasted Lamb Loin* *Served medium rare*

With parmesan polenta, green beans, arugula, and Dijon cream sauce 34.00

Center Cut Filet Mignon*

With veal glaze, parmesan polenta, asparagus, mushrooms, arugula and Reggiano 42.00

Add: melted gorgonzola 2.00 calamari 4.00 white truffle butter 4.00 crab 7.00

Grilled Chicken with Gorgonzola

Antibiotic free breast with asparagus, mushrooms, pancetta and gorgonzola cream sauce 26.00

Contorni

Gnocchi

With peas, pancetta, butter and sage 5.50

Polenta

Fried Parmesan polenta with tomato basil sauce 4.50

Asparagus

With prosciutto, pine nuts and parmesan 6.00

Mushrooms

With sherry garlic butter 6.00

Spinach

Sautéed with red onions and portabella mushrooms 5.50

Brussels Sprouts

Balsamic glazed with bell peppers 5.50

Side Pasta

Side portion of angel hair with your choice of Tomato Basil, Spicy Diavolo, Garlic and Oil and Basil Pesto or fettuccine "Formaggio" 5.50