

Antipasti

Ravioli with Walnut Pesto

Stuffed with spinach, ricotta, and walnuts, with walnut pesto, and gorgonzola

9.50

Bruschetta

Goat cheese, honey and rosemary oil

8.50

Seared Sea Scallops*

With brown butter-white truffle oil vinaigrette and arugula

15.00

Insalate

Mixed Green Salad

Red leaf, bibb, escarole, radicchio and carrots tossed in our house Italian vinaigrette

7.00

Caesar

Romaine lettuce with parmesan and croutons tossed with our traditional Caesar dressing

8.00

Arugula Salad

With strawberries, mozzarella, toasted almonds and mint balsamic glaze

10.00

Entrata

Spaghetti and Veal Meatballs

Tomato basil sauce

22.00

Penne "Cionni"

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

20.00

Center Cut Filet Mignon*

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

42.00

Veal Picatta

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

32.00

Sautéed Seasonal Fish with Crab*

With lump crab and rich shellfish butter sauce with asparagus, bell peppers and arugula

42.00

Chicken "Formaggio"

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

27.00