

ANTIPASTO

Carpaccio della Toscana	Thinly sliced raw filet mignon with olive oil, lemon, capers with arugula & shaved Parmigiano.	12
Salmone Tartar	Smoked salmon served with arugula and grilled Italian bread, finished with capers and fresh lemon.	14
Bruschetta Pomodoro	Italian grilled bread topped with fresh tomato, garlic, and parsley	10
Scallops Limone	Sauteed Bay scallops with white wine, fresh lemon, and garlic	16
Bruschetta Primavera	Italian grilled bread topped with grilled marinated vegetables	12
Canellini Scampi	Sauteed shrimp with Canellini beans over a bed of arugula and topped with shaved Parmigiano	17
Antipasto della Casa	Chef's selection of fine cheese, cured meats, and grilled marinated vegetables	14

INSALATE

Caprese	Fresh Buffalo mozzarella, roasted peppers, and tomato over a bed of baby greens	10
Cesar	Classic-style with house made croutons.	9
Mista	Baby greens, black olives, tomato, and topped with Gorgonzola	10
Insalate Tricolore	Three colors: arugula, radicchio, and endive topped with goat cheese, fresh tomato & Basil	9

PANINI

ITALIAN GRILLED SANDWICH

Vegetariana	Grilled marinated mixed vegetables and fresh herbs	9
Tesoro	Grilled marinated mixed vegetables topped with fresh goat cheese and fresh herbs	10
Bistecca	Grilled steak with arugula and romano cheese	13
Piemontese	Grilled free-range chicken breast, sauteed mushrooms, roasted peppers topped with mozzarella cheese	13
Favola	Fresh tomato, prosciutto, and Basil topped with mozzarella cheese	11

PASTA

Spaghetti Frutti di Mare	Fresh sauteed "fruits-of-the-sea," shrimp, mussels, clams, calamari, and scallops in white wine and finished with a fresh tomato sauce over spaghetti pasta	24
Penne Primavera	Fresh mixed marinated vegetables and tomato tossed with penne pasta finished with a touch of cream.	12
Gnocchi alla Vodka	Dumpling-style pasta tossed with olive oil, garlic, and vodka finished with a touch of cream and tomato, topped with Romano cheese	16
Spaghetti Scampi	Sautéed shrimp in garlic, olive oil, and white wine with a touch of cream tossed with spaghetti pasta	20
Rigatoni Pomodoro Basilica	Fresh Basil and tomato sauce tossed with our rigatoni pasta.	12
Farfalle alla Boscailo	"Butterfly"-shaped pasta with sauteed Porcini mushrooms, Italian sausage, and sweet green peas in a white wine sauce with a touch of cream	15
Penne Bolognese	Penne pasta tossed with our fresh classic meat sauce	13
Cavatelli con Porcini Small	"shell"-shaped pasta sauteed with fresh Porcini mushrooms, garlic, olive oil finished with Parmigiano and a touch of white truffle oil.	16
Orechiette di Venezia	Fresh spinach and Bay Scallops sauteed in a garlic, white wine, and fresh lemon sauce tossed over orrechiette, "little-ear"-shaped, pasta.	17

ENTREE

Veal Gorgonzola	Medallions of veal sauteed in garlic, white wine, mushrooms, and a touch of cream topped with Gorgonzola cheese	18
Scaloppine Paillard	Veal sauteed with fresh herbs served on a bed of baby greens	17
Filetto Vino Rosso	Filet mignon medallions sauteed with garlic, olive oil, shallots, and a touch of cream finished in a red wine sauce served on a bed of polenta.	19
Involtini Sorrento	Veal scaloppine rolled and stuffed with prosciutto, spinach, and fresh mozzarella cheese sauteed in a mushroom Marsala wine sauce	19
*Fresh Fish of the Day	Chef's specials daily.	Market Price

DESSERT

*Fresh house-made Italian dessert	Chef's specials daily.	Market Price
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