

Antipasti

Antipasto Sapore	\$18
<i>Lobster and asparagus salad with blood orange vinaigrette</i>	
Calamari	14
<i>Fried calamari with mixed vegetables and mint mustard</i>	
Gamberi	15
<i>Sautéed shrimp with orzo, prosciutto and mustard seeds sauce</i>	
Tonno	18
<i>Trio of big eye tuna: carpaccio, tartar and grilled</i>	
Polipetti	16
<i>Grilled octopus with shaved celery, cannellini beans, chopped tomatoes and lemon aioli</i>	
Salsicce	15
<i>Mixed grilled sweet and spicy sausage with lentil, squash and broccoli rabe</i>	
Asparagi	16
<i>Grilled asparagus and polenta with truffle cream sauce and tossed almond</i>	
Prosciutto	16
<i>Parma "black label" with melon</i>	
Cozze alla Tarantina	14
<i>Mussels sautéed with tomato, garlic and white wine</i>	
Polpettine ripieni	12
<i>Stuffed potato gnocchi with veal, sage and tossed in a veal reduction</i>	
Anatra	15
<i>Carpaccio of roasted duck breast with squash, baby arugula and Barolo reduction</i>	

Insalate & Zuppe

Mista	12
<i>Organic mesclun salad with seasonal vegetables</i>	
Carciofi	14
<i>Organic artichoke hearts, frisee, shaved parmesan and prosecco vinaigrette</i>	
Mozzarella	18
<i>Buffalo mozzarella with yellow, red tomatoes and basil</i>	
Belga	12
<i>Endive, pears, walnuts, gorgonzola cheese with balsamic reduction</i>	
Spinaci	12
<i>Baby spinach with mushrooms, black olives and lemon vinaigrette</i>	
Bietole	12
<i>Red and golden beets with goat cheese and blood orange vinaigrette</i>	
Minestrone	12
<i>Mixed vegetables soup " Tuscan style"</i>	
Zuppa del di	12
<i>Soup of the day</i>	

Pasta

Agnolotti	\$16
<i>Filled with veal, tossed in a light truffle puree and green peas</i>	
Pappardelle	21
<i>With fresh chanterelle mushroom and melted pecorino cheese</i>	
Gnocchi	16
<i>Potato dumplings with veal ragu</i>	
Garganelli	16
<i>With pancetta, green peas, roasted yellow and red pepper and sage</i>	
Fettuccine	21
<i>With artichokes and sun dried tomatoes</i>	
Ravioli	16
<i>Filled with buffalo mozzarella, spinach and tossed in tomato fondue</i>	
Spaghetti	18
<i>With cockle clams, zucchini, olive oil and spicy garlic</i>	
Tagliatelle	16
<i>Asparagus tagliatelle with Canadian crab meat</i>	
Trenette”Integrali”	16
<i>Whole wheat pasta with pesto and string beans</i>	
Risotto	21
<i>Risotto with smoked salmon and baby zucchini</i>	
Tagliolini	18
<i>Black tagliolini with shrimp and cherry tomatoes</i>	

Secondi Piatti / Entree

Dentice	27
<i>Sautéed filet of red snapper with roasted peppers and asparagus sauce</i>	
Salmone	24
<i>Filet of king salmon in mustard sauce with celery root and asparagus</i>	
Grigliata di Pesce	29
<i>Grilled shrimp, lobster, octopus, cuttlefish and scallops</i>	
Branzino	30
<i>Roasted Mediterranean sea bass with thyme, fennel and sliced tomatoes</i>	
Manzo	31
<i>Prime dry-aged black angus sirloin steak with broccoli rabe and herbed cannellini beans</i>	
Agnello	33
<i>Roasted lamb chops with truffles oil and Pinot Noir reduction</i>	
Galletto	24
<i>Roasted chicken with string beans, mustard and Lambursco wine</i>	

Side Dish \$7

1 - Barley with roasted vegetables and pesto	3 - Winter vegetables with marsala glaze
2 - Broccoli rabe with oil and garlic	4 - Soft polenta with mushroom and truffle oil