

VEGETALI ALLA GRIGLIA 24.00

(Grilled seasonal vegetables)

ROLLATINE DI MELANZANE 25.00

(Eggplant stuffed w/ spinach, ricotta chz in a tom sauce)

CALAMARI ALLA GRIGLIA 24.00

(Slightly breaded grilled squid w/ chopped tomatoes)

ASPARAGI ALLA MILANESE 27.00

(Asparagus w/ egg, parm. cheese & brown butter)

FRITTO MISTO E PREZZEMOLO 26.00

(Squid, white baits, shrimp, parsley)

VITELLO TONNATO 29.00

(Sliced loin of veal w/ homemade tuna sauce)

PAPPARDELLE ALLA BUTTERA 39.00

(Homemade pasta w/ crumbled Italian sausage, peas, tomato sauce, a touch of cream)

LINGUINI CON SCAMPI E RUGOLA 38.00

(Homemade pasta w/ shrimp, arugula, garlic, olive oil)

CAVATELLI AL PESTO 37.50

(Homemade pasta w/ pesto sauce, a touch of cream)

SPAGHETTI ALLA RUSTICA 28.00

(Pasta w/ onions & tomato sauce)

RISOTTO DI SPINACI E MENTA 34.00

(Long cooked rice w/ spinach & fresh mint)

POLLO ARROSTO 42.00

(Organic 1/2 chicken w/ rosemary, lemon, garlic, thyme, potatoes)

FILETTO GORGONZOLA 56.00

(Filet mignon served in a gorgonzola cream sauce)

COSTOLETTE D'AGNELLO SCOTTADITO 64.00

(Broiled rack of lamb marinated with fresh herbs)

FEGATO ALLA SALVIA 38.00

(Calf's liver sautéed with brown butter & sage)

SCALOPPINE ALLE ERBE FRESCHE 43.00

(Veal medallions pan sautéed w/ white wine & fresh herbs)

CAPELANTE ALLA GRIGLIA CON SPINACI 41.00

(Charcoal grilled sea scallops over baby spinach)

SALMONE ALLA MOSTARDA 45.00

(Roasted salmon served in a mustard cream sauce)

INSALATA DI RUCOLA E PERE 27.00

(Baby arugula, toasted sl almonds, gorgonzola chz, roasted pears)

INSALATA MINIERI 28.00

(Chopped salad, parm. cheese, mushroom, beans, onions)

INSALATA DI ZUCCHINE 26.00

(Zucchini ribbons, parm chz, black olives, bread crumbs & basil)

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*