



## DINNER

### ANTIPASTI

<b><u>STUZZICHINO</u></b>	<b>14</b>
COLD TIMBALLO SHAVED PARMIGIANO, ARTICHOKE HEARTS, ARUGULA, SUNDRIED TOMATOES ROASTED PEPPERS, MUSHROOMS	
<b><u>SFIZI ALL' ITALIANA</u></b>	<b>16</b>
PROSCIUTTO, MOZZARELLA CHEESE, GRANA PADANO, MORTADELLA, SOPRESSATA, ROASTED PEPPERS AND OLIVES	
<b><u>MELANZANE SOTT'OLIO</u></b>	<b>12</b>
EGGPLANT CARPACCIO, BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL	
<b><u>CALAMARI FRITTI</u></b>	<b>14</b>
FRIED CALAMARI TOMATO SAUCE WITH A HINT OF HEAT	
<b><u>CARPACCIO DI MANZO</u></b>	<b>16</b>
PAPER THIN SLICES OF PEPPERS CRUSTED FILET MIGNON, ARUGULA, SHAVED PARMIGIANO AND LEMON DRESSING	
<b><u>TORTINE DI GRANCHIO</u></b>	<b>15</b>
MINATURE CRAB CAKES, FRISSE, CORN, FRIED CAPERS, FENNEL, ROASTED PEPPERS AND SPICY SAUCE	
<b><u>CAPRESE</u></b>	<b>16</b>
IMPORTED BUFFALO MOZZARELLA, BEEFSTEAK TOMATOES & BALSAMIC REDUCTION	
<b><u>SEPPIOLINE AL FORNO</u></b>	<b>15</b>
BABY SEPPIA (TENDER SQUID) HERB CRUSTED AND BAKED	
<b><u>CRUDO DI TONNO</u></b>	<b>15</b>
SLICED PEPPERCRUSTED TUNA WITH FRISSE, FENNEL, ROASTED RED PEPPERS, FRIED CAPERS, GARLIC CRUTONS AND GINGER MUSTARD SAUCE	
<b><u>CARCIOFINI RIPIENI</u></b>	<b>14</b>
STUFFED ARTICHOKE HEARTS, BAKED IN FRESH TOMATO SAUCE	
<b><u>AFFETTATO DI CINGHIALE</u></b>	<b>14</b>
PAPER THIN SLICES OF WILD BOAR, MESCULIN, MARINATED EGGPLANT, CHERRY TOMATO AND DRIZZLED WITH PEAR WINE REDUCTION	
<b><u>CRUDO DI POLIPO</u></b>	<b>14</b>
SLICED RAW BABY OCTOPUS, ROASTED PEPPERS, SUNDRIED TOMATO AND MARINATED EGGPLANT	
<b><u>CRUDO DI SEPPIA</u></b>	<b>14</b>
SLICED RAW BABY SEPPIA, FRISSE AND LEMON DRESSING	

### INSALATE

<b><u>CETRIOLI E POMODORI</u></b>	<b>10</b>
CUCUMBERS, TOMATOES AND BALSAMIC DRESSING	
<b><u>MORE DI GELSI</u></b>	<b>12</b>
BABY GREENS, CHERRY TOMATOES, BERRIES, HONEY TOASTED WALNUTS AND BALSAMIC DRESSING	
<b><u>PERA</u></b>	<b>11</b>
PEAR POACHED IN RED WINE, WITH CINNAMON STICKS, SERVED WITH ARUGULA, GORGONZOLA CHEESE, BACON, WALNUTS AND LEMON DRESSING	
<b><u>INSALATA DI FINOCCHI, ARANCE E FRUTTI DI BOSCO</u></b>	<b>11</b>
ORANGE, FENNEL, MIXED WILD BERRIES AND BALSAMIC DRESSING	
<b><u>INSALATA GRECA IL PUNTO</u></b>	<b>12</b>
GRILLED CHICKEN, SHRIMP, CUCUMBERS, PEPPERS, TOMATOES, OLIVES, FETA CHEESE LEMON DRESSING	

### MINESTRE

<b><u>MINISTRONE</u></b>	<b>12</b>
THE ORIGINAL VEGETABLE SOUP	
<b><u>PASTA E FAGIOLI</u></b>	<b>12</b>
PASTA AND BEANS	

### CONTORNI

<b><u>BIETOLE STUFATE</u></b>	<b>8</b>
STEWED SWISS CHARDS IN VEGETABLE BROTH, CHERRY TOMATOES AND PARMIGIANO CHEESE	
<b><u>RAPETTE E FAGIOLI</u></b>	<b>9</b>
BABY BROCCOLI RABE WITH BAKED WHITE BEANS	
<b><u>CICORIE E FAVE</u></b>	<b>8</b>
BITTER GREENS WITH FAVA BEANS PUREE	
<b><u>PATATE E ZUCCA</u></b>	<b>7</b>
BRAISED SQUASH WITH POTATOES, GARLIC AND EXTRA VIRGIN OLIVE OIL	
<b><u>BROCCOLI RABE</u></b>	<b>9</b>
SAUTEED BROCCOLI RABE WITH GARLIC & OLIVE OIL	



## DINNER

	<u>PRIMI</u>
<b><u>FUSILLI LUCANI CON SEPPIOLINE RIPIENE</u></b>	19
WITH STUFFED BABY SQUID (SEPPIA) IN TOMAOTE SAUCE	
<b><u>TORTELLONI NERI CON CODA DI ROSPO</u></b>	21
LARGE TORTELLINI STUFFED WITH MONK FISH AND FLAVORED WITH CRAB MEAT IN A GINGER LEMON CREAM SAUCE	
<b><u>PIZZOCCHERI AI FRUTTI DI BOSCO</u></b>	20
SHORT RIBBONS OF HOMEMADE WHOLE WHEAT PASTA, RASPBERRY VODKA, PORCINI MUSHROOMS, SPLASH OF TOMATO SAUCE , SHALLOTS AND SAGE	
<b><u>SPAGHETTI AL PEPERONCINO E PESTO DI CARCIOFI</u></b>	19
RED SPAGHETTI WITH ARTICHOKE OLIVE PESTO	
<b><u>PACCHERI AL SUGO DI GUANCIALE</u></b>	20
LARGE RIGATONI WITH BEEF CHEEKS, FRESH GROUND TOMATOE AND SPICES	
<b><u>PAPPARDELLE DELLA SELVA NERA</u></b>	21
WIDE RIBBONS OF PASTA, MORE DI GELSI, PINOLI NUTS, AMARENA, RASPBERRY VODKA, BLUEBERRY GRAPPA, ASIAGO CHEESE, AND FRESH MINT LEAF	
<b><u>TIMBALLO</u></b>	22
LAYERS OF WIDE RIBBONS PASTA, BECHAMEL, MEAT RAGU, AND PARMIGIANO REGGIANO	
<b><u>CONCHIGLIE CON CAVOLFIORI, GAMBERI E BROCCOLI</u></b>	19
TINY PASTA SHELLS, CAULIFLOWER, RED ONION, GARLIC, CAPERS, ANCHOVIES, OLIVES, SHRIMP AND BROCCOLI	
<b><u>STRASCINATE AL SUGO</u></b>	20
EARLOBE SHAPED PASTA WITH TRADITIONAL MEDITERRANEAN RAGU	
<b><u>RISOTTO AI FRUTTI DI MARE</u></b>	22
RISOTTO WITH MIXED SEAFOOD (CLAMS, MUSSELS, CALAMARI, SEA SCALLOPS AND SHRIMPS)	
<b><u>LUNE D'ARAGOSTA</u></b>	21
LOBSTER RAVIOLI IN A PINK COGNAC SAUCE	
<b><u>STROZZAPRETI AL SUGO DI CINGHIALE</u></b>	20
PRIEST STRANGLER PASTA WITH CHERRY VODKA AND WILD BOAR RAGU	
<b><u>ZITI CON MELANZANE AL FORNO</u></b>	19
PASTA WITH EGGPLANT, TOMATO SAUCE, AND FRESH MOZZARELLA CHEESE GRATINE	
	<u>SECONDI</u>
<b><u>ORATA ALLA BOSCAIOLA</u></b>	27
ROASTED FILLET OF SEA BREAM, RED MEDIERRANEAN SHRIMP, PORCINI MUSHROOMS AND GRILLED POTATOES	
<b><u>CONIGLIO ALLA CACCIATORA</u></b>	26
STEWED RABBIT WITH MUSHROOMS IN A WHITE WINE SAUCE	
<b><u>CIOPPINO</u></b>	30
RED SNAPPER, STRIPED BASS, MONK FISH, SHRIMPS, MUSSELS, CLAMS, SCALLOPS AND CALAMARI IN A FISH BROTH	
<b><u>BISTECCA DI MANZO ARROSTITA</u></b>	32
CHAR GRILLED SIRLOIN STEAK WITH ROASTED POTATOES AND VEGETABLES	
<b><u>POLLO ASSUT ASSUT</u></b>	22
CHICKEN PIECES ON THE BONE SAUTEED WITH GARLIC, ROSEMARY, LEMON JUICE AND A SPLASH OF WHITE WINE	
<b><u>SPIGOLA IN TEGAMINO</u></b>	26
FILLET OF STRIPPED BASS WITH SCALLIONS, OLIVES, CHERRY TOMATOES, FRESH HERBS IN A WHITE WINE SAUCE	
<b><u>SARAGO OREGANATO</u></b>	26
OVEN ROASTED PORGIE, CRUSTED WITH HERB BREAD CRUMBS, ROASTED POTATOES AND VEGETABLES	
<b><u>LOMBATINA AL VINCOTTO</u></b>	35
GRILLED TENDER RIB VEAL CHOP, RED WINE REDUCTION, DRIZZLED WITH VINCOTTO, SPINKLED BLACK TRUFFLES, MASHED POTATOES AND SWISS CHARD	
<b><u>CODA DI ROSPO</u></b>	24
ROASTED MONK FISH, CAPER BERRIES IN A WHITE WINE AND LEMON SAUCE	
<b><u>BRACIOLETTINE AL SUGO</u></b>	25
BEEF ROLLATINI, FLAVORED GARLIC, PARMIGIANO, PARSLEY, COOKED IN A TOMATOE SAUCE, SERVED WITH HOMEMADE GARGANELLI PASTA	
<b><u>COSTOLETTE DI AGNELLO AI FERRI (RACK)</u></b>	35
GRILLED TENDER RIB LAMB CHOPS, GRILLED SCALLIONS AND POTATOES	
<b><u>OSSOBUCO DI TACCHINO</u></b>	26
ORGANIC FED TURKEY OSSOBUCO, BRAISED IN FRESH TOMATOES, WHITE WINE AND HERBS SERVED WITH OLIVE LEAF SHAPED PASTA	
<b><u>TRIPPA DELL' OSTE</u></b>	22
SPONGY AND TENDER STRIPS OF HONEY COMB TRIPE, CARROTS, CELERY, ROSEMARY, SAGE, ONION, DICED TOMATO AND FRESH GREEN PEAS	
<b><u>SALMONE ALLA BRACE</u></b>	26
GRILLED ATLANTIC SALMON SERVED IN A NEST OF JULIENNE VEGETABLES AND ROASTED POTATO	
<b><u>DENTICE AL CARTOCCIO</u></b>	28
RED SNAPPER FILET IN PARCHMENT PAPER WITH FRESH HERBS, SNOW PEAS, ZUCCHINI, ROSEMARY, MUSHROOMS AND CHERRY TOMATOES	
<b><u>VITELLO SALVIA E CARCIOFINI</u></b>	28
VEAL SCALLOPINI WITH SAGE FRESH ARTICHOKE GAETA OLIVES	