

ZUPPA

Di zucca gialla - Butternut squash soup with pistachios and parsley oil 6.50

INSALATE**Caesar**

Romaine hearts, Gusto dressing, parmesan shavings, pancetta crisp and crostini 8.50

Verde

Spinach, frisee, pea tendrils, radicchio, cucumber, cherry tomatoes, lemon vinaigrette 7.50
Add chicken or seared shrimps to your Verde or Caesar salad +6

Insalata di fagiolo

Garbanzo beans, tomatoes, shallot, cucumber, basil, balsamic vinaigrette 8

Insalata di barbabietola

Braised beets, buffalo mozzarella, pine nuts, orange vinaigrette, arugula pesto 10

ANTIPASTO**Piatto di Verdura**

Marinated olives, artichokes, pickled onions, oven dried tomatoes, olive oil crostini 6 / 10

Polenta frites

Deep fried polenta fingers with garlic aioli 6

Fromaggi

Gorgonzola, honey & grapes, buffalo mozzarella, oven dried tomatoes, asiago, apple 10 / 16

Salumi

Calabrese, prosciutto, genoa, olives, pickled onion, olive oil crostini 12.50 / 18

Salumi e fromaggi misto

Chef's choice of two cheese and two meats with garnishes and olive oil crostini 12.50 / 18

Bruschetta

Classic tomato and balsamic, parmesan shavings, pea tendrils 7.50

Calamari

Pan seared chili and orange marinated calamari, burst cherry tomatoes, frisée and radicchio 11

Beef carpaccio

Thinly shaved spicy beef tenderloin, asiago cheese, frisée and spinach garnish, crostini 12

CONTORNI**Frittura di cavoletto di Bruxelles**

Browned brussel sprouts tossed with lemon juice and shaved parmesan 5

Rapini piccante

Sauteed rapini with garlic and chili flakes 5

Please let your server know of any allergies or special dietary accommodations you may require.

Prices do not include applicable taxes. A 15% gratuity will be added to tables of 6 or more.

PASTA***Pomodoro***

Spaghettoni noodles with fresh tomato sauce and basil, garnished with parmesan shavings 14

Alfredo

Linguini noodles with a creamy garlic alfredo sauce 15

Salsiccia di fagiano - Pheasant sausage

Hand made pappardelle, seared pheasant sausage, green peas, diced carrots, crimini mushrooms, in an oregano, beef and cream sauce 18

Meatballs

Spaghettoni, braised veal meatballs, with fresh tomato sauce and basil 16.50

Arrabiata

Penne, Italian sausage, rapini, roast peppers, cherry tomatoes, spicy tomato sauce 16

Carbonara

Linguini, seared pancetta, green peas, parmesan shaving, in an egg and cream sauce 16

Puttanesca

Linguini, seared prawns, scallops, capers, sun dried tomatoes, olives, garlic, evoo 22

Risotto di zucca gialla - Butternut squash risotto

Butternut squash risotto with lemon and parmesan fried brussel sprout garnish 18

Ravioli al funghi – Mushroom ravioli

Artisanal mushroom ravioli, mushroom broth, green beans, mushrooms, goat cheese 17

CARNE e PESCE***Pollo Parmigiano - Chicken parmesan***

Breaded chicken breast with tomato sauce and mozzarella, served with linguini in a pesto cream sauce 18

Bistecca - Flat iron steak

Pan seared AAA flat iron steak, roast polenta cake, chili rapini, demi-glace 19

Ossobucco di agnello – Lamb ossobuco

Braised lamb shank, fingerling potatoes, diced carrots, green peas, and crimini mushrooms, served in its own slow braised jus 20

Insalata di salmon - Salmon salad

Pan seared Salmon, arugula, radicchio, frisée, cherry tomatoes, pine nuts, roast squash, orange vinaigrette 18

Stufato di Coniglio - Rabbit stew

Braised rabbit legs, olive oil crushed potatoes, wilted spinach, raddichio and pinenuts, served in its own slow braised jus 24

DESSERT***Torta di mele - Apple tartlet***

Rosemary tossed apples and goat cheese on a puff pastry tartlet, drizzled with honey 8

Budino di limone - Lemon budino

Traditional lemon baked custard with a candied orange peel garnish 8

Biscotti e frutti - Biscotti and fruit

Four pieces of chocolate dipped cookies, dried cherry and pistachio, and hazel nut and apricot, served with fresh berries and sliced fruit 8

Tiramisu

Classic tiramisu made with mascarpone, Frangelico, and coffee dipped lady fingers 8

Gelato

Choice of lemon, raspberry or chocolate 8 w/limoncello, raspberry or chocolate liqueur 12