

Menu Invernale

Antipasti e Insalata

Winter Seasonal Tomato and Buffalo Mozzarella Salad
*imported buffalo mozzarella slices layered with oven roasted tomatoes, served with
with balsamic cipolini onions 11-*

Stuffed Rice Croquettes
with prosciutto and fontina cheese 7-

Blood Orange and Fennel Salad
with fresh arugula and homemade red wine vinaigrette dressing 9-

Four Seasons Pizza
fresh mozzarella, thinly sliced prosciutto, oven roasted tomatoes, artichoke hearts 9-

Specialità di Pasta

Soft Polenta with Rich Rabbit Sauce
*fresh rabbit pulled and simmered in a rich demi glaze sauce with carrots, celery, onion and mushrooms
served over creamy soft polenta
ala carte 16- dinner 18-*

Wild Boar Pappardelle
*with wild mushrooms in a marsala wine sauce tossed with homemade wide noodles
ala carte 15- dinner 17-*

Homemade Lobster Ravioli
*with lobster beschamel sauce
ala carte 18- dinner 20-*

Shrimp and Lobster Risotto
*imported italian arborio rice, simmered with stock, white wine and saffron tossed with
sauteed fresh shrimp and lobster meat, finished with romano cheese
ala carte 21- dinner 23-*

Spaghetti Carbonara with Poached Egg
*imported spaghetti tossed in a traditional egg and romano cheese sauce with pancetta
topped with a freshly poached egg
ala carte 13- dinner 15-*

Traditional Truffle Sauce over Porcini Gnocchi
*handmade porcini gnocchi tossed in a traditional creamy truffle sauce, topped with sauteed wild mushrooms
ala carte 15- dinner 17-*

Secondi Piatti

Grilled Rainbow Trout
*drizzled with housemade basil oil, served with four cheese risotto and sauteed broccoli rabe
ala carte 19- dinner 21-*

Pistachio Crusted Snapper
*in a brown butter sauce served with soft polenta and asparagus
ala carte 19- dinner 21-*

Beef Bracirole
*tender beef top round medallions, stuffed with seasoned breadcrumbs, baked in our own tomato sauce,
served with parmesan mashed potatoes and broccoli rabe
ala carte 19- dinner 21-*

Chicken Indorado
*tender chicken breasts sauteed in a blood orange basil butter sauce served with four cheese risotto
ala carte 16- dinner 18-*

Traditional Osso Bucco
*veal shanks, braised in a rich sauce with vegetables served over traditional risotto milanese
ala carte 28- dinner 30-*

Truffled Veal Rib Chop Milan Style
*bone in veal rib chop, breaded and pan fried topped with black truffle pate, served with parmesan mashed potatoes and broccoli rabe
ala carte 31- dinner 33-*

Seared Duck Breast with Pomegranate Cherry Sauce
*pan seared duck breast, cooked to medium rare, sliced and drizzled with a pomegranate cherry demi glaze sauce,
served over four cheese risotto
ala carte 19- dinner 21-*

*all Specialita di Pasta and Secondi Piatti served with freshly baked bread basket and accompaniments
dinner includes choice of baby field green or caesar salad*