

Antipasti

Zuppa di Cipolle

Classic Onion Soup topped with Sourdough Bread Crouton, Parmesan & Gruyère Cheese \$ 15

Bruschetta all'Aglio, Pomodoro e Basilico

Grilled Rustic Bread, Tomatoes, Onion, Garlic, Basil, Parsley & Extra Virgin Olive Oil \$ 10

Burrata

Fresh Mozzarella stuffed with Cream on Grilled Bread, Sautéed Leeks, Pancetta. Topped with Roasted Tomatoes, Pesto & Extra Virgin Olive Oil \$ 16

***Gamberetti Marinati**

Grilled Wild Gulf Shrimp, Chilled with Lime, Mint, Feta Cheese & Extra Virgin Olive Oil \$ 18

***Insalata di Lattuga con Gorgonzola**

Chopped Romaine Hearts topped with a Creamy Gorgonzola Dressing with Pancetta & Diced Tomatoes \$16

***Carpaccio**

Thinly Sliced Raw Beef, Shaved Grana Padano, Capers, Lemon & Extra Virgin Olive Oil \$ 18

***Carpaccio di Capesante Asiatico**

Thinly Sliced Raw Day Boat Scallop, Diced Fresh Jalapeno with a Soy Ginger Sweet Chili Sauce & Olive Oil \$ 18

***Prosciutto**

Thinly Sliced San Daniele Prosciutto, served with Burrata & Wild Baby Arugula \$ 18

***Insalata Baci**

Chopped Romaine, Carrots, Celery, Peppers, Cucumbers, Mushrooms, Tomatoes, Italian Parsley & Lemon Balsamic Vinaigrette \$ 16

***Insalata Cesare**

Romaine, Creamy Caesar Dressing, Shredded Parmesan & Herb Olive Oil Cheese Croutons \$ 15

***Insalata Tri Colore**

Wild Baby Arugula, Endive, Radicchio, Shaved Fennel, Kumato Tomatoes in a Lemon Balsamic Vinaigrette \$ 16

***Insalata Rucola \$16**

Wild Baby Arugula, Endive, Fuji Apples, Gorgonzola Dolce, Hazelnuts, Lemon Balsamic Vinaigrette & Honey Drizzle

***Insalata Caprese**

Kumato Tomatoes, Basil, Fresh Mozzarella tossed in Arbequina Olive Oil \$16

***Insalata di Barbabietole**

Roasted Golden, Chiogga & Red Beets, Gorgonzola Dolce, Balsamic Roasted Cipollini Onion, Citrus Segments, Shaved Fennel, Blood Orange Dressing, Basil Oil, Arbequina Olive Oil & Pistachio Nuts \$ 16

🌀 SPECIALS 🌀

Insalata Primavera \$18

Spring Baby Sweet Gem Lettuce, Persian Cucumber, Green Spring Onion, Sliced Radishes, Shaved Green Almonds, Feta Cheese, Balsamic Lemon Vinaigrette

Ravioli con Piselli \$29

Fresh Pasta filled with Pureed Spring Peas, Ricotta, Lemon Zest & Grana Padano in a Chicken Stock & Lemon Oil

Tagliata Di Manzo

Grilled CAB New York Steak topped with Wild Arugula, Cherry Tomatoes, Shaved Grana Padano & drizzled with Arbequina Olive Oil \$39

Pesce del Giorno \$38

Pan Seared Alaskan Halibut with Saffron Risotto, Sunchoke, Celeriac, Spring Onion, Peas, Corn, Roasted Tomatoes with Saffron Fumet & Citrus Aioli

Pasta, Risotto e Gnocchi

Capellini al Pomodoro

Angel Hair Pasta, Fresh Tomato Sauce, Basil & Extra Virgin Olive Oil \$ 18

Bucatini all'Amatriciana

Bucatini Pasta with Pancetta, Onion, Garlic, Tomato Sauce, Chili Pepper & Pecorino Cheese \$ 23

Tagliatelle alla Carbonara

Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan \$ 23

Rigatoni con Salsiccia

Short Tube Pasta, Italian Pork Fennel Sausage, Fresh Tomatoes, Garlic, Tomato Sauce & Basil Chiffonade \$ 28

Spaghetti alla Bolognese

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with Spaghetti \$ 30

Gnocchi alla Bolognese

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with House-made Gnocchi \$ 30

Orecchiette con Broccolini

Pasta Shells, Broccolini, Pancetta, Sun Dried Tomatoes, Cream & Pecorino Cheese \$ 29

Penne Puttanesca

Penne Pasta with Olives, Anchovy, Capers, Tomatoes, Red Pepper Flakes, Onion & Garlic \$ 23

***Risotto con Funghi \$29**

Arborio Rice with Gourmet Mushrooms in a Rich Veal Stock with Red Wine, Parmesan, Butter, Tartufata & Truffle Oil

***Risotto alla Ortolana**

Arborio Rice with Organic Broccolini, Fava Leaves, Asparagus, Spring Onion, Corn, Peas, Roasted Tomatoes in Vegetable Stock with Saffron & Parmesan Cheese \$ 29

***Risotto Frutti di Mare**

Arborio Rice, Gulf Shrimp, Day Boat Scallops, Calamari, Roasted Tomatoes, White Wine, Saffron Seafood Fumet & Parmesan Cheese \$ 39

Tagliatelle con Frutti di Mare

Ribbon Pasta with Gulf Shrimp, Day Boat Scallops, Calamari, Roasted Tomatoes in a Light Lobster, Saffron, White Wine Tomato Sauce with Basil Chiffonade \$ 39

Tagliatelle con Capesante e Funghi

Pan Seared Day Boat Scallops on a Bed of Ribbon Pasta, sautéed Gourmet Mushrooms, Veal Demi, Cream & Pecorino Cheese \$ 39

Agnolotti d'Aragosta

Round Homemade Ravioli filled with Lobster, Prosciutto & Ricotta Cheese in a Lobster Cream Sauce with Infused Basil Oil \$ 29

Carne, Pollo e Pesce

Vitello Parmigiana

Breaded Pan Sautéed Pennsylvania Veal in Tomato Sauce, topped with Mozzarella & Parmesan, served with Spaghetti alla Aglio e Olio \$ 39

***Vitello Piccata**

Pan Sautéed Pennsylvania Veal, White Wine, Lemon, Capers, Chicken Stock & Vegetables \$ 34

Ossobuco

Pennsylvania Veal Shank, Slowly Braised in White Wine, Veal Stock, Lemon Zest. Served with Vegetables \$ 38

***Stinco d' Agnello al Forno \$ 42**

Organic Slow Braised Lamb Shank in Natural Jus served on Polenta with Wild Mushrooms, Lamb Demi & Vegetables

Vitello Milanese

Breaded Pan Sautéed Pennsylvania Veal with White Wine & Lemon. Served with Vegetables \$ 38

***Pollo alla Livornese**

Pan Sautéed Mary's Organic Chicken Breast, Roasted Garlic, Tomatoes, Capers, Picholine Olive & Chicken Jus. Served with Polenta & Vegetables \$ 34

***Costata di Manzo Brasato**

Slow Braised Short Ribs, Creamy Polenta with Red Wine Demi & Vegetables \$ 38

***Vitello Saltimbocca**

Pan Sautéed Pennsylvania Veal with Prosciutto, Sage & Fresh Mozzarella. Served with Vegetables \$ 39

***Scampi**

Wild White Gulf Shrimp, Sautéed in White Wine, Garlic, Butter & Parsley on a Bed of Risotto Milanese, Sautéed Vegetables with Lemon Infused Olive Oil \$45

SPERLUNGA

A selection of 3 or 4 Appetizers for the Table at \$ 18 to \$ 25 per person

Chef Shari's Combination Platters

Ossobuco e Risotto con Funghi \$ 49

Pennsylvania Veal Shank, Slowly Braised in White Wine, Veal Stock, Lemon Zest. Served with Arborio Rice with Gourmet Mushrooms in a Rich Veal Stock with Red Wine, Parmesan, Tartufata Butter & Truffle Oil

Vitello Parmigiana e Spaghetti Bolognese \$ 49

Breaded & Pan Sautéed Pennsylvania Veal in Tomato Sauce, topped with Mozzarella & Parmesan. Served with Traditional Slow-Cooked Meat Sauce tossed with Spaghetti

Vitello Piccata e Tagliatelle con Carbonara \$ 48

Pan Sautéed Pennsylvania Veal, White Wine, Lemon, Capers, Chicken Stock & Vegetables. Served with Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan

Pollo Parmigiana e Bucatini all'Amatriciana \$ 48

Breaded & Pan Sautéed Mary's Organic Chicken Breast, topped with Mozzarella & Parmesan. Served with Bucatini with Pancetta, Onion, Garlic, Tomato Sauce, Chili Pepper & Pecorino Cheese

***Costata di Manzo Brasato con Risotto Milanese \$ 48**

Slow Braised Short Ribs with Red Wine Demi, Risotto Milanese & Sautéed Vegetables

Sides & Add On

***Spinach:** Sautéed Spinach with Pancetta Fat & Garlic \$ 10

***Broccolini:** Sautéed Broccolini with Garlic & Chili Flakes \$ 10

***Polenta:** House Made Creamy Polenta with Butter & Parmesan Cheese \$ 10

Spaghetti Aglio e Olio \$ 10

***Grilled Mary's Organic Chicken Breast \$ 12**

***Grilled Wild Gulf Shrimp \$ 4 each**

***Side of Wild Baby Arugula \$ 6**

Consuming raw or undercooked meat, seafood, poultry or egg may increase your risk of food borne illness, especially if you have certain medical conditions.

Dishes marked * are or can be made Gluten Free, and Gluten Free Pasta is available on request