

## **Antipasti**

### **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 with Hami Melon \$ 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

## **SPERLUNGA**

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

### **🌀 *SPECIALS* 🌀**

#### **Mais Fresco Alla Griglia**

Grilled Brentwood Corn, Tossed with Parmesan, Kosher Salt, Aleppo Pepper, Italian Parsley, Butter & Olive Oil \$ 16

#### **Insalata di Pesca**

Dry Creek Farms Peach, Fresh Burrata, Pistachio, Basil Infused Extra Virgin Olive Oil, Balsamic Reduction & Balsamic Pearls \$18

#### **Linguine con Vongole \$ 34**

Linguini tossed with Fresh Manila Clams, Garlic, Onion & Parsley in White Wine & Natural Clam Juice with Chili Flakes

#### **Calabrese Stile Farfalle Pasta**

Farfalle Pasta tossed with Spicy Tomato Sauce, Roasted Tomatoes, Fresh Clams & topped with Grilled Chivalini Sausage \$ 38

#### **Pesce del Giorno \$ 38**

NZ Ora King Salmon Pan Seared, topped with Spicy Puttanesca Sauce with Calabrese Chile, served with Wild Rice Pilaf & Broccoli Di Cicco

## **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, Pea Shoots, Fava Beans, Spring Onion, Corn, Squash, 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

### **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

**Spaghetti Aglio e Olio \$ 10**

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

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

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

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

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

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**