

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 \$ 18

*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 & Arbequina Olive Oil \$ 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, Heirloom 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

Heirloom 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 \$ 20 to \$ 28 per person

☞ *SPECIALS* ☞

Insalata di Pesca

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

Costoletta di Maiale

Pounded, Breaded & Sautéed Bone-in All Natural White Marble Farms Pork Chop, topped with Wild Arugula, Sayre Farm Heirloom Cherry Tomatoes & Shaved Grana Padano & Arbequina Olive Oil \$ 39

Melanzane Parmigiana \$ 38

Organic Eggplant Lightly Breaded & Sautéed. Topped with Shishito Pepper, Cherry Tomatoes, Roasted Garlic, Sour Grapes, Verjus, Fresh Tomato Sauce & Mozzarella. Baked in the Oven & served with Mezzemaniche Pomodoro

Fettuccini con Gamberetti

Thin Egg Pasta Ribbons tossed with Fresh Gulf Rock Shrimp, Roasted Heirloom Tomatoes, Summer Onion, Squash, Corn, Calabrese Chili in a Lobster Shrimp Saffron Fumet \$ 36

Pesce del Giorno \$ 39

Pan Sauteed Lightly Breaded Local Petrale Sole served with Risotto Milanese, Piccata Sauce & De Cicco Broccolini

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 \$ 24

Tagliatelle alla Carbonara

Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan \$ 24

Rigatoni con Salsiccia

Short Tube Pasta, Italian Pork Fennel Sausage, Fresh Tomatoes, Garlic, Tomato Sauce & Basil Chiffonade \$ 29

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 \$ 30

Agnolotti d' Aragosta

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

Penne Puttanesca

Penne Pasta with Olives, Anchovy, Capers, Tomatoes, Red Pepper Flakes, Onion & Garlic \$ 24

***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, Baby Kale, 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 \$ 42

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 \$ 42

Tagliatelle con Capesante e Funghi

Pan Seared Day Boat Scallops on a Bed of Ribbon Pasta, sautéed Gourmet Mushrooms, Veal Demi, Cream & Pecorino Cheese \$ 42

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 \$ 42

***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 \$ 42

***Stinco d' Agnello al Forno \$ 45**

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 \$ 39

***Pollo alla Livornese**

Pan Sautéed Mary's Organic Chicken Breast, Roasted Garlic, Tomatoes, Capers, Picholine Olive & Chicken Jus. Served with Polenta & Vegetables \$ 36

***Costata di Manzo Brasato**

Slow Braised Short Ribs, Creamy Polenta with Red Wine Demi & Vegetables \$ 39

***Vitello Saltimbocca**

Pan Sautéed Pennsylvania Veal with Prosciutto, Sage & Fresh Mozzarella. Served with Vegetables \$ 42

***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 Vegetables, 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 \$ 49

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 \$ 49

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 \$ 49**

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**