

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 \$18

***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 Asian Pear & Pomegranate tossed with Olive Oil \$ 18

***Insalata Baci**

Chopped Romaine, Carrots, Celery, Peppers, Cucumbers, Mushrooms, Tomatoes, Italian Parsley & Lemon Balsamic Vinaigrette \$ 18

***Insalata Cesare**

Romaine, Creamy Caesar Dressing, Shredded Parmesan & Herb Olive Oil Cheese Croutons \$ 16

***Insalata Tri Colore \$ 18**

Wild Baby Arugula, Endive, Radicchio, Shaved Fennel & Tomato in a Lemon Balsamic Vinaigrette

***Insalata Rucola \$ 18**

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 \$ 18

***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 \$ 18

SPERLUNGA

A selection of 3 or 4 Appetizers for the Table at \$ 22 to \$ 30 per person

🌀 SPECIALS 🌀

Insalata di Cicoria \$ 18

Organic Mixed Chicory, Endive & Frisee with Roasted Garlic in a Tartufata Balsamic Vinaigrette with Shaved Parmesan Cheese & Cracked Pepper

Ravioli del Giorno \$ 36

Fresh Pasta filled with Braised Beef Short Ribs, topped with Black Trumpet Mushrooms, Roasted Tomato, Tartufata & Veal Demi

Al Forno \$ 39

Fresh Pasta filled with Fresh Local Dungeness Crab, Sautéed Leeks, Pancetta & Ricotta Cheese Topped with Lobster Cream Sauce & Mozzarella. Baked in the Oven

Cioppino \$ 59

Fresh Local Dungeness Crab, Day Boat Scallops, Gulf Shrimp, Manila Clams, PEI Mussels in a Lightly Spicy Shrimp Saffron Broth with Fresh Tomatoes, Parsley & Garlic Bread .

Pesce del Giorno \$ 38

Fresh Petrale Sole “Dore” served with Potato & Celeriac Puree, Florentine Cauliflower, Lemon Preserve and White Wine, Parsley Leaf Butter Sauce

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 \$ 25

Tagliatelle alla Carbonara

Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan \$ 25

Rigatoni con Salsiccia

Short Tube Pasta, Italian Pork Fennel Sausage, Fresh Tomatoes, Garlic, Tomato Sauce & Basil Chiffonade \$ 30

Spaghetti alla Bolognese

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with Spaghetti \$ 32

Gnocchi alla Bolognese

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with House-made Gnocchi \$ 32

Orecchiette con Broccolini

Pasta Shells, Broccolini, Pancetta, Sun Dried Tomatoes, Cream & Pecorino Cheese \$ 32

Agnolotti d’Aragosta \$ 30

Homemade Ravioli filled with Lobster, Prosciutto & Ricotta Cheese, Lobster Cream Sauce, Basil Oil

Penne Puttanesca \$ 25
Penne Pasta with Olives, Anchovy, Capers, Tomatoes, Red Pepper Flakes, Onion & Garlic

***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, Onion, Butternut Squash & Roasted Tomatoes in Vegetable Stock with Saffron & Parmesan Cheese \$ 30

***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 \$ 45

***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 \$ 55
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 \$ 55
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 \$ 55
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 \$ 55
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 \$ 55**
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
- *Grilled Mary’s Organic Chicken Breast \$ 12**
- *Polenta:** House Made Creamy Polenta with Butter & Parmesan Cheese \$ 10
- Spaghetti Aglio e Olio \$ 10**
- *Grilled Wild Gulf Shrimp \$ 5 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**
Gratuity will be added to parties of 6 or more guests.