

Antipasti

Bruschetta all'Aglio, Pomodoro e Basilico

Grilled Rustic Bread, Tomatoes, Onion, Garlic, Basil, Parsley & Extra Virgin Olive Oil \$ 12

Burrata

Fresh Mozzarella stuffed with Cream on Grilled Bread, Sautéed Leeks, Pancetta. Topped with Roasted Tomatoes, Pesto & Extra Virgin Olive Oil \$ 19

***Gamberetti Marinati**

Grilled Wild Gulf Shrimp, Chilled with Lime, Mint, Feta Cheese & Extra Virgin Olive Oil \$ 20

***Insalata di Lattuga con Gorgonzola**

Chopped Romaine Hearts topped with a Creamy Gorgonzola Dressing with Pancetta & Diced Tomatoes \$19

***Carpaccio**

Thinly Sliced Raw Beef, Shaved Grana Padano, Capers, Lemon & Extra Virgin Olive Oil \$ 20

***Carpaccio di Capesante Asiatico**

Thinly Sliced Raw Day Boat Scallop, Diced Fresh Jalapeno with a Soy Ginger Sweet Chili Sauce & Olive Oil \$ 20

***Prosciutto**

Thinly Sliced San Daniele Prosciutto with Hami Melon & Arbequina Olive Oil \$ 20

***Insalata Baci**

Chopped Romaine, Carrots, Celery, Peppers, Cucumbers, Mushrooms, Tomatoes, Italian Parsley & Lemon Balsamic Vinaigrette \$ 19

***Insalata Cesare**

Romaine, Creamy Caesar Dressing, Shredded Parmesan & Herb Olive Oil Cheese Croutons \$ 18

***Insalata Tri Colore \$ 19**

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

***Insalata Rucola \$ 19**

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

***Insalata Caprese**

Organic Tomatoes, Basil, Fresh Mozzarella tossed in Arbequina Olive Oil \$ 19

***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 \$ 19

SPERLUNGA

A selection of 3 or 4 Appetizers for the Table at \$ 24 to \$ 30 per person

SPECIALS

Insalata di Pesca \$ 20

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

Linguine con Vongole \$ 38

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

Ravioli del Giorno \$ 36

Fresh Pasta filled with Braised Beef Short Ribs, topped with Roasted Tomatoes, Gourmet Mushrooms, Tartufata, Veal Demi and drizzled with White Truffle Oil

Melanzane Parmigiana \$ 39

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

Pesce del Giorno \$ 44

Pan Sauteed Fresh Alaskan Halibut with Sauteed Baby Frisee, Pancetta, Roasted Local Heirloom Potato, Saffron Lobster Beurre Blanc & Citrus Aioli

Pasta, Risotto e Gnocchi

Capellini al Pomodoro

Angel Hair Pasta, Fresh Tomato Sauce, Basil & Extra Virgin Olive Oil \$ 20

Bucatini all'Amatriciana

Bucatini Pasta with Pancetta, Onion, Garlic, Tomato Sauce, Chili Pepper & Pecorino Cheese \$ 26

Tagliatelle alla Carbonara

Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan \$ 26

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 \$ 34

Gnocchi alla Bolognese

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with House-made Gnocchi \$ 34

Orecchiette con Broccolini

Pasta Shells, Broccolini, Pancetta, Sun Dried Tomatoes, Cream & Pecorino Cheese \$ 34

Agnolotti d'Aragosta \$ 32

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

Penne Puttanesca \$ 26

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

***Risotto con Funghi \$ 30**

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, Squash & Roasted Tomatoes
in Vegetable Stock with Saffron & Parmesan Cheese \$ 32

***Risotto Frutti di Mare**

Arborio Rice, Gulf Shrimp, Day Boat Scallops, Calamari, Roasted Tomatoes, White Wine,
Saffron Seafood Fumet & Parmesan Cheese \$ 44

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 \$ 44

Tagliatelle con Capesante e Funghi

Pan Seared Day Boat Scallops on a Bed of Ribbon Pasta, sautéed Gourmet Mushrooms, Veal Demi,
Cream & Pecorino Cheese \$ 44

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 \$ 44

***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 \$ 49

***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 Jidori Organic Free Range Chicken Breast, Roasted Garlic, Tomatoes, Capers, Picholine Olive
& Chicken Jus. Served with Polenta & Vegetables \$ 38

***Costata di Manzo Brasato**

Slow Braised Short Ribs, Creamy Polenta with Red Wine Demi & Vegetables \$ 40

***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 \$ 59

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 \$ 57

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 \$ 57

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 \$ 57

Breaded & Pan Sautéed Jidori Organic Free Range 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 \$ 57**

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

Sides & Add On

***Spinach:** Sautéed Spinach with Pancetta Fat & Garlic \$ 12 **Spaghetti Aglio e Olio \$ 10**

***Broccolini:** Sautéed Broccolini with Garlic & Chili Flakes \$ 12 ***Grilled Wild Gulf Shrimp \$ 5 each**

***Grilled Jidori Organic Free Range 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**

Gratuity will be added to parties of 6 or more guests.