

## ***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**

#### **Mais Fresco Alla Griglia \$16**

Grilled Fresh Brentwood White Corn, Tossed with Parmesan, Kosher Salt, Aleppo Pepper, Italian Parsley, Butter & Olive Oil

#### **Insalata di Pesca \$20**

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

#### **Ravioli del Giorno \$ 38**

Fresh Pasta filled with Braised Veal & Onion, topped with Gourmet Mushrooms, Roasted Tomato, Tartufata & Veal Demi

#### **Pesce del Giorno \$ 42**

Pan Sauteed Lightly Breaded Local Petrale Sole on a bed of Risotto with Corn, Summer Onion, Carrots, Roasted Tomatoes & Squash, topped with Saffron Shrimp Fumet.

## ***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, Corn & 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.**