



~ANTIPASTI~

CHEESE AND CHARCUTERIE PLATTER choose from tonight's selections \$8 each / 3 for \$21

BRUSCHETTA marinated roasted peppers, caramelized onions, roasted garlic, gorgonzola dolce \$13

CALAMARI FRITTI lightly battered with a trio of dipping sauces \$12

POLPETTE ARRABIATTA meatballs in spicy tomato sauce \$9

BEEF CARPACCIO herb scented certified Angus with arugula, capers, Dijon aioli, crostini \$12

PORTABELLA & EGGPLANT FRIES lightly battered with balsamic butter sauce and goat cheese \$8

~SALAD & SOUP~

GREEN SALAD strawberry-champagne vinaigrette, toasted almonds, blueberries, cucumber, daikon threads \$9

CAESAR SALAD hearts of romaine, roasted tomatoes, white anchovies, Parmesan, bruschetta \$9

ARUGULA SALAD blood orange vinaigrette, roasted beets, pine nuts, goat cheese, house-cured apple-smoked bacon \$12

ZUPPA di GIORNO ask your server for today's selection and price

~PASTA~ course/meal

CRAB MACCHERONI corkscrew pasta in creamy three cheese sauce with blue crab and pepper threads \$12 / \$23

PENNETTE MEDITERANEA mini penne with red onion, roasted tomatoes, artichoke hearts, arugula, olives, capers, oregano and feta \$9 / \$17

TAGLIATELLE BOLOGNESE house-made spinach ribbons with the classic meat sauce of Bologna \$10 / \$19

PEZZE POMODORO house-made pasta pieces with heirloom tomato, basil, garlic \$9 / \$17

SPAGHETTINI e POLPETTE thin spaghetti topped with spicy meatballs in rich tomato sauce \$9 / \$17

~HOUSE SPECIALTIES ~

***PORK PICATTA MILANESE** *parmesan-breaded pork loin, saffron risotto, red onion, asparagus bundle, lemon-caper butter sauce* \$25

GRILLED SHRIMP *over linguine tossed with spinach, artichoke hearts, tomatoes and scampi butter* \$21

LAMB RAVIOLI *house-made in porcini pasta with balsamic butter sauce, root vegetable chips, goat cheese* \$26

FRIED EGGPLANT STACK *with vodka sauce, heirloom tomato, taleggio, pine nut butter, asparagus bundle* \$21

CHICKEN SAUSAGE *house made with sweet corn mashed potatoes, peppers, squash, Chianti glaze, arugula pesto* \$24

PARMESAN GNOCCHI *with Flying M braised beef, beech mushrooms, tomato ragu* \$22

RISOTTO *beech mushrooms, seasonal grilled vegetables, chive oil* \$19

***SALMON DIAVOLO** *charbroiled over polenta rustica with spinach, squash, peppers, goat cheese and balsamic reduction* \$22



\$8 each 3 for \$21

~CHEESES~

Gorgonzola Dolce cow's milk, robust, soft; Lombardy, Italy

Taleggio D.O.P. cow's milk, buttery, earthy, soft-ripening; Lombardy, Italy

Double Cream Gooda cow's milk, creamy, mellow, semi soft; Holland

Parmigiano Reggiano D.O.P. raw cow's milk, hard, aged 24 mths; Mantova, Italy

Pecorino Pepato sheep's milk, firm, studded with black peppercorns; Sicily, Italy

Mozzarella di Bufala D.O.P. sweet, creamy; Campania, Italy

Comte Gruyere raw cow's milk, aged 6 months, firm, nutty; Jura Mountains, France

~MEATS~

Prosciutto di Parma aged 18 months, rose-hued, silky, earthy sweet

~HOUSE-MADE MEATS~

Apple Smoked Salmon cucumber, tomato, caper aioli

Country Veal Terrine beech mushrooms, pink peppercorns, spicy mustard

Flying M Corned Beef house-cured sauerkraut, horseradish crème fraiche

Crispy Pork Belly Berkshire pork confit with port glaze