

Assaggini

Eggplant rollatini 9.50

Carciofi imbottiti 10.50

Young tender baby stuffed artichokes.

Carpaccio con rughetta e parmigiano 14.50

Filet of beef with baby arugula and parmigiano.

Zuppa di vongole o cozze Mussels 10.50 • Clams 13.50
Wild caught little neck clams or farm raised mussels in white or red sauce.

Antipasto della casa 9.00

Mixture of grilled and marinated vegetables.

Caprese 13.50

Imported Bufala Mozzarella with tomato & basil.

Frutto di granseola finta 14.50

Grilled shrimp encircled with a ringlet of tender calamari and topped with crabmeat.

Gamberi e vongole al forno 12.00

Shrimps and clams oven baked.

Steamed clams 14.50

With sweet Italian sausage & fennel.

Insalata di granchio e cannellini alla menta 16.00

Jumbo crab meat and white beans with a lively mint oil.

Crostoni di polenta gratinati al taleggio 11.00

Crispy polenta & taleggio cheese are paired with sauteed onions, pancetta & flavored with thyme to create this Milanese original.

Insalata di mare moderna 14.00

Assorted seafood tossed in extra virgin olive oil with a hint of garlic.

Prosciutto e melone 10.50

Prosciutto di parma served with seasonal melon.

Fragolini affogati 12.00

Baby octopus braised with tomato, olives, capers and extra virgin olive oil.



Farinacei

Bucatini all'amatriciana 16.00

Authentically prepared as in the Roman hills.

Fusilli Napoletani 17.00

Handmade pasta with a Sunday ragù and bufala ricotta.

Torchio pasta al grasso d'oca 21.00

Spiral shaped pasta with foie gras, pignoli, golden raisins & a touch of sundried tomato purée.

Garganelli con salsa di granseola 22.50

Fresh egg-based ridged tubular shaped pasta in a delicious king crabmeat pink cream sauce.

Strozzapreti pasta 16.50

With fresh cherry tomato sauce & basil.

Linguini alle vongole straniere 19.50

Linguini pasta and wild New Zealand clams in a white or red sauce.

Agnolotti Pugliesi 17.75

Fresh made pasta stuffed with sausage & broccoli rabe in a caramelized roasted garlic sauce.

Spaghetti alla carbonara 16.50

Fusilli con melanzane aromatizzate ai capperi 16.50

Cork-screw pasta with eggplant and capers in an aromatic sauce with fresh tomatoes.

Paccheri pasta 17.00

with braised chicken & saffron cream.

Spaghetti alla chitarra 17.50

With artichoke hearts & pancetta.

Farrotto con fagioli e cime di rape 17.00

Slow-cooked Farro grain combined with white beans and broccoli rabe.

Gnocchi al ragù di vitello 16.00

Potato dumplings with a veal enriched ragù.

Pappardelle alla bolognese 17.00

APPETIZER PORTIONS OF PASTA \$12.00

Minestra del Giorno

Soup of the day

Gourmet Pizzas
can be ordered as
Appetizers
for two
or Entrees

Margherita

Tomato, Bufala
mozzarella & basil
13.00

Pizza Della Nonna

garnished with meat ragu,
roasted eggplant chunks
and parmigiano cheese
12.00

La Capricciosa

The classic Margherita with
the additions of rucola and
prosciutto di parma
15.00

La Bianca e Verde

Ricotta cheese
& sautéed spinach
12.00

Pesce

Dentice alla Mugnaia 26.00

Red snapper alla Meuniere

Salmone farcito con zucchini alla menta 25.00

Salmon marinated with extra virgin olive oil and balsamic vinegar,
stuffed with sautéed zucchini and mint and roasted.

Gamberoni a piacere 26.50

Jumbo shrimp prepared as you wish...
francese, marichiana or fra diavolo.

Sogliola farcita di Granchio 27.50

Flounder stuffed with jumbo crabmeat

Branzino Mediterraneo 26.00

Imported sea bass grilled or in a light cherry tomato sauce.

Capesante con risotto 31.00

Wild pan seared jumbo sea scallops served over champagne risotto.

Baccalà 24.50

Discover cod as a gourmet delight as traditionally prepared
with potatoes, onions, olives and light tomato sauce.

Coda Di Rospo in Saur 26.00

Monk fish in sweet and saur with golden raisins and pignoli.

Monachina

Sautéed escarole with capers,
olives, raisins, pignoli
and anchovies
13.00

Specialita di Carne e Pollame

Braciola di maiale 24.50

Pork Tenderloin stuffed with raisins, pignoli, garlic & parsley
in a brown sauce accented with fruit preserves and mustard.

Scaloppina a piacere 26.00

Pink milk-fed veal prepared as you wish...
francese, pizzaiola, marsala, piccata, saltimbocca or parmigiana.

Anitra alla strega 26.00

Roasted duckling in a sauce flamed with Strega and flavored with hot cherry peppers
served with a pear poached with strawberry liqueur.

Fegato all'uva Italia 24.50

The freshest calve's liver, shallots, pistachios, white grapes and dessert wine
are exquisitely blended to create this signature dish.

Filetti d'agnello alla griglia 26.00

Grilled tenderloins of lamb
accompanied with sautéed chicory & crispy polenta.

Petto di pollo all'immaginazione dello chef 24.75

Chicken breast stuffed with cheese & ham
in a light brown sauce accented with sage, served with potato croquettes.

Petto di pollo a piacere 22.00

Breast of chicken francese, pizzaiola, marsala, piccata or parmigiana.

Pollo all'Aglie e olio 22.00

Drums and thighs in garlic and oil sauce with a tasty wild mushroom mix.

Costolette Napoletane 22.50

Pork chops pan seared to perfection, with vinegar peppers and fingerlings.

Pork chop saltimbocca 20.50

With sautéed spinach.

Butternut

Roasted butternut squash,
caramelized onions, Bufala
mozzarella & julienne sopressata
15.00

Dal Giardino

Friarielli, scarola o spinaci "Strascinati" 8.25

Broccoli Rabe, escarole or spinach
sauteed with garlic & oil.

Insalata Mediterranea 8.50

Roasted eggplant & red bell pepper salad
with frisée and feta.

Rucola in insalata con le pere 7.50

Arugula & pear salad
with parmigiana-reggiano shavings.

Fennel, frisée and escarole 7.00

Shallot Zinfandel Vinaigrette
with Parmigiano Reggiano shavings.

Tré Colore 7.00

Radicchio, Endive & Arugula
with Whole Grain Mustard Dressing.

Insalata di pomodorini,

rughetta e cipollina novella 7.00

Imported cherry tomatoes, arugula & sweet onions
combined with extra virgin olive oil
with a drop of the very best balsamic vinegar.

Forestale 7.50

Field greens with toasted walnuts
and seasonal fresh berries.

Cognacs & Brandy

Remy Martin Louis XIII	19
Remy Martin VSOP	10
Remy Martin Extra	49
Remy Martin XO	24
Remy Martin Club	13
Hennessy VS	8
Hennessy XO	24
Martell Cordon Bleu	22
Martell	8
Courvoisier Vs	8
Courvoisier VSOP	10
Courvoisier XO	24
Vecchia Romagna Black Label	8
Vecchia Romagna Riserva (10 years)	16
Vecchia Romagna Riserva (15 years)	24

Jacopo Poli Fruit Brandy

di Cillege	16
di Lamponi	18
di Pere	18

Ports

Lodge Reserve, Smith Woodhouse	8
Tawny, Graham's (20 years)	15
Tawny, Graham's (30 years)	25
Tawny, Graham's (40 years)	35

Grappe & Distillati

<i>Jacopo Poli</i>	
Grappa di Merlo	19
Grappa di Torcalato	10
Grappa di Vespaiolo	49
Grappa di Moscato	24
Remy Martin Club	13
<i>Nonino</i>	
Grappa di Chardonnay	12
Grappa di Merlot	12
Grappa di Fragolino	24
Grappa di Picolit	35
Grappa di Sauvignon	24
Grappa di Moscato	28
Grappa di Cabernet Franc	28
Chestnut Honey	18
Citrus Honey	18
<i>Gaja</i>	
Grappa di Barbaresco	
Darmagi	18
Gaja & Rey	18
Sperss	18
<i>Other Grappas</i>	
D'Moscato D'Asti Berta	25
Di Tignanello, Antinori	16
Di Amarone, Zenato	12
Di Brunello, Banfi	8

The Cheese Course

An assortment of the very best,
imported from Italy for two 19

Desserts

Fresh Berries con Crema Inglese 9.95

Zabaglione con Fragole for two 25

Dal Carrello 8.50

Daily assortment of cakes from the dessert cart

Dessert Wine

Malvasia Delle Lipari, Colosi 10

Moscato Passito Pentelleria, Colosi 8

Torcolato, Maculan 15

Nivole Moscato D'Asti Chiarlo 8

Vin Santo, Castello di Meleto 12

Museum Muscat, Yalumba 10

Recioto, Tommasi 15

Vin Santo, Antinori 18