

Assaggini

Eggplant rollatini 9.50

Carciofi imbottiti 10.50

Young tender baby stuffed artichokes.

Antipastino all'italiana 16.75

An assortment of the very best classic antipasti ingredients.

Carpaccio con rughetta e parmigiano 14.50

Filet of beef with baby arugula and parmigiano.

Zuppa di vongole o cozze Mussels 11.50 • 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.

Lasagna all'Emiliana 21.00

Classic meat and cheese lasagna.

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

11.00

Pizza Della Nonna

garnished with meat ragu,
roasted eggplant chunks
and parmigiano cheese

11.00

La Capricciosa

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

13.00

La Bianca e Verde

Ricotta cheese
& sautéed spinach

11.00

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 sauteed zucchini and mint and roasted.

Gamberoni a piacere 26.50

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

Saverio's Lobster Bouillabaisse 34.00

Authentic version of the provencal seafood stew with mussels and clams.

Sogliola farcita di Granchio 27.50

Flounder stuffed with jumbo crabmeat

Aragosta specialita della casa 37.00

Chunks of fresh lobster meat, flamed with cognac and bourbon and returned to its shell bathed with a creamy tomato sauce enhanced with sage and cayenne pepper.

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.

Scialatielli allo scoglio 27.00

Fresh made pasta with Langoustine (Norway lobster), octopus, calamari, clams, mussels and rock shrimp.

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.

Osso buco 34.00

Stewed shank of veal traditionally prepared with tomato and served with saffron risotto.

Nocello di vitello con speck e cicoria 37.00

Grilled milk fed veal chop with speck and sauteed chicory.

Bisteccha 34.00

Certified Black Angus grilled New York Strip Steak.

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

Free range all natural chicken breast stuffed with cheese & ham in a light brown sauce accented with sage, served with potato croquettes.

Filetto boscaiola 31.00

Grilled mdallions of filet mignon scented with white truffle oil, served with sautéed imported wild mushrooms and crispy polenta.

Petto di pollo a piacere 22.00

Free range all natural breast of chicken francese, pizzaiola, marsala, piccata or parmigiana.

Pollo all'Aglio e olio 22.00

Free range all natural 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

13.00

Dal Giardino

Friarielli, scarola o spinaci "Strascinati" 7.25

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

Insalata Mediterranea 7.50

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

Rucola in insalata con le pere 6.50

Arugula & pear salad

with parmigiana-reggiano shavings.

Fennel, frisée and escarole 6.00

Shallot Zinfandel Vinaigrette

with Parmigiano Reggiano shavings.

Tré Colore 6.00

Radicchio, Endive & Arugula with Whole Grain Mustard Dressing.

Insalata di pomodorini, rughetta e cipollina novella 6.00

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

Forestale 6.50

Field greens with toasted walnuts and seasonal fresh berries.

Pugliese
Broccoli di rape
and Italian sausage
11.00

Boscaiola
Margherita plus
a wild mushroom mix
with sausage
13.00