

Appetizers and Salads

FOCACCIA DELLA CASA

Flat Italian bread with potatoes and herb, marinated artichokes, olives and pesto

CARBACCIO DI MANZO # 1/2

Thinly sliced seared beef tenderloin, crispy lettuces, shaved fennel, julienne sundried tomatoes, crispy garlic chips and herb-oil drizzle

ANTIPASTI PER DUE # 1/2

Two kinds of Italian salami, prosciutto, marinated anchovies, grilled artichokes, roasted peppers, zucchini, olives and Gambonzola cheese

INSALATA CAPRESE PER DUE

A salad of vine-ripe tomatoes and bocconcini mozzarella for two

MOZZARELLA IN CARROZZA ALLA GIOVANNI

Warm mozzarella and prosciutto bake, crispy ciabatta, mixed greens and Dijon mustard drizzle

CAPESANTE AL FORNO

Oven baked, almond crusted scallops with red bell pepper pesto

MELANZANE ALLA PARMIGIANA

Baked eggplant parmigiana Italian style

INSALATA ALLA CESARE # 1/2

Romaine lettuce tossed with Caesar dressing and herb croutons

Soups

ZUPPA DI LENTICCHIE ALLA CONTADINA # 1/2

Vegetarian lentil and root vegetables soup finished with egg pasta

CIPPINO CON PESCE MISTO # 1/2

Fennel scented seafood tomato stew and a garlic-herb crostini

*CONTAINS EGG OR CRUSTACEAN SHELLS, SEAFOOD, SHEEPFET, EGGS, MILK, OR POCKETS MAY CONTAIN
SMALL AMOUNTS OF BUCKWHEAT FLOUR, WHEAT FLOUR & SOY. HAVE CERTAIN MEDICAL CONDITIONS

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Pastas

GNOCCHI DI PATATE CON CREMA AL GORGONZOLA O SUGO DI AGNELLO
Potato gnocchi tossed in light bleu cheese sauce or thyme-scented baby lamb and root vegetable sauce (also available for two)

PAPPARDELLE ALLA CREMA DI RADICCHIO E PANCIETTA

Pappardelle pasta in a radicchio cream and pancetta

RISOTTO AI FUNGI TRIFOLATI

Traditional risotto made of Arborio rice and forest mushrooms, finished with porcini and truffle mushroom tapenade

PENNE AL BRANDY, CREMA DI GAMBERETTI E SALMONE

Penne pasta, baby shrimp and smoked salmon in a brandy sauce

CRISPELLE DI RICOTTA E SPINACI

Baked ricotta and spinach crêpes served with your choice of Pomodoro sauce or with bolognese sauce

RAVIOLI DI POLPA DI GRANCHIO

Maryland crab ravioli with sweet corn and crab meat sauce

Entrées

COSOLETTA DI AGNELLO ALLE ERBE # 1/2

Grilled lamb chops, baby vegetable caponata, sautéed spinach and Merlot reduction

FILETTO DI MANZO ALLA GRIGLIA, PATATE FRITTE ALL'OLIO AGLIATO,

SALSA AL BAROLO O BURRO DI GORGONZOLA # 1/2

8 ounces of grilled beef tenderloin, served with garlic fries and your choice of Barolo reduction or Gorgonzola butter

FILETTO DI POLLO RIPIENO DI RICOTTA E FUNGHI, SALSA ALLA SAUVA E CHARDONNAY

Chicken breast filled with ricotta and mushroom, wrapped in prosciutto and served with Chardonnay-sage sauce

GAMBERONI AL FORNO, PATATE AGLIATE, ASPARAGI E ZUCCHINE

Baked jumbo shrimp, garlic tossed potatoes, baby zucchini and asparagus

OSSOBUCO ALLA PIEMONTESE # 1/2

Veal osso buco au jus, with tomatoes, mushrooms, cheese polenta and sautéed green beans

FILETTI DI SOGLIOLA # 1/2

Pan seared sole filets over parmesan roasted potatoes, with sautéed artichokes, green olive tapenade and red bell pepper beurre blanc

FAGOTTINI DI VITELLO RIPIENI AI FUNGHI PORCINI, PROVOLONE E

PROSCIUTTO COTTI, SALSA AL TARTUFO NERO #

Veal tenderloin parcels filled with porcini mushrooms, provolone cheese and ham, with sautéed asparagus, black truffle sauce and root veg