

Appetizers and Salads

FOCACCIA DELLA CASA

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

CARFACCIO DI MANZO* #3

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

ANTIPIASTI PER DUE #3

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

INSALATA CAFFRESE PER DUE

A salad of vine ripe tomatoes and bocconcini mozzarella for two

MOZZARELLA IN CARROZZA ALLA GIOVANNI

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

CAPISSANTE AL FORNO

Oven baked, almond crusted scallops with red bell pepper pesto

MELANZANE ALLA PARMIGIANA

Baked eggplant parmigiana Italian style

INSALATA ALLA CESARE #3

Romaine lettuce tossed with Caesar dressing and herb croutons

Soups

ZUPPA DI LENTICCHIE ALLA CONTADINA #3

Vegetarian lentil and root vegetables soup finished with egg pasta

COFFINO CON PESCE MISTO #3

Fennel scented seafood-tomato stew and a garlic-herb crustini

*CONTAINING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK, OR CHEESE MAY INCREASE YOUR RISK OF ACQUIRING AN ALLERGY, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

OGF (ORGANIC GROWN FOOD) AVAILABLE 3 LENTIL-BASED AVAILABLE V VEGETARIAN

PLEASE BE AWARE THAT SOME OF OUR MENU ITEMS MAY CONTAIN NUTS, EGGS, MILK, SOY, CORN, GLUTEN, OR OTHER COMMON ALLERGENS. PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY FOOD ALLERGY OR OTHER MEDICAL CONDITIONS.

Pastas

GNOCCHI DI PATATE CON CREMA AL GORGONZOLA O SUGO D'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 PANICETTA #
Pappardelle pasta in a radicchio cream and pancetta

RISIOTTO 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 SALAMONE
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

Entrees

COSTOLETTE DI AGNELLO ALLE ERBE* #3
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* #
5 ounces of grilled beef tenderloin, served with garlic fries and your choice of Barolo reduction or Gorgonzola butter

FILETTO DI POLLO RIPENO DI RICOTTA E FUNGHI, SALSA ALLA SALVIA E CHARDONNAY #
Chicken breast filled with ricotta and mushrooms, 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

OSOBUONO ALLA PIRACITENSE #3
Wet osobuono au jus, with tomatoes, mushrooms, cheese polenta and sautéed green beans

FILETTI DI SOGLIOLA #3
Pan seared sole filets over parmesan roasted potatoes, with sautéed artichokes, green olive tapenade and red bell pepper beurre blanc

FAGOTTINI DI VITELLA RIPENI AI FUNGHI PORCINI, PROSCIUTTO E PROSCIUTTO COTTO, SALSA AL TARTUFO NERO #
Wet tenderloin parcels filled with porcini mushrooms, prosciutto cheese and herb, with sautéed asparagus, black truffle sauce and veal oil