

## ANTIPASTO

## APPETIZER

ANTIPASTO-ASSORTED ITALIAN MEATS, CHEESES AND PICKLED VEGETABLES 14

SMOKED SALMONE CROSTINI-THIN SLICED CRISP ITALIAN BREAD TOPPED WITH CREAM CHEESE, SMOKED SALMON, CAPERS, AND DICED ONION DRIZZLED WITH OLIVE OIL 9

CALAMARI-FRIED AND SERVED WITH SPICY MARINARA 12

ITALIAN SAUSAGE AND PEPPERS-WITH OREGANO AND GARLIC 10

CAPPESANTE-SEARED SCALLOPS OVER A SWEET PEA PUREE WITH CRISPY PROSCIUTTO AND WHITE TRUFFLE OIL 13

ROTOLLINI DI MELANZANE-EGGPLANT FILLED WITH RICOTTA CHEESE AND BAKED 9

CARPACCIO DI MANZO-TRADITIONAL BEEF CARPACCIO WITH ARUGULA, CAPERS, AND PARMESAN 11

BRUSCHETTA- OYSTER MUSHROOMS, GOAT CHEESE, ROASTED PEPPERS AND WHITE TRUFFLE OIL 10

ANATRA- LAVENDER CRUSTED DUCK BREAST SERVED OVER A BLACK RASPBERRY AND BALSAMIC REDUCTION 10

## INSALATE

## SALAD

CAESAR-TRADITIONAL CAESAR SALAD TOPPED WITH A WHITE SPANISH ANCHOVY 8

DELLA CASA-MIXED GREENS TOSSED WITH BALSAMIC VINAIGRETTE, TOPPED WITH MARINATED RED PEPPERS, TOMATOES, ENGLISH CUCUMBERS, AND GORGONZOLA CHEESE 8

INSALATA RADICCHIO- GRILLED RADICCHIO WITH CHAMPAGNE AND ANCHOVY DRESSING, GRANA PADANO CHEESE, PINE NUTS AND TOMATOES 8

SPINACI- BABY SPINACH, FRESH BERRIES, TOASTED PINE NUTS, BRIE AND MANDARIN ORANGES TOSSED WITH POPPYSEED VINAIGRETTE 9

INSALATA INVERNO- ROASTED GOLDEN BEETS, CANDIED WALNUTS, TOMATOES, SPRING MIX, AND GOAT CHEESE TOSSED IN A HONEY BALSAMIC VINAIGRETTE 9

WEDGE-FRESH WEDGE OF ICEBERG TOPPED WITH DRIED CRANBERRIES AND TOASTED PECANS SERVED WITH A CREAMY GORGONZOLA DRESSING AND DICED TOMATOES 8

ARUGULA ALL TARTUFO- BABY ARUGULA AND FRISEE WITH FRIED GOAT CHEESE, ROASTED PEPPERS, POACHED QUAIL EGG AND A TRUFFLE VINAIGRETTE 9

## ZUPPE

## SOUP

PASTA E FAGIOLI- ITALIAN FAVORITE OF PANCETTA, BEANS, PASTA AND VEGETABLES 8

## RISOTTO

## RICE

RISOTTO FATTORIA-CREAMY ARBORIO RICE WITH GORGONZOLA, PEAS, AND GRILLED CHICKEN 17

~SPLIT CHARGE  
1 FOR EACH SALAD  
4 FOR EACH ENTRÉE~

## PIATTO PRINCIPALE

## MAIN COURSE

VITELLO VALDOSTANA- 12 OZ VEAL CHOP STUFFED WITH PROSCIUTTO, SPINACH AND FONTINA CHEESE FINISHED WITH A SAGE BUTTER SAUCE 34

FILETTO DI SALMONE- CASHEW CRUSTED SALMON SERVED OVER SAUTEED ASPARAGUS, SPINACH AND CARAMELIZED ONIONS FINISHED WITH A POMEGRANATE CREAM 28

ROASTED DUCK- HALF ROASTED CRISPY DUCK SERVED WITH SAUTEED BABY GREENS, AND POTATOES TOPPED WITH A SUNDRIED CHERRY DEMIGLACE 28

SALTIMBOCCA-PROSCIUTTO TOPPED VEAL SAUTÉED WITH SAGE IN A WHITE WINE BUTTER SAUCE 26

MARSALA -SAUTÉED CHICKEN BREASTS IN A SWEET MARSALA SAUCE WITH MUSHROOMS 21

LIMONE-VEAL SCALOPPINI IN A WHITE WINE LEMON SAUCE GARNISHED WITH CAPERS 26

OSSO BUCO MILANESE-SLOW COOKED VEAL SHANK OVER SAFFRON RISOTTO 32

AGNELLO ALLA ARROSTITO- SLOW ROASTED LAMB SHANK IN A RICH PLUM TOMATO, ROSEMARY, AND RED WINE SAUCE 28

FILETTO DI MANZO- 8OZ GRILLED FILET TOPPED WITH ASPARAGUS, BERNAISE SAUCE, AND JUMBO LUMP CRAB 34

MAIALE- STONE CROSS FARMS KENTUCKY PROUD FRENCHED PORK CHOP OVEN ROASTED AND FINISHED WITH AN OLIVE, WHITE WINE AND BUTTER SAUCE 26

PARMIGIANA-CHICKEN OR VEAL LIGHTLY BREADED AND PAN FRIED, TOPPED WITH TOMATO SAUCE AND MOZZARELLA SERVED WITH A SIDE OF PASTA MARINARA

VEAL 25  
CHICKEN 19

## GRANDI PASTE

## ENTRÉE PASTA

LASAGNA SALSICCIA-BAKED LASAGNA WITH A SAUSAGE, BEEF AND RICOTTA FILLING 18

PAPPARDELLE BOSCIAOLA-HOMEMADE PAPPARDELLE PASTA TOSSED WITH MUSHROOMS, BACON, AND DEMIGLACE CREAM SAUCE 19

LINGUINI FRUTTI DI MARE-“FRUIT OF THE SEA”-SHRIMP, SCALLOPS, CHUNKS OF FRESH FISH, MUSSELS, AND CLAMS TOSSED WITH A SPICY TOMATO SAUCE 26

GNOCCHI TARTUFO- SEARED SEA SCALLOPS SERVED OVER GNOCCHI TOSSED IN A BLACK TRUFFLE CREAM SAUCE WITH PEAS AND PROSCIUTTO 25

BUCATTINI ALL'AMATRICIANA- TRADITIONAL SAUCE OF GUANCIALE, ONIONS, AND BUCATTINI PASTA IN A SPICY TOMATO SAUCE WITH PECORINO CHEESE 21

PENNE CARCERATTA- CRUMBLED ITALIAN SAUSAGE IN A LIGHT TOMATO CREAM SAUCE 19

SPAGHETTINI BOLOGNESE-TRADITIONAL ITALIAN MEAT SAUCE 18

RAVIOLI VODKA- HOMEMADE RICOTTA RAVIOLI, GREEN PEAS, AND A CREAMY TOMATO VODKA SAUCE 18

~ EXECUTIVE CHEF JOSHUA D. MOORE ~  
~ SOUS CHEF JEREMIAH A. BROWN ~