

## Antipasti · Zuppa

ANTIPASTI MISTI	<i>Salame · Mortadella · Peppers · Olives · Provolone · Grilled Garlic Toast</i>	
	<i>Small 16      Large 20</i>	
ZUPPA <i>del GIORNO</i>		A.Q.
BRUSCHETTA <i>del GIORNO</i>		A.Q.
CARPACCIO	<i>Thinly Sliced Filet of Beef · Capers · Arugula · Parmigiano · Breadstick</i>	17
OLIVE FRITTE	<i>Fried Spanish Olives · Marcona Almonds</i>	12
FRITTO MISTO	<i>Calamari · Rock Shrimp · Fennel · Onions · Green Beans · Spicy Aioli</i>	16

## Insalate

TRICOLORE	<i>Arugula · Endive · Radicchio · Lemon · Tuscan Olive Oil · Shaved Reggiano</i>	9
CAESAR SALAD	<i>Parmesan Tuile</i>	11
FAGIOLINI VERDE con BIETOLE	<i>Roasted Beets · Green Beans · Fennel · Avocado · Roquefort Vinaigrette</i>	12
TESTAROSSA SALAD	<i>Red Cabbage · Apples · Bacon · Shropshire Blue Cheese · Apple Cider Vinaigrette</i>	12

## Pizze

PIZZA <i>del GIORNO</i>		A.Q.
MARGHERITA	<i>Tomato · Basil · Mozzarella Fior di Latte</i>	15
QUATTRO FORMAGGI	<i>Prosciutto di San Daniele</i>	18
“HOT” ITALIAN SALAMI	<i>Roasted Peppers · Oregano · Tavoliere</i>	16
BAMBINI	<i>Tomato · Mozzarella · Fries · No “Green Stuff”</i>	15
BIANCA	<i>Brussel Sprouts · Caramelized Onions · Bacon · Taleggio</i>	16

## Primi

RISOTTO <i>del GIORNO</i>		A.Q.
SAFRON BUCATINI and CLAMS	<i>Tomato · Garlic · Chilies · Pinot Grigio</i>	22
GARGANELLI con POLPETTE	<i>Veal and Spinach Meatballs · Tomato · Reggiano</i>	18
LASAGNA NAPOLITANA	<i>Tomato · Basil · Mozzarella di Bufala · Ricotta · Parmigiano</i>	19
FETTUCCINE <i>alla BOLOGNESE</i>	<i>Duck · Pork and Porcini Ragu · Sage · Aged Provolone</i>	19
FARFALLE con FUNGHI	<i>Wild Mushrooms · Asparagus · Thyme · Truffle Cheese</i>	18
SILK HANDKERCHIEFS	<i>Gorgonzola Dolce Cream Sauce · Toasted Walnuts · Black Pepper</i>	18
RAVIOLI	<i>Bellwether Ricotta · Pesto · Lemon Cream or Tomato Sauce</i>	17
BIS or TRIS	<i>Pasta tasting share by the whole table 2 Pastas for 22 – 3 for 26 (Per Person)</i>	

## Secondi

PESCE <i>del GIORNO</i>	<i>Seasonal Contorni</i>	A.Q.
GRILLED KUROBUTA PORK CHOP	<i>Roasted Potatoes · Artichokes · Garlic · Aged Balsamic</i>	34
SEARED SALMON FILET	<i>Potato Puree · Tomato and Chive Butter Sauce</i>	
DUCK and SAUSAGE “CASSERUOLA”	<i>Tuscan Beans · Bacon · Tomato · Hot Peppers and Cipollinis</i>	28
POLLO	<i>Roasted Half Chicken · Fregola · Wild Mushrooms · Thyme · Sherry Jus</i>	23
BISTECCA TAGLIATA	<i>Sliced Ribeye Steak · Rucola · Reggiano · Lemon</i>	38

## Contorni 6 (each)

MARINATED OLIVES	PASTA per BAMBINI	SPINACH
MASHED POTATOES	<i>Spaghetti · Macaroni or Whole Wheat</i>	<i>Toasted Garlic · Lemon</i>
BRUSSEL SPROUTS	<b>Sauce Choice</b>	BROCCOLINI
<i>Caper Brown Butter · Grana</i>	<i>Tomato and Cheese or Parmesan Cream</i>	<i>Toasted Garlic · Grana</i>
	TUSCAN BEANS	

*18% Gratuity added to parties of eight or more*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

