

PRANZO

Autunno 2015

ANTIPASTI

MELANZANE	Breaded eggplant, wood fired with tomato and mozzarella	9
CARPACCIO	Fennel crusted Scottish salmon carpaccio, salmon tartare with mustard, capers, lemon	10
BURRATA	Imported stuffed mozzarella, peperonata, capers, white anchovies	14
POLPO	Grilled octopus, roasted peppers, fingerling potatoes, grilled frisee, tuna and caper sauce	16
FRITTURA	Fried floured calamari, lemon	12
PROSCIUTTO	Prosciutto di Parma, sliced melon	16
COZZE	Wood fired PEI mussels, spicy tomato broth, garlic crostini	12

INSALATA

VERDURE	Local carrots, celery, red onion, green beans, white beans, tomato, zucchini, balsamic	8
BARBABIETOLE	Roasted beets, Capriole goat cheese, watercress, hazelnuts, citrus	9
CAVOLO	Tuscan kale, squash, shaved fennel, squash chips, parmesan dressing	8
STAGIONE	Mixed greens, cucumber, radish, tomato, crouton	7
CAPRESE	Fresh mozzarella, tomato, basil	9
TRICOLORE	Radichio, endive, arugula, parmesan, lemon oil	8
RUCOLA	Baby arugula, pomegranate, goat cheese, almond, house vinaigrette	9

ADD CHICKEN 6, CALAMARI 4, SHRIMP 6

PIZZE

BIANCA	Arugula, mozzarella, shaved parmesan, olive oil	14
PESTO	Almond and basil pesto, mozzarella, speck	15
VONGOLE	Clams, pancetta, leeks, mozzarella, chili flakes	16
MAIALINO	Tomato sauce, mozzarella, pancetta, salami, fennel sausage	15
TARTUFO	Mushrooms, mozzarella, black truffle pesto, mascarpone	17
MARGHERITA	San Marzano tomatoes, basil and mozzarella	13

PANINI

(Served with parmesan and herb fries)

POLLO	Grilled chicken breast, pancetta, herb aioli, fontina	12
PROSCIUTTO	Prosciutto di Parma, fresh mozzarella, arugula	13
LUCCIO	Crispy walleye, grain mustard aioli, pickled red onion, spinach	15
TACCHINO	Turkey breast, pesto aioli, tomato arugula, fontina	12
TONNO	Olive oil poached Ahi tuna salad, greens	12
FUNGHI	Wood fired mushrooms, roasted peppers, spinach, mozzarella	11

PASTE

(Appetizer portions available)

RAVIOLI	Local squash filled pasta, brown butter, walnuts, amaretto cookies, sage	16
TAGLIATELLE	Wide flat pasta, braised pork shoulder and tomato ragu	16
TORTELLI	Buffalo milk ricotta and parmesan stuffed pasta, butter, pistachio, and saba	16
ORECCHIETTE	Ear shaped pasta, sausage, rapini, chili flakes, garlic and olive oil	15
BUCATINI	Carbonara style, house cured pancetta, egg, parmesan cheese	16
SPAGHETTI	Black spaghetti, Mt. Vesuvius tomatoes, mussels, shrimp, calamari, clams, chilies	18
GNOCCHI	Potato and herb dumplings, oven dried tomatoes, leeks, mushrooms, parmesan	16
PENNE	Sicilian style whole wheat penne, tomato, oven dried eggplant, caciocavallo	15
FETTUCCINE	Ribbon pasta, mixed mushrooms, garlic, porcini broth, veal meatballs	17

SECONDI

GAMBERI	Three pancetta wrapped wood roasted prawns, pickled vegetable salad, agro-dolce	17
SALMONE	Grilled Scottish salmon filet, asparagus and tomato ragu, pickled fennel citrus infused oil	21
MARE	Wood oven roasted shrimp, calamari, octopus, clams, mussels, fennel, citrus oil, arugula	19
BRANZINO	Filet of Mediterranean sea bass, wood roasted, citrus-caper reduction, fennel	21
TONNO	Grilled Ahi tuna, green beans, potato, tomato, hard cooked egg, red onion, anchovy	22
MILANESE	Breaded chicken breast, arugula, tomato, fresh mozzarella salad	17
VITELLO	Veal medallions, mushrooms, Marsala, rapini, fingerling potatoes	24

Cucina by Chef Tony Priolo, Chef di Cucina Gabby Hernandez, Sous Chef Frankie Cerecedo