



TRATTORIA & BAR

Antipasti e Insalate

- Insalata di Stagione 6.00
Blend of Baby greens and Roma tomatoes, roasted eggplant with shallot vinaigrette.
Add chicken/shrimp \$ 9.00/\$11.00
Carpaccio Di Manzo con Erbe 11.00
Beef tenderloin seared with fresh herbs, thinly sliced served with bitter greens, red onion, cherry tomatoes, capers and lemon-oil, mustard emulsion. Crowned with shaved parmesan cheese.
Insalata Caprese 8.00
Fresh mozzarella and cluster tomatoes slices laced with extra virgin olive oil and organic greens.
Caesar Salad alla Romana 6.00
Hearts of romaine tossed with croutons and Caesar dressing. Topped with shavings of aged Parmesan cheese. Add chicken/Shrimp \$9.00/\$11.00
Antipasto Misto 10.50
Salami, Parma prosciutto, cannellini beans, calamata olives, marinated artichokes mushrooms and bell peppers.
Insalata ai Frutti di Mare 11.00
Mixed seafood, mussels and clams marinated in lime, celery, olives and extra virgin olive oil.
Bruschetta al Pomodoro 6.50
Thin focaccia serve with diced tomato infused with basil, garlic and extra virgin olive oil.
Fritto misto di Calamari con Zucchini e Scampi 9.75
Fried calamari, zucchini and crisp tiger shrimp served over greens with a spicy marinara sauce.
Insalata Rucola con finocchio e Ricotta 8.25
Arugula, tomatoes, grilled Portobello mushrooms, sliced fennel tossed in lemon vinaigrette and age ricotta cheese.
Minestra di Verdure alla Toscana 6.25
Seasonal vegetable soup with soft Tuscan beans and parmesan toast points.
Pasta e Fagioli alla Napoletana 6.25
Three bean soup with crushed tomatoes and angel hair pasta.

I Panini

Served on homemade focaccia with string fries or field greens

- Zita 9.25
Roasted bell pepper, eggplant, grilled zucchini, tomato and mushrooms topped with mozzarella cheese.
Manzo 12.00
Grilled New York steak on French roll with Portobello mushroom, sautéed onions, tomatoes and melted provolone cheese
Panino Prosciutto 9.50
Fresh buffalo mozzarella, prosciutto, sliced tomatoes and basil pesto spread.
Tacchino Affunicato 9.75
Smoked turkey, arugula, grilled sweet onions, sliced vine-ripe tomatoes, and avocado spread.
Pollo alla Griglia 9.75
Grilled breast of chicken, baby greens, sliced tomatoes, provolone cheese And red bell pepper aioli.

Le Pizze

- Margherita 9.75
Mozzarella, parmesan cheese with home made tomato sauce and fresh basil.
Capricciosa 10.00
Ham, olives, sautéed mushrooms, mozzarella and tomato sauce.
Salmone Affumicat 12.50
Smoked salmon, fresh dill, mascarpone and mozzarella cheese with light tomato sauce.
Pepperoni e Salsiccie 10.50
Mozzarella, Italian sausage, pepperoni Parmesan and tomato sauce.
Pollo e Pomodori Secchi 10.00
Mozzarella, grilled chicken, sun-dried tomatoes, basil and tomato sauce.
Gamberetti con Pesto 12.50
Sautéed shrimps, basil pesto, goat cheese, tomato sauce and mozzarella cheese.
Vegetariana 10.00
Grilled zucchini, roasted eggplant, bell peppers, mushrooms and mozzarella cheese.

Le Paste

- Capellini alla Cruda 11.00
Angel hair pasta with broccoli, capers, tomatoes, basil, garlic and olive oil.
Rigatoni ai Tre Funghi 12.50
Large tube pasta with wild mushrooms in a light pink, truffle oil sauce.
Pennette alla Zita 11.75
Small tube pasta with tomato sauce, roasted eggplant and smoked mozzarella.
Spaghetini alla Bolognese con Piseli 12.50
Long pasta with a traditional Italian veal-meat ragu and green peas.
Ravioli Di Rapini 11.75
Homemade pasta filled with ricotta cheese, roasted garlic and broccoli rabe in a porcini mushroom, Madeira-cream sauce.
Tagliolini con Scampi e Zucchini 12.75
Homemade, long, thin flat pasta with sautéed tiger shrimps, garlic, julienned zucchini, olive oil and white wine.
Farfalle al Salmone Affumicato 13.00
Bow tie pasta sautéed with smoked Norwegian salmon, shallots and sweet peas in a pink brandy sauce.
Fusilli al Profumo di Tartufo 14.00
Corkscrew pasta with young artichokes, shiitake mushrooms, leeks in a white wine sauce. Top with shreds of aged ricotta cheese and splash of truffle oil.

- Spghettini alle Delizie di Mare** 15.00
Long, flat, thin pasta with clams, mussels, scallops, calamari and scampi in a tomato, garlic and herb sauce.
- Fettuccine Alfredo Verdi con Pollo** 13.00
Long flat pasta with sautéed chicken tenders in a parmesan cheese, spinach-cream sauce.
- Fussilli alla Arrabiata** 12.00
Corkscrew pasta with roasted fillets of tomato sautéed onion, garlic, calamata olives and capers.
- Gnocchi con Pollo e Pomodori Secchi** 12.50
Potato dumplings with sautéed chicken, sun-dried tomatoes, shallots in a light cream-chardonnay wine sauce.
- Capelli d' Angelo Alle Verdure** 12.25
Angel hair pasta with julienne seasonal vegetables, fresh tomatoes, garlic and a splash of white wine.

I Piatti Forti

All entrées served with roasted potatoes and seasonal vegetables

- Stracotto di Manzo Piemontese** 17.50
Grilled Steak of New York strip served with a three peppercorn, Barolo, fine herbs and Demi-glace.
- Risotto del Giorno** M.P.
Italian rice of the day.
- Scaloppine del Giorno** M.P.
Thin veal medallions sautéed with chef's choice of sauce.
- Trancie di Salmone alla Siciliana** 18.75
Seared steak of salmon crusted with black sesame seeds and polenta, served with sun-dried tomato, calamata olives and fresh herb tapenade.
- Pesce del Giorno** M.P.
Fish of the day prepared to chef's choice of sauce.
- Battuta di Pollo alle Erbe** 14.75
Grilled breast of chicken marinated in wild herbs and garlic with a Dijon mustard-sherry wine sauce.
- Pollo Ruspante Forestierre** 16.00
Roasted half of free range chicken with garlic, aromatic herbs, mushrooms deglazed with chardonnay wine and chicken broth.
- Agnello alla Griglia Con Barolo** 19.95
Lamb chops, prepared grilled served over hard polenta, seasonal vegetables with aromatic herbs-ruby port reduction.

Bevande

- Iced Tea, Lemonade** 1.95
- Italian Bottled Water** 5.75
- Sodas** 1.95
(Coke, Diet Coke, Sprite) free refills
- Coffee** 1.95
- Espresso** 2.50
- Cappuccino, Latte, Espresso Macchiato, Americano** 3.00