



## ~ ANTIPASTO ~

**CAPRESE** RIPE TOMATOES, FRESH MOZZARELLA, BASIL, and BALSAMIC REDUCTION...9

**CALAMARI** SEASONED and FRIED, with PEPPERONCINI AIOLI...12

**CAPPESANTE** SEARED U-8 SEA SCALLOPS over SWEET ENGLISH PEA PUREE with CRISPY PROSCIUTTO and WHITE TRUFFLE OIL...15

**ROTOLLINI di MELANZANE** BAKED ROLLS of EGGPLANT with RICOTTA...9

**CARPACCIO di MANZO** SERVED with ARUGULA, CAPERS, and PARMESAN...11

**VONGOLE** CLASSIC BAKED CLAMS...11

**BRUSCHETTA** RIPE TOMATOES, GARLIC, OLIVES, FETA CHEESE and FRESH BASIL...10

**COZZA VOLARE** SAUTÉED PRINCE EDWARD ISLAND MUSSELS in a SPICY WHITE WINE TOMATO BROTH with SAFFRON and GRILLED TOAST POINTS...11

## ~ INSALATE ~

**CAESAR** TRADITIONAL CAESAR with PARMESAN REGGIANO and WHITE SPANISH ANCHOVY...8

**DELLA CASA** MIXED GREENS with RED PEPPERS, TOMATOES, ENGLISH CUCUMBERS, and GORGONZOLA CHEESE with HOUSE BALSAMIC VINAIGRETTE...8

**SPINACI** BABY SPINACH, FRESH BERRIES, TOAST PINE NUTS, BRIE and MANDARIN ORANGES with POPPY SEED VINAIGRETTE...9

**WEDGE** ICEBERG TOPPED with DRIED CRANBERRIES, TOASTED PECANS and DICED TOMATOES, SERVED with GORGONZOLA DRESSING...9

## ~ GRANDI PASTE ~

**LASAGNA SALSICCIA** BAKED LASAGNA with SAUSAGE, BEEF and RICOTTA...18

**PAPPARDELLE BOSCAIOLA** HOMEMADE PAPPARDELLE PASTA TOSSED with MUSHROOMS, BACON, and DEMIGLACE CREAM SAUCE...19

**CAPELLINI CON POLLO** GRILLED CHICKEN, ROASTED ROMA, SPINACH, AND CAPELLINI PASTA IN BASIL PESTO WITH CRUMBLed FETA CHEESE...19

**LINGUINI FRUTTI di MARE** "FRUIT OF THE SEA" SHRIMP, SCALLOPS, FRESH FISH, MUSSELS, and CLAMS in SPICY WHITE WINE TOMATO SAUCE...26

**SPAGHETTINI BOLOGNESE** TRADITIONAL ITALIAN MEAT SAUCE...18

**RAVIOLI VODKA** HOMEMADE RICOTTA RAVIOLI and GREEN PEAS in CREAMY TOMATO VODKA SAUCE...18



## ~ RISOTTO ~

**RISOTTO con GAMBERO** PARMESAN RISOTTO with SAUTÉED  
ROCK SHRIMP, ROASTED BELL PEPPERS and SMOKED GOUDA,  
with CHERRY TOMATO RELISH and PARSLEY PUREE...23

## ~ PIATTO PRINCIPALE ~

**VITELLO VALDOSTANA** 12 OZ VEAL CHOP STUFFED with PROSCIUTTO, SPINACH,  
and FONTINA CHEESE FINISHED with a SAGE BUTTER SAUCE...36

**FILETTO di SALMONE** CASHEW ENCRUSTED SALMON SERVED over SAUTÉED ASPARAGUS,  
SPINACH and CARAMELIZED ONIONS FINISHED with a POMEGRANATE CREAM...28

**Osso BUCO MILANESE** SLOW COOKED VEAL SHANK over SAFFRON RISOTTO with ROSEMARY...32

**ROASTED DUCK** HALF ROASTED CRISPY DUCK SERVED with BABY SPINACH and ROASTED POTATOES,  
TOPPED with SUNDRIED CHERRY DEMIGLACE...28

**SALTIMBOCCA** VEAL SCALOPPINI SAUTÉED with PROSCIUTTO, SAGE, and MOZZARELLA  
with WHITE WINE BUTTER SAUCE...28

**MARSALA** CHICKEN BREASTS SAUTÉED in SWEET FLORIO  
MARSALA SAUCE with SHITAKE MUSHROOMS...21

**LIMONE** VEAL SCALOPPINI in  
WHITE WINE LEMON SAUCE with CAPERS...28

**POLLO fra DIAVOLO** SAUTÉED CHICKEN BREAST in a SPICY TOMATO SAUCE  
with FRESH ROSEMARY and WHITE WINE...21

**PARMIGIANA** LIGHTLY BREADED and TOPPED with TOMATO SAUCE and MOZZARELLA SERVED with  
PASTA MARINARA  
VITELLO...27 POLLO...21

## ~ CONTORI ~

VEAL MEATBALLS...3  
ITALIAN SAUSAGE...3  
SAUTÉED BABY SPINACH...4

GRILLED CHICKEN...4  
JUMBO SHRIMP...5  
SAUTÉED ASPARAGUS...5

SPLIT CHARGE: ENTRÉE \$4 SALAD \$2

~ EXECUTIVE CHEF JOSHUA D. MOORE ~  
~ SOUS CHEF SETH CUNNINGHAM ~

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

