



### antipasti

**-arancini di riso** risotto alla milanese stuffed with mozzarella cheese lightly deep-fried and served over melted gorgonzola cheese and marinara sauce

9-

**-formaggi e salumi** a selection of cheeses and dry sopressata salami served with sliced apple

11-

**-crostini** garlic toasted rustico bread topped with grilled pancetta, fresh tomato and cannellini beans finished with pecorino romano cheese

8-

**-frittura mista** flash fried calamari, red pepper strips and zucchini served with a spicy san marzano marinara sauce

10-

**-polpettone di faggiolini** traditional green bean soufflé served with melted asiago cheese and garnished with micro greens

7-

### insalata

**-insalata fantasia** assorted mixed greens with almonds, apples and raisins tossed with balsamic vinaigrette and asiago cheese

5-

**-barbabietola caprino** arugula with red beets, pears and goat cheese tossed with a citrus vinaigrette

7-

**-insalata di spinaci** baby spinach with red onion, portobello mushrooms, and goat cheese tossed with honey-mustard vinaigrette and chopped crispy pancetta

6-

### verdura (vegetable sides)

6- each

**-spinaci** sautéed spinach with garlic topped with parmesan cheese

**-patate arrosto** seasoned roasted potatoes in white wine

**-funghi trifolati** sautéed mushrooms with garlic garnished with parsley

**-faggiolini al burro** sautéed green beans with red onion

### arborio risotto

**-zafferano e salsiccia** sautéed shallots and house-made sicilian sausage with saffron and asparagus

16-

**-gamberi e zucchini** sautéed garlic, black tiger shrimp and zucchini finished with grana padana cheese

20-

**-funghi porcini e pollo** sautéed leeks, chicken and porcini mushrooms finished with asiago cheese

15-

**-sedano, finocchio e bietole rosse** sautéed red onion, roasted celery, fennel and red chard finished with gorgonzola dolce

17-

*please allow at least 20 minutes for risottos*

### pasta

**-spaghetti alla vongole** veraci clams sautéed with garlic and a choice of white wine sauce or san marzano plum tomato sauce tossed with spaghetti and garnished with asparagus tips

18-

**-rigatoni ai sugo di carne e funghi** traditional italian meat sauce with sautéed mushrooms and garnished with pecorino romano cheese

17-

**-fettuccine nere al salmone** house-made black ink fettuccini tossed with smoked norwegian salmon and capers in a cream sauce

19 -

**-penne alla carbonara** sautéed pancetta, egg, cream and pecorino romano cheese tossed with penne

15-

### entrees

**-branzino crostato** baked chilian sea bass crusted with dijon mustard and pecorino romano cheese served over lentils with sautéed red onion and fresh tomato

24-

**-filetto ai porcini** grilled beef tenderloin served on a bed of rosemary roasted potato, sautéed porcini mushroom and fontina cheese

22-

**-vitello ai funghi** veal scaloppini sautéed with portobello mushrooms and asparagus in a sweet marsala wine sauce and served with sautéed spinach with garlic

23-