



# DINNER MENU

A TASTE OF ITALY IN THE ELMWOOD VILLAGE

## ANTIPASTI E INSALATI

### **INSALATA CAESAR**

HEARTS OF ROMAINE, CROUTONS, PARMIGIANO REGGIANO, ANCHOVY, GARLIC & LEMON AIOLI 11

### **INSALATA GRIGLIA**

GRILLED HEARTS OF ROMAINE, CRISPY PROSCIUTTO, TOASTED WALNUTS, FIRE ROASTED PEPPERS, GORGONZOLA, GORGONZOLA, BALSAMIC VINAIGRETTE 13

### **LA ZUCCA INSALATA**

ROASTED ACORN SQUASH, FIELD GREENS, PECANS, GORGONZOLA, FRIED LEEKS, MAPLE VINAIGRETTE 11

### **CALAMARI FRITTO**

LIGHTLY FRIED CALAMARI, CALABRIAN CHILI-HONEY DRIZZLE, SCALLIONS 15

### **LASAGNA ROULADE**

BOLOGNESE, RICOTTA, FONTINA, POMODORO 12

### **RISOTTO**

APPLE & PORT WINE VENISON SAUSAGE, PEAR, GORGONZOLA, BALSAMIC GLACE, PUMPKIN RISOTTO, TOASTED PUMPKIN SEEDS 12

### **BEET AND BURRATA**

ROASTED BEETS, GREENS, PROSCIUTTO, BALSAMIC REDUCTION, TOMATO JAM 13

### **BRUSSELS SPROUTS**

PAN SEARED, PANCETTA, SHALLOTS, BALSAMIC REDUCTION 9

### **BREAD BASKET**

HOUSEMADE FOCACCIA & ITALIAN BREADS, HERBED BUTTER & DIPPING OIL 7

### **POLPETTE**

GROUND VEAL, PORK, & BEEF MEATBALLS, POMODORO SAUCE, RICOTTA, TOAST POINT 11

### **ROLATINI DI MELANZANE**

LIGHTLY FRIED EGGPLANT, RICOTTA-HERB STUFFED, POMODORO, FONTINA 13

### **SHRIMP SCAMPI**

LEMON-GARLIC-WHITE WINE SAUCE, HERBS, GRILLED CIABATTA 12

### **ARTICHOKE FRANCAISE**

ARTICHOKE HEARTS DIPPED IN EGG AND CHEESE, SAUTEED WITH LEMON, GARLIC, CAPERS, BUTTER 11

### **HOUSE-MADE RICOTTA**

LOCAL HONEY, PINE NUTS, ARUGULA, CRUSHED BLACK PEPPER, CROSTINI 13

## SECONDI

### **GRILLED 14oz RIBEYE**

HARICOT VERTS, GORGONZOLA, TRUFFLE PARMESAN FRITTES, BALSAMIC GLAZE 38

### **ROASTED ½ CHICKEN**

BONE-IN, HAIRCOT VERTS, ROASTED FINGERLING POTATOES, POMEGRANATE-CALABRIAN HONEY 28

### **BEEF SHORT RIB**

BONELESS, RED WINE BRAISED, WHIPPED POTATOES, HARICOT VERTS 29

### **SALMONE**

GRILLED, SHRIMP, ANDOUILLE SAUSAGE, & SWEET PEA "PAELLA" RISOTTO, ROASTED RED PEPPER RELISH 32

### **VEAL VALDOSTANA**

PAN SEARED VEAL CHOP, PROSCIUTTO, FONTINA, HEIRLOOM GRAPE TOMATOES, ROASTED GARLIC CREAM, WHIPPED POTATOES 44

### **10oz PORK CHOP**

BONE-IN, FIG-CARMELIEZED ONION-BACON JAM, GORGONZOLA SPAETZLE 30

### **FILETO DI MANZO**

10OZ SIRLOIN, PORCINI & BROWN SUGAR RUBBED, SALSA VERDE, RISOTTO BIANCO, ARUGULA 34

# HOUSE-MADE PASTA

## **PAPPARDELLE PIEMONTE**

ROASTED WILD MUSHROOMS, TOMATOES, GARLIC, PESTO, TRUFFLE OIL,  
PARMIGIANO REGGIANO 24

## **LOBSTER RAVIOLI**

HOUSE-MADE, LOBSTER, LEMON-SAGE CREAM 32

## **SHRIMP FETTUCCHINE**

BREADED & GRILLED TIGER SHRIMP, PROSECCO CREMA 26

## **PENNE AROMA**

PORK SAUSAGE, WILD MUSHROOM, CARMELIZED ONION,  
PLUM TOMATO CREAM 26

## **SPAGHETTI POMODORO**

MINI MEATBALLS, HOUSE-MADE POMODORO, PARMIGIANO REGGIANO 20

## **PAPPARDELLE BOLOGNESE**

SLOW COOKED HEARTY RAGU OF BEEF, PORK, & VEAL 28

## **FRUTTI DI MARE**

SPAGHETTI, SCALLOPS, MUSSELS, CALAMARI, SHRIMP, CLAMS, SPICY TOMATO-BASIL SAUCE 34

## **FETTUCCHINE AGNELLO**

HOUSE-MADE MERGUEZ LAMB SAUSAGE, SWEET PEAS, POMODORO CREAM, BASIL AND MINT 27

# PIZZA

## **MARGHERITA**

FRESH MOZZARELLA, POMODORO, FRESH BASIL 17

## **QUATTRO FORMAGGI**

ASIAGO, MOZZARELLA, GORGONZOLA, PARMIGIANO REGGIANO, POMODORO SAUCE 18

## **NAPOLI**

BLACK & WHITE ANCHOVIES, CURED BLACK OLIVES, WHITE ONION, PARSLEY,  
PARMIGIANO ROMANO, POMODORO SAUCE 17

## **CALABRESE**

SOPPRESSATA, RADDICHIO, SWEET PICKLED BANANA PEPPERS, FONTINA, ASIAGO,  
POMODORO SAUCE, HONEY DRIZZLE 19

## **TARTUFO DI PORCINI**

WHITE TRUFFLE PORCINI CREAM, WILD MUSHROOMS, FONTINA,  
LEMON BRAISED SPINACH, TRUFFLE OIL 19

## **VERDE**

GRILLED CHICKEN, PESTO, WILD MUSHROOMS, RED BELL PEPPERS, FONTINA, ASIAGO 18

## **AUTUNNO**

PORK SAUSAGE, PEAR, LEEKS, BRUSSELS SPROUTS, CRANBERRIES, GORGONZOLA, FONTINA,  
SQUASH PUREE, SAGE OIL 19

# DOLCI

ZEPPOLI 11

AFFOGATO 11

HOUSE-MADE GELATO (DAILY SELECTION) 8

SIDE SCOOP HOUSE-MADE GELATO 2

CHOCOLATE CHIP & SHAVED ALMOND CANNOLI 6

HOUSE-MADE TART DU JUR 12

CHOCOLATE PANNA COTTA, PISTACHIOS, EVOO, SEA SALT, WHIPPED CREAM 9

TIRAMISU 9

***\* NO MENU SUBSTITUTIONS  
OR MODIFICATIONS AT THIS TIME\****