



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

BEET AND BURRATA

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

INSALATA GRIGLIA

GRILLED HEARTS OF ROMAINE, CRISPY PROSCIUTTO, GORGONZOLA,
ROASTED SWEET PEPPERS, WALNUTS, BALSAMIC VINAIGRETTE 12

BREAD BASKET

HOUSEMADE FOCACCIA & ITALIAN BREADS, HERBED BUTTER & DIPPING OIL 6

POLPETTE

GROUND BEEF, PORK & VEAL MEATBALLS, POMODORO, RICOTTA, TOAST POINTS 9

ARTICHOKES FRANCAISE

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

EGGPLANT ROLATINI

FRIED EGGPLANT, HERBED RICOTTA FILLING, ASIAGO, HOUSE POMODORO SAUCE 11

BRUSSELS SPROUTS

CRISPY PANCETTA, SHALLOTS, BALSAMIC GLAZE 8

PANE SPINACI

LEMON BRAISED SPINACH, GARLIC BREAD, FONTINA CHEESE 6

ARANCINI BOLOGNESE

FRIED RISOTTO BALLS, HOUSE-MADE BOLOGNESE & MOZZARELLA STUFFED, POMODORO 12

SECONDI

POLLO MILANESE

BREADED CHICKEN CUTLET, TOMATO-ARUGULA INSALATA, PARMIGIANO ROMANO 25

GRILLED PORK TENDERLOIN

GRILLED ASPARAGUS, WHIPPED POTATOES, SWEET VERMOUTH VINAIGRETTE 29

12OZ VEAL RIB CHOP

GRILLED, FINGERLING POTATOES, BRANDY-CIDER-APPLE PAN JUS 49

PAN SEARED SALMONE

MUSTARD SEED CRUSTED, CREAMY POLENTA, ASPARAGUS, BEET VINAIGRETTE 30

RACK OF LAMB

GRILLED, PATATE GRATINATE AL FORMAGGI, HOUSE-MADE GREMOLATA PESTO 38

WOLF FISH À LA MEUNIÈRE

PAN SEARED, BROWN BUTTER, PARSLEY, LEMON, GRAPE TOMATOES,
WHIPPED POTATOES 32

HOUSE-MADE PASTA

PAPPARDELLE PIEMONTE

ROASTED WILD MUSHROOMS, TOMATOES & GARLIC, PESTO, TRUFFLE OIL,
PARMIGGIANO REGGIANO 24

SHRIMP FETTUCCHINE

BREADED & GRILLED TIGER SHRIMP, PROSECCO CREMA 26

PENNE AROMA

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

SPAGHETTI POMODORO

MINI MEATBALLS, HOUSE-MADE POMODORO, PARMIGIANO REGGIANO 20

PAPPARDELLE BOLOGNESE

18SLOW COOKED HEARTY RAGU OF BEEF, PORK, & VEAL 28 0

SPAGHETTI TONNATO

OIL CURED FLAKED ITALIAN TUNA, BANANA PEPPERS, CAPERS, GARLIC, BREADCRUMBS 22

LOBSTER FETTUCCHINE

BI-COLORED SQUID INK FETTUCCHINE, BRANDY-TOMATO CREAM SAUCE 32

FETTUCCHINE A LA AGNELLO

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

PIZZA

MARGHERITA

FRESH MOZZARELLA, POMODORO, FRESH BASIL 17

MELANZANA

BREADED EGGPLANT, MOZZARELLA, RICOTTA SALATA, FRESH BASIL, POMODORO SAUCE 18

TARTUFO DI PORCINI

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

VERDE

CHICKEN, ROASTED PORTOBELLO MUSHROOMS, RED BELL PEPPERS, FONTINA, ASIAGO 18

QUATTRO FORMAGGI

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

VULCANO

SPICY PORK SAUSAGE, ZUCCHINI, ROASTED RED PEPPER, BANANA PEPPER, RICOTTA,
GOAT CHEESE, POMODORO SAUCE, CHILI OIL 19

NAPOLI

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

DOLCI

CHOCOLATE PANNA COTTA, PISTACHIO, EVOO, MALDAVIAN SEA SALT 9

ZEPPOLI 9

CANNOLI 6

AFFOGATO 9

TIRAMISU 9

SIDE SCOOP HOUSE-MADE VANILLA BEAN GELATO 2

** NO MENU SUBSTITUTIONS
OR MODIFICATIONS AT THIS TIME*
90 MINUTE SEATINGS
DINING ROOM & TERRACE CLOSE AT 9:30PM*