



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, ROASTED RED PEPPER, GORGONZOLA, WALNUTS, BALSAMIC DRESSING 13

VEAL TONNATO

THINLY SLICED VEAL, TUNA-CAPERBERRY-LEMON SAUCE 12

BEET AND BURRATA

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

BREAD BASKET

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

HOUSE-MADE RICOTTA

WHIPPED RICOTTA, LOCAL HONEY, FRESH CRACKED BLACK PEPPER, PINE NUTS, ARUGULA, HOUSE-MADE TOAST 11

BRUSSELS SPROUTS

PAN SEARED, BALSAMIC GLAZE, CRISPY PANCETTA 8

JUMBO SHRIMP SCAMPI

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

FRITTO MISTO

LIGHTLY FRIED SEA SCALLOP, SHRIMP, & CALAMARI, POMODORO SAUCE, LEMON AIOLI 17

ARTICHOKES FRANCAISE

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

PANE SPINACI

LEMON BRAISED SPINACH, GARLIC BREAD, FONTINA CHEESE 6

PIATTO FREDDO

IMPORTED ITALIAN MEATS & CHEESES, ASSORTED CONTORINI (SERVES 2) 26

SECONDI

FILETTO DI MANZO

GRILLED 10OZ SIRLOIN FILET, SALSA VERDE, ARUGULA, RISOTTO BIANCO 36

GRILLED SALMONE

GRAPE TOMATO-RED WINE RELISH, ROASTED FINGERLING POTATOES, DILL CRÈME FRAICHE 30

PORK MILANESE

ARUGULA-GRAPE TOMATO INSALATA, FRESH LEMON 27

POLLO

SAUTEED CHICKEN BREAST, HEIRLOOM GRAPE TOMATOES, BASIL, WHITE WINE SAUCE, WHIPPED POTATO, WILTED SPINACH 24

VEAL SCALLOPINI

ARTICHOKE HEARTS, OIL CURED BLACK OLIVES, GRILLED POLENTA CAKE, RED WINE PLUM TOMATO SAUCE 32

HOUSE-MADE PASTA

PAPPARDELLE PIEMONTE

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

SHRIMP FETTUCCINE

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

LOBSTER FETTUCCINE

BRANDY-TOMATO CREAM SAUCE 32

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

MELANZANA

BREADED EGGPLANT, RICOTTA SALATA, FONTINA, POMODORO SAUCE, BASIL 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

GIARDINO

SHAVED ASPARAGUS, ROASTED RED PEPPER, GRILLED SCALLIONS, FONTINA, ROMANO,
CALABRIAN CHILI OIL 19

DOLCI

ZEPPOLI 11

AFFOGATO 11

HOUSE-MADE GELATO (DAILY SELECTION) 6

SIDE SCOOP HOUSE-MADE GELATO 2

LEMON CAKE, WHIPPED CREAM 9

CHOCOLATE CHIP & SHAVED ALMOND CANNOLI 6

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

TIRAMISU 9

** NO MENU SUBSTITUTIONS
OR MODIFICATIONS AT THIS TIME*
90 MINUTE SEATINGS*