

ANTIPASTI

CALAMARI FRITTI	9.50
CRISPY CALAMARI AND PEPPERONCINI SERVED WITH ROASTED TOMATO BASIL AIOLI	
CARCIOFI ALLA SICILIANA	9.95
BAKED ARTICHOKE STUFFED WITH CRABMEAT , SEASONED BREAD CRUMBS AND GARLIC BUTTER	
CARPACCIO DI RAVIOLI	7.75
STUFFED WITH BRANDY OYSTER MUSHROOMS ATOP HORSERADISH CREAM SAUCE, PARMESAN, BLACK PEPPER AND TRUFFLE OIL	
BRUSCHETTA	7.75
SMOKED PARMA HAM, ROASTED GARLIC AND GORGONZOLA, TOPPED WITH FRESH TOMATOES, BASIL AND BALSAMIC	
SHRIMP SCAMPI	9.50
TOSSED IN GARLIC, BUTTER, SHALLOTS, HERBS AND SERVED WITH TOMATO MOZZARELLA RELISH AND CROSTINI	

ZUPPA E INSALATE

MILANO	5.75
MIXED LETTUCE, RADICCHIO, ROMA TOMATOES, RED ONIONS, SHAVED FENNEL, CARROTS AND BALSAMIC VINAIGRETTE	
CEASAR	5.75
CRISPY ROMAINE, GARLIC CROUTONS AND A PARMESAN CRISP WITH ANCHOVY-ROMANO DRESSING	
INSALATA DI SPINACI	6.75
FRESH SPINACH TOSSED WITH CREMINI MUSHROOMS, WALNUTS, GORGONZOLA CHEESE AND RASPBERRY VINAIGRETTE	
BABY ARUGULA	6.75
CHARRED PEARL ONIONS, PANCETTA, TOASTED PUMPKIN SEEDS, AND FRIED SHOE STRING CARROTS, TOSSED IN A SPICY TOMATO AMARETTO VINAIGRETTE	
INSALATA DI PERE	6.75
POACHED PEAR, GORGONZOLA, ROASTED PINE NUTS, RASPBERRIES, SPRING MIX AND POMEGRANATE DRESSING	
TUSCANY VEGETABLE	4.95 BOWL
CLASSIC SOUP WITH FRESH VEGETABLES IN A LIGHT TOMATO BROTH	
ZUPPA DEL GIORNO	4.75 BOWL
OUR HOMEMADE SOUP PREPARED DAILY	

PIZZE

VEGETARIANA	8.95
ZESTY TOMATO SAUCE, PORTOBELLO MUSHROOMS, ARUGULA, OREGANO, CARAMELIZED ONIONS, TOMATOES, ARTICHOKE AND PROVOLONE	
SALSICCIA	9.95
ITALIAN SAUSAGE WITH BLACK OLIVES, SLICED ONION, GREEN PEPPER, TOMATO SAUCE, PROVOLONE AND SMOKED MOZZARELLA CHEESE	
MARGHERITA	8.95
ZESTY TOMATO SAUCE, FRESH MOZZARELLA AND SWEET BASIL	
TRIO PIZZA	9.95
ROASTED GARLIC SPREAD TOPPED WITH RED, GREEN AND YELLOW TOMATOES, PROVOLONE, PARMESAN AND ASIAGO	

PASTA

RAVIOLI ALLA CREMA DI TARTUFO	16.25
RICOTTA FILLED RAVIOLI IN A WHITE TRUFFLE CREAM SAUCE WITH ASPARAGUS AND FONTINA CHEESE	
MELANZANE ALLA PARMIGIANA	15.75
BREADED EGGPLANT WITH MOZZARELLA AND PARMESAN OVER BUCCATINI PASTA WITH A ZESTY TOMATO SAUCE	
RISOTTO AL POLLO AFFUMICATO	17.95
CREAMY ARBORIO RICE, SMOKED CHICKEN BREAST, WILD MUSHROOMS, SUN-DRIED TOMATOES AND ASPARAGUS, TOPPED WITH CRISPY PROSCIUTTO AND SHAVED PECORINO ROMANO	
FETTUCCINE CON GAMBERI	18.95
FOUR LARGE SHRIMP, SERVED OVER FETTUCCINE ALFREDO WITH SAUTÉED SPINACH AND MUSHROOMS TOPPED WITH A TOMATO CREAM SAUCE	
LASAGNE ALLA SICILIANA	14.75
SICILIAN-STYLE LASAGNA WITH ITALIAN SAUSAGE, BEEF, RICOTTA AND PROVOLONE	
PAPARDELLI PASTA	17.75
LOBSTER-SHRIMP AND DICED TOMATOES WITH GORGONZOLA CREAM SAUCE	
RAVIOLI CON PESCE	18.95
RAVIOLI STUFFED WITH A MEDLEY OF SEAFOOD IN A TOMATO CREAM SAUCE	
BRODETTO CON PESCE	19.95
SHRIMP, SCALLOPS, MUSSELS, CALAMARI, ROASTED TOMATOES, SAFFRON AND GARLIC TOSSED WITH WHITE WINE, CHICKEN STOCK AND FETTUCCINE	

SECONDI

BRAISED PORK SIRLOIN	18.00
MUSHROOMS, TOMATOES AND SAGE DEMI ATOP FONTINA POLENTA	
FILETTO NAPOLEON	25.00
TWO CHARBROILED BEEF MEDALLIONS LAYERED WITH PORTABELLO MUSHROOM, SERVED WITH TRIO POTATO HASH AND BOROLO DEMI.	
VEAL OSSO BUCCO	25.00
SERVED WITH FONTINA POLENTA AND VEGETABLES IN A NATURAL AU JUS	
SALMON PICATTA	19.00
RISOTTO CAKE AND LEMON CAPER CREAM SAUCE	
MEDITERRANEAN CHICKEN	21.00
SEARED CHICKEN BREAST WITH PORCINI MUSHROOMS, TOMATOES, OLIVES AND PINE NUTS, SERVED ON FONTINA POLENTA	
SEARED TUNA	25.00
HERB OIL, SEA SALT AND RED PEPPER COULIS, SERVED WITH ASPARAGUS, TOMATO SALAD AND TRIO POTATO HASH	
CHICKEN SALTIMBOCCA	19.00
STUFFED WITH PROSCIUTTO, SAGE AND FONTINA, SERVED WITH RISOTTO CAKE AND GORGONZOLA CREAM SAUCE	
FOCACCIA FARCITA	17.00
PEPPERONI, SAUSAGE, CARMELIZED ONIONS AND PORTOBELLA MUSHROOM BETWEEN TWO FLAT BREADS WITH GARLIC PARMESAN DIPPING SAUCE	

An 18% gratuity will be added to parties of 6 or more.

* Menu items prepared undercooked or raw may increase the risk of foodborne illness.

A \$6 split plate charge applies.