

ANTIPASTO



INSALATA

Antipasti Platter

*a platter of cured meats, cheeses and marinated veg
for 2 ... 8.
for 4 ... 14.*

Stuffed Meatball

*a large, hand rolled meatball is stuffed with
ricotta & herbs with marinara. 8.*

Crabcake

*hand formed fresh crabcakes are pan sauteed
served with spicy roasted corn remoulade. 8.*

Eggplant Rollintini

*thin slices of breaded eggplant is rolled and stuffed
with goat cheese, spinach & roasted red pappers. 6.*

Tortelloni

*a large hand formed pasted filled with goat cheese
and sage with an orange fennel sauce. 8.*

Tomato Bruschetta

*fresh tomato is diced and seasoned with garlic,
basil and parmesean. with toasted crostini.
for 2 ... 6.
for 4 ... 10.*

Zuppa di Giorno

ask about today's homemade soups

Drunken Fig

*organic field greens, marsala marinated figs, goat
cheese, cherry tomato & dried cranberries.
Honey balsamic vinaigrette. 8.*

Warm Goat Cheese & Pear

*arugula with warm goat cheese patty, wine poached pear
and spiced walnuts. Fresh Lemon vinaigrette. 8.*

Classic Caesar

*crisp romaine, homemade croutons, tangy parmesan
and homemade caesar dressing. 7.*

Beets & Pistachio

*organic field greens, roasted red beets, gorgonzola cheese
and chopped pistachios. Balsamic reduction. 7.*

Insalata Trattoria

*our own organic field greens, with roasted cherry tomatoes,
spiced walnuts, and gorgonzola cheese.
Honey balsamic vinaigrette . 7*

Insalata Misto

*a small, simple side salad with chopped tomato
& parmesan to complement your meal. 4*

Contorno

choice of (2) with your entree
(unless entree already includes pasta or rice)

Braised rappini with garlic & lemon

Grilled asparagus with shaved pecorino

Sauteed wild mushrooms with shallots & oregano

Roasted ginger sweet potato

Creamy corn and sage polenta

Au gratin potatoes

Risotto della sera

Linguine aglio e olio

if you would like additional sides... add \$6