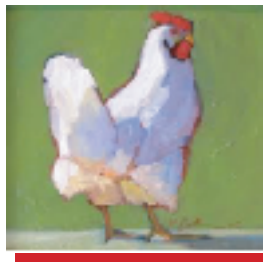


Le Canzoni della Cucina

(the songs from the kitchen)

DAL PASCOLO

(from the pasture)



Beef Medallion Trio

three filet medallions with three different toppings: crabmeat besciamella, gorgonzola encrusted, and green peppercorn sauce. 27.

Veal Osso Bucco

slow cooked veal shanks with veg in a red wine reduction. 28.

Chicken Breast Aglio e Olio

our free range chicken breast pan sauteed with a white wine sauce. 18.

Lamb Spiedini

skewered chunks of tender lamb are grilled, with a red wine fig glaze. 24.

Shrimp Scampi

large, tender shrimp in a roasted garlic sherry wine over our linguine. 23.

Scallops Arrabiata

thick, tender sea scallops in a spicy marinara over linguine. 28.

Pesce alla sundried tomato pesto

fresh caught flakey white fish pan sauteed with a pesto topping. 26.

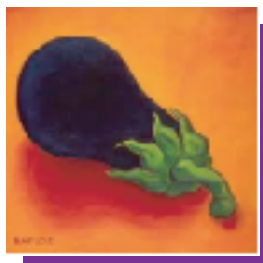
DAL MARE

(from the sea)



DA TERRA

(from the earth)



Eggplant Boat

roasted eggplant is hollowed out and filled with a vegetable stuffing and topped with bubbling cheese. 17.

Wild Mushroom Risotto

creamy risotto in a wild mushroom and wine sauce. 17.

Roasted Carrot & Butternut Squash Cannelloni

large rolled pasta tubes are filled with a savory filling of roasted carrots, butternut squash and spices with an herbed white sauce 17.

Lasagna Bolognese

our signature meat lasagna with both a red and a white sauce . 18.

Herbed Pappardelle alla Cinghiale

hand cut pasta in a sweet & delicious wild boar ragu. 22.

Pasta Salsicce

sweet italian sausage & orcchietti pasta with rappini & wild mushrooms all in a light garlic white wine sauce. 19.

FATTI A MANO

(from our hands)



take-out and catering are available

a 20% gratuity will be added to parties of six or more