



[winter 2010]

piccolini

(small plates)

olive miste mixed olives, caper berries, marcona almonds	4
bruschetta chef's daily bruschetta	9
vongole e brodo littleneck clams, white wine or spicy pomodoro	9
antipasto leggero half portion of our daily antipasto misto	8
polenta creamy polenta, bolognese or lamb ragu	8
capra al forno baked vermont goat cheese, tomato, olive crostini	8

antipasti freddi e insalate

mista e cesare mixed local greens or traditional caesar	6
insalata caprese tomatoes, housemade mozzarella, basil, olive oil, balsamic reduction	10
insalata con cuore di palma mixed local greens, hearts of palm, tomato, red onion, crispy prosciutto, creamy onion vinaigrette	9
insalata con pera poached pear, mixed local greens, gorgonzola, candied pecans, apple vinaigrette	9
antipasto misto daily selection of cured meats and cheeses	16

antipasti caldi

pizza con quattro formaggi housemade mozzarella, fontina, asiago, tallegio, crushed tomatoes add prosciutto	10 12
pizza di salame artisan salami, red bell peppers, pomodoro, asiago, housemade mozzarella	12
pizza margherita housemade mozzarella, asiago, tomatoes, basil	10
cozze alla ligure steamed p.e.i. mussels, zucchini, roasted tomatoes, white wine-pesto broth	12
cape sante sauteed diver scallops, jumbo asparagus, crispy prosciutto, truffle vinaigrette	13
scampi di gamberi jumbo shrimp, garlic, white wine, mint, red chiles	10

primi piatti

all pastas are available in half portions

lasagne alla bolognese traditional bolognese, pomodoro, bechamela	8/14
pappardelle con sugo di carne black pepper pappardelle, traditional bolognese	8/14
lasagne all'anatra free-form duck lasagna, mushrooms, crushed tomatoes, bechamela	9/16
linguine con frutti di mare linguine, littleneck clams, mussels, shrimp, spinach, red pepper pesto	10/18
capellini alla carbonara capellini, pancetta, cream, egg, black pepper, chive	9/16
penne con salsiccia penne, housemade sausage, rapini, crushed pepper, shaved grana	9/16
tagliatelle alla caprese tagliatelle, fresh tomatoes, housemade mozzarella, basil	8.5/15
tjarin con ragu d'agnello tjarin, lamb & olive ragu, fresh black pepper ricotta	9.5/17

secondi piatti

salmone arrosto scottish salmon, lentils, pancetta, mache, truffle oil	24
pesce incrostato parsley-cruste fluke, haricots verts, cipollinis, lemon-caper butter	22
pollo arrosto gorgonzola & spinach-stuffed chicken, brussels sprout, pancetta, cipollini	19
braciola di maiale bone-in pork chop, cabbage carbonara, leek butter	23
bistecca di manzo all-natural bison strip, whipped potatoes, haricots verts, blue cheese mornay	28
scaloppini al valdostano veal scaloppini, prosciutto, melted fontina, rapini, shallots, tomato	24
stinco d'agnello braised lamb shank, tallegio polenta, spinach, braising jus, lemon gremolata	22

contorni

polenta al tallegio tallegio polenta	6
spinaci wilted spinach & grape tomatoes	5
cavolo cabbage carbonara	5
cavoletti brussels sprouts & pancetta	6
asparagi asparagus, grana padano	6