

CENA - dinner

ANTIPASTI - appetizers

ANTIPASTO DELLA CASA Traditional, family-style Italian charcuterie board	(serves 4)	60
TAGLIERINO DI AFFETTATI Board with cured meats from Italy	(serves 2)	32
TAVOLOZZA DI FORMAGGI Board with seasoned cheeses from Italy	(serves 2)	34
CARCIOFO ALLA GRIGLIA Grilled artichoke drizzled with extra virgin olive oil, mint and lemon, served with a side of homemade spicy Peperoncino Calabrese sauce		15
BRUSCHETTA CLASSICA Chopped tomatoes, garlic, and basil, served over garlic-rubbed grilled Ciabatta		12
PANE – bread*		
CIABATTA AL FORNO Classic Italian Ciabatta bread		6
CIABATTA GRIGLIATA Grilled Ciabatta bread rubbed with raw garlic cloves and extra virgin olive oil		7

**We wanted to be loyal to the Italian tradition and offer free, homemade breadsticks instead of bread*

PASTA FATTA IN CASA – *homemade pasta*

PAPPARDELLE ALLA BOLOGNESE	22
Homemade pappardelle tossed with homemade ragu' Bolognese	
LASAGNA BIANCA	24
Homemade pasta layers with béchamel, Italian sausage, Parmigiano Reggiano and spinach	
RAVIOLI CON ARAGOSTA	26
Homemade ravioli stuffed with lobster and shrimps. Served with a homemade brandy-tomato-cream blend sauce	

PASTA SECCA – *dry pasta*

SPAGHETTI AI FRUTTI DI MARE	32
Spaghetti tossed in homemade spicy marinara sauce with mussels, shrimps, clams, scallops sauteed in white wine	
GNOCCHI AL PESTO DI OLIVE & BURRATA	26
Potato dumplings tossed in homemade basil-olive pesto. Topped with fresh Burrata	

RISOTTI – *rice dishes*

ALLA VOGHERESE	20
Carnaroli rice simmered with bell peppers. Topped with Parmigiano Reggiano	
ALLE FRAGOLE & ACETO BALSAMICO	23
Carnaroli rice simmered with strawberries. Drizzled with balsamic vinegar glaze and topped with shaved Parmigiano Reggiano	

CARNE & PESCE– *meat & seafood*

COTOLETTA ALLA MILANESE **56**

Bone-in veal cutlet coated in crunchy breadcrumbs and lightly fried in butter. Served with arugula, cherry tomatoes, and shaved Parmigiano Reggiano

PESCE DEL GIORNO **M.P**

Daily selection of fresh seafood. Ask your server for details. Due to market fluctuation, the availability is not guaranteed and may vary

CONTORNI – *sides*

INSALATA PRIMAVERILE **12**

Arugula, red beets and Caprino. Drizzled with homemade extra virgin olive oil- lemon dressing

INSALATA MISTA **9**

Mixed greens with cherry tomatoes and carrots. Drizzled with homemade extra virgin olive oil-vinegar dressing

PATATE AL FORNO **6**

Roasted potatoes marinated with butter and rosemary

VERDURE DI STAGIONE AL VAPORE **8**

Steamed seasonal vegetables

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*