

Dinner a la Carte

Minestra (Soups)

Minestrone alla Genovese \$ 6.95

(mixed vegetable soup w/ pesto sauce)

Zuppa del Giorno \$ 6.95

(soup of the day)

Prosciutto Bar

Salumi Misti \$12.95

(mixed cold cuts served with marinated roasted onions)

Salumi Misti e Formaggi \$14.95

(mixed cold cuts and cheese platter served with toasted pumpernickle)

Selezione di Formaggi \$12.95

(selection of mixed cheeses served w/ fruit preserves)

Prosciutto di Parma \$11.95

(Parma prosciutto served w/ buffalo mozzarella)

Prosciutto San Daniele \$12.95

(prosciutto San Daniele from Friuli served w/ toasted pumpernickle & chestnut honey)

Prosciutto "La Quercia" \$13.95

(prosciutto from Iowa, USA served w/ seasonal fruit. Pigs not fed hormones or antibiotics)

Speck dell'Alto Adige \$12.95

(smoked prosciutto from Alto Adige served w/ cornichons & toasted pumpernickle)

Gelato di Grana con Prosciutto

Crocante \$8.95

(grana cheese mousse scooped & topped w/ crispy prosciutto)

Rotoli di Prosciutto \$8.95

(prosciutto trio rolled w/ grana, fontina and montasio respectively)

Panini con Prosciutti Misti \$9.95

(bresaola/grana/arugula; prosciutto/fontina; speck/goat cheese)

I Caldi (Hot Appetizers)

Torre di Melanzane \$ 7.95

(tower of roasted eggplant, tomatoes, buffalo mozzarella & oregano, over vegetable coulis)

Tris di Pomodori \$ 8.95

(three- flavored stuffed tomatoes: shrimp, bell pepper, leek, celery, raisins & pancetta; eggplant, goat cheese & breadcrumbs; asparagus, zucchini, peas, ricotta, parmesan & marjoram)

Gamberoni Saltati e Pure di Fave

\$ 12.95

(roasted shrimp wrapped in pancetta, served over fava bean & caramelized onion puree)

**Torta Gratina in Salsa di
Granchio \$9.95**

(trout w/ crabmeat & spinach au gratin, topped w/ braised fennel)

Torta di Carciofi \$ 9.95

(quiche w/ taleggio cheese, pancetta, onion & artichoke served w/side of tomato coulis)

Calamari alla Griglia \$ 8.95

(grilled calamari steak w/ salmoriglio sauce over spinach)

I Freddi (Cold Appetizers)

Carpaccio di Carne \$ 10.95

(beef carpaccio served w/ arugula & shaved parmesan, drizzled w/ lemon vinaigrette)

Carpaccio di Tonno \$ 11.95

(tuna carpaccio served w/ honey, balsamic vinegar, raspberry & ginger sauce, topped w/arugula)

Salmone Affumicato con

Mascarpone e Caprino \$9.95

(smoked salmon served w/chive, mascarpone & goat cheese)

Insalate (Salads)

Insalata di "Cesare" \$ 8.95

(romaine lettuce w/ creamy dressing, garlic, minced anchovies & croutons)

**Insalata di Rucola con Scaglie di
Parmigiano \$ 8.95**

(arugula, w/ shaved parmesan cheese, endive, balsamic vinegar dressing)

Insalata Caprese \$ 9.95

(mozzarella w/ sliced tomatoes, basil, extra virgin olive oil)

Insalata Invernale \$ 9.95

(radicchio, spinach, apples, black olives, provolone, boiled eggs, extra virgin olive oil, mustard and lemon juice dressing)

Insalata di Barbabietole e

Castelmagno \$ 9.95

(mixed greens topped w/ roasted beets & Castelmagno cheese, roasted garlic and balsamic vinaigrette)

Insalata Mista \$ 7.95

(mixed greens w/ olive oil and balsamic vinegar)



La Pasta

La Pasta al Nero di Seppia "La Tomate" \$ 17.95

(black pasta w/ shrimp, shiitake mushrooms, sun-dried tomatoes, leeks & garlic sauce)

I Ravioli di Asparagi e Mozzarella al Pomodoro \$ 16.95

(home-made ravioli stuffed w/ asparagus, smoked mozzarella, ricotta & parmesan, tomato/basil sauce)

Le Orecchiette con Vegetali, Pollo e Pesto \$ 15.95

(ear shaped pasta w/ diced mixed vegetables & chicken, pesto sauce)

Risotto ai Frutti di Mare \$ 18.95

(arborio rice w/ tomato base ragout of mixed fish, shrimp, mussels & clams)

I Gnocchi di Patate e Zucca in Crema di Grana e Tartufo Nero \$ 16.95

(home-made potato & pumpkin gnocchi w/ parmesan & black truffle cream sauce)

Le Farfalle Prosciutto e Funghi \$ 13.95

(bow tie pasta w/prosciutto, mushroom & cream sauce)

I Fusilli alla Napoletana \$ 13.95

(fusilli w/ eggplant, fresh tomato, basil & mozzarella)

La Paglia e Fieno alla Bolognese \$ 13.95

(home-made spinach & egg tagliatelle w/ classic meat sauce)

Daily Special: Risotto del Giorno (risotto of the day)

Pasta del Giorno (pasta of the day)

Pasta available with Tomato/Basil, or Pesto Sauce \$ 12.95 . Also available whole grain pasta.

La Carne (Meat Entrees)

Petto di Pollo al Forno con Salsa Agrodolce e Verdure \$ 19.95

(baked organic chicken w/ honey, lemon, vinegar & diced vegetable sauce)

Medaglioni di Manzo alla Piemontese \$ 25.95

(grilled beef tenderloin medallions over vegetable polenta, topped w/ fontina cheese & black truffle fondue served w/ roasted bell peppers)

Nodino di Vitello alla Sassi \$ 28.95

(grilled 14 oz veal chop served w/ pan roasted artichokes & potatoes)

Agnello Brasato alla Maremmana \$ 18.95

(diced & braised lamb w/ onion, Italian pancetta, Swiss chard, tomato, spinach & carrots)

Scaloppine di Vitello \$ 20.95

(veal scaloppini w/caramelized red onion, wild mushroom, brown sauce)

Il Pesce (Fish Entrees)

Trancio di Salmone in Padella \$ 18.95

(pan roasted salmon w/ a crust of pureed shrimp, smoked trout & broccoli, drizzled w/ balsamic reduction)

Saltimbocca di Trota Affumicata \$ 17.95

(rainbow trout, smoked in-house, w/ prosciutto ham & sage in white wine sauce)

Filetto di Pescatrice in Camicia con Lenticchie e Spinaci \$ 21.95

(monkfish wrapped w/ Italian smoked prosciutto & leeks over lentils, topped w/ spinach)

Filetto di Pesce al Salmoriglio \$21.95

(fresh grilled fish of the day w/ salmoriglio sauce)

CONSUMING RAW OR UNCOOKED MEATS, PORK, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS!