

Antipasti

Carpaccio Di Salmone & Finocchio <i>House Cured Salmon with Shaved Fennel, Green Peppercorn and Lemon Dressing</i>	11.50
Involentino Di Melanzane <i>Grilled Egg Plant Rolls Filled with Arugola, Smoked Salmon, Goat Cheese & Bell Pepper Sauce</i>	11
Crostino Di Fave & Pecorino <i>Toasted Pugliese Bread with Fava Bean Puree', Pecorino Toscano & Truffle Essence</i>	10.50
Guazzetto All' Algarese <i>Fresh Manila Clams with Imported Fregola Sarda, Basil & Tomato-Saffron Broth</i>	12.50
Prosciutto & Mozzarella Di Bufala <i>Imported Parma Prosciutto & Buffalo Mozzarella, with Marinated Roasted Peppers & Arugola Salad</i>	11.50
Insalata Di Finocchio & Pomodori Secchi <i>Shaved Organic Fennel Salad with Kalamata Olives, Sun Dried Tomato & Pecorino White Wine Vinaigrette</i>	8.50
Insalata Cesare <i>Crispy Romaine Lettuce, Traditional Ceasar Dressing, Shaved Parmiggiano & House garlic Croutons</i>	8.50
Insalata Rivera <i>Arucola & Grilled Yellow Corn Salad with Shaved Parmigiano Reggiano & Black Olives Lemon Vinaigrette</i>	9
Insalata Misticanza <i>Organic Mixed Green Salad with Red Onions, Endives & Vine Ripened Tomatoes Dijon Mustard Vinaigrette</i>	8

Le Paste

Mezzelune Con Caprino & Melanzane <i>Home Made Ravioli Filled with Egg Plant, Zucchini, Thyme & Goat Cheese Light Tomato Sauce</i>	16
Tagliatelle Alla Dal Porto <i>Homemade Wide Tagliatelle Pasta with Gulf Shrimp, Arugola & Fresh Tomatoes</i>	16
Gnocchi Alla Piemontese <i>Home Made Potato Gnocchi with Fontina Cheese & Truffle Sauce</i>	17
Mostaccioli Alla Bischero <i>Tube Pasta with Sweet Italian Sausage, Peas, Roasted Bell Pepper & Tomato-Cream</i>	16
Trenette Alle Vongole Veraci <i>Home Made Fettuccine with Fresh Manila Clams, Parsley, Garlic & White Wine Sauce Also Available in a Spicy Tomato Sauce</i>	18
Orecchiette Alla Pugliese <i>Small Ear Shaped Pasta with Organic Broccoli Rabe, Anchovies, Red Hot Peppers & Garlic</i>	16
Spaghetti Ai Fegatini Di Pollo <i>Whole Wheat Spaghetti with Chicken Livers Fresh Tomato, Peas, Garlic & White Wine Sauce</i>	15.50

Secondi

Gamberoni Al Salmorigano <i>Grilled Tiger Prawns with Origano, Garlic, Lemon & Extra Virgin</i>	24.50
Anatra Alla Saba <i>Pan Roasted Breast of Duck with Sardinian Grape Must Reduction</i>	24.50
Bistecca All' Amalfitana <i>Grilled Black Angus NY Steak with Tomato Puree', Origano, Garlic & Anchovies</i>	25.50
Vitello Alla Modenese <i>Sautee' Veal Scaloppine Topped with Parma Ham, Aged Asiago & Vin Santo Sauce</i>	25
Filetto Di Maiale Ai Corciofi <i>Sautee' Pork Tenderloin Medallions with Fresh Baby Artichokes, Mint & White Wine</i>	24
Sovracoscie Con Pancetta & Rosmarino <i>Pan Roasted Free Range Pancetta Wrapped Chicken Thighs with Fava Beans, Rosemary & Shallots</i>	22.50