

Antipasti

Carpaccio Di Salmone & Finocchio <i>House Cured Salmon with Shaved Fennel, Green Peppercorn and Lemon Dressing</i>	11.50
Insalatina Di Ceci E Uova <i>Garbanzo Bean Salad with Cherry Tomatoes, Green & Red Onions, Kalamata Olives, Capers & Hard Boiled Eggs White Wine Vinaigrette</i>	8.50
Bruschetta Di Fave & Pecorino Al Tartufo <i>Toasted Pugliese Bread Topped with Fava Beans Puree' Tuscan Pecorino & Truffle Essence</i>	9.50
Guazzetto Mediterraneo <i>Sautéed Mediterranean Mussels & Manila Clams, Spicy Tomato Broth & Garlic Crostini</i>	10.50
Involtino Di Melanzane <i>Grilled Egg Plant Rolls Filled with Arugola, Smoked Salmon, Goat Cheese & Bell Pepper Sauce</i>	10
Prosciutto & Mozzarella Di Bufala <i>Imported Parma Prosciutto & Buffalo Mozzarella, with Marinated Roasted Peppers & Arugola Salad</i>	11.50
Insalata Cesare <i>Crispy Romaine Lettuce, Traditional Ceasar Dressing, Shaved Parmiggiano & House garlic Croutons</i>	8
Insalata Rivera <i>Arucola & Grilled Yellow Corn Salad with Shaved Parmigiano Reggiano & Black Olives Lemon Vinaigrette</i>	9

Le Paste

Mezzelune Con Caprino & Melanzane <i>Home Made Ravioli Filled with Egg Plant, Zucchini, Thyme & Goat Cheese Light Tomato Sauce</i>	16
Portafoglio Alle Verdure <i>Home Made Pasta Pouch Filled with Fresh Vegetables, Basil & Mozzarella - Tomato Cream Sauce</i>	16
Gnocchi Alla Piemontese <i>Home Made Potato Gnocchi with Fontina Cheese & Truffle Sauce</i>	16.50
Mostaccioli Alla Bischerò <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>	17
Malloreddus Ai Gamberi E Zafferano <i>Sardinian Artisan Pasta with Fresh Tomato Gulf Shrimp Saffron & Basil</i>	16.50
Spaghetti Ai Fegatini Di Pollo <i>Whole Wheat Spaghetti with Chicken Livers Fresh Tomato, Peas, Garlic & White Wine Sauce</i>	15.50

Secondi

Gamberoni In Padella Con Fave & Pomodori <i>Sautee' Tiger Prawns with Cherry Tomatoes, Fava Beans, Garlic & White Wine</i>	24
Anatra Scottata Al Miele Di Castagno <i>Pan Roasted Breast of Duck with Green Peppercorn and Chestnut Honey Sauce</i>	24.50
Pollo Marinato Alla Griglia <i>Grilled Local Free Range Marinated Chicken (Please Allow 25 Minutes)</i>	18
Vitello Alla Modenese <i>Sautee' Veal Scaloppine Topped with Parma Ham, Aged Asiago & Vin Santo Sauce</i>	24.50
Controfiletto Con Salsa Verde <i>Grilled Black Angus NY Steak with Traditional Salsa Verde</i>	25
Filetto Di Maiale Alla Senape <i>Sautee' Pork Tenderloin Medallions with Capers, Sage & Dijon Mustard Sauce</i>	22
Costolette Di Agnello Alla Brace <i>Grilled Australian Lamb Chops with Rosemary-Shallots Balsamic Reduction</i>	26.50