

Antipasti

Bruschetta all’Aglio, Pomodoro e Basilico

Grilled Rustic Bread, Tomatoes, Onion, Garlic, Basil, Parsley & Extra Virgin Olive Oil \$ 12

Burrata

Fresh Mozzarella stuffed with Cream on Grilled Bread, Sautéed Leeks, & Pancetta. Topped with Roasted Tomatoes, Pesto & Extra Virgin Olive Oil \$ 22

***Gamberetti Marinati**

Grilled Wild Gulf Shrimp, Chilled with Lime, Mint, Feta Cheese & Extra Virgin Olive Oil \$ 22

***Insalata di Lattuga con Gorgonzola**

Chopped Romaine Hearts topped with a Creamy Gorgonzola Dressing with Pancetta & Diced Tomatoes \$22

***Carpaccio**

Thinly Sliced Raw Beef, Shaved Grana Padano, Capers, Lemon & Extra Virgin Olive Oil \$ 22

***Carpaccio di Capesante Asiatico**

Thinly Sliced Raw Day Boat Scallop, Diced Fresh Jalapeno with a Soy Ginger Sweet Chili Sauce & Olive Oil \$ 22

***Prosciutto**

Thinly Sliced San Daniele Prosciutto with Hami Melon & Arbequina Olive Oil \$ 22

***Insalata Baci**

Chopped Romaine, Carrots, Celery, Peppers, Cucumbers, Mushrooms, Tomatoes, Italian Parsley & Lemon Balsamic Vinaigrette \$ 22

***Insalata Cesare**

Romaine, Creamy Caesar Dressing, Shredded Parmesan & Herb Olive Oil Cheese Croutons \$ 20

***Insalata Tri Colore \$ 22**

Wild Baby Arugula, Endive, Radicchio, Shaved Fennel & Heirloom Tomato in a Lemon Balsamic Vinaigrette

***Insalata Rucola \$ 22**

Wild Baby Arugula, Endive, Fuji Apples, Gorgonzola Dolce, Hazelnuts, Lemon Balsamic Vinaigrette & Honey Drizzle

***Insalata Caprese**

Heirloom Tomatoes, Basil, & Fresh Mozzarella tossed in Arbequina Olive Oil \$ 22

***Insalata di Barbabietole**

Roasted Golden, Chiogga & Red Beets, Gorgonzola Dolce, Balsamic Roasted Cipollini Onion, Citrus Segments, Shaved Fennel, Blood Orange Dressing, Basil Oil, Arbequina Olive Oil & Pistachio Nuts \$ 22

SPERLUNGA

A selection of 3 or 4 Appetizers for the Table at \$ 26 to \$ 35 per person

SPECIALS

Insalata Pomodoro \$ 22

Heirloom Tomatoes, Ken Gradek Asian Pears & Sayre Farms Elephant Heart Plums, tossed in Olive Oil on a bed of Cilantro, Jalapeno & Peach Dressing

Mais Fresco al Forno \$ 18

Grilled, Fresh, Sayre Farms Locally Grown White Corn. Tossed with Parmesan, Sea Salt, Aleppo Pepper, Italian Parsley, Butter & Olive Oil

Ravioli del Giorno \$ 38

Fresh Pasta filled with Braised Beef Short Ribs, topped with Gourmet Mushrooms, Roasted Tomato, Tartufata, Truffle Oil & Veal Demi

Vitello Scaloppini \$ 48

Pan Sauteed Pennsylvania Veal, Gourmet Mushrooms, Grilled Artichoke Hearts, Cipollini Onion, Roasted Tomatoes Red Wine Veal Demi Sauce & Spaghetti Aglio e Olio

Melanzane Parmigiana \$ 42

Organic Eggplant Lightly Breaded & Sautéed. Topped with Shishito Peppers, Cherry Tomatoes, Roasted Garlic, Verjus, Fresh Tomato Sauce & Mozzarella. Baked in the Oven & served with Orecchiette Pomodoro

Pesce del Giorno \$ 44

Lightly Breaded, Pan-Sauteed Fresh Petrale Sole served on a bed of Risotto with Corn, Carrots, Squash, Roasted Tomatoes Topped with Beurre Blanc & drizzled with Lemon Oil

Pasta, Risotto e Gnocchi

Capellini al Pomodoro \$ 22

Angel Hair Pasta, Fresh Tomato Sauce, Basil & Extra Virgin Olive Oil

Bucatini all’Amatriciana \$ 28

Bucatini Pasta with Pancetta, Onion, Garlic, Tomato Sauce, Chili Pepper & Pecorino Cheese

Tagliatelle alla Carbonara \$ 28

Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan

Rigatoni con Salsiccia \$ 32

Short Tube Pasta, Italian Pork Fennel Sausage, Fresh Tomatoes, Garlic, Tomato Sauce & Basil Chiffonade

Spaghetti alla Bolognese \$ 36

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with Spaghetti

Gnocchi alla Bolognese \$ 36

Traditional Slow-Cooked Meat Sauce made from American Kobe Beef, Veal & Pork Ribs, tossed with House-made Gnocchi

Orecchiette con Broccolini

Pasta Shells, Broccolini, Pancetta, Roasted Tomatoes, Cream & Pecorino Cheese \$ 36

Agnolotti d’Aragosta \$ 34

Homemade Ravioli filled with Lobster, Prosciutto & Ricotta Cheese, Lobster Cream Sauce, Basil Oil

Penne Puttanesca \$ 28

Penne Pasta with Olives, Anchovy, Capers, Tomatoes, Red Pepper Flakes, Onion & Garlic

***Risotto con Funghi \$ 32**

Arborio Rice with Gourmet Mushrooms in a Rich Veal Stock with Red Wine, Parmesan, Butter, Tartufata & Truffle Oil

*** Risotto alla Ortolana**

Arborio Rice with Organic Broccolini, Corn, Summer Squash, Pea Shoots, Onion & Roasted Tomatoes in Vegetable Stock with Saffron & Parmesan Cheese \$ 34

***Risotto Frutti di Mare**

Arborio Rice, Gulf Shrimp, Day Boat Scallops, Calamari, Roasted Tomatoes, White Wine, Saffron Seafood Fumet & Parmesan Cheese \$ 46

Tagliatelle con Frutti di Mare

Ribbon Pasta with Gulf Shrimp, Day Boat Scallops, Calamari, Roasted Tomatoes in a Light Lobster, Saffron, White Wine Tomato Sauce with Basil Chiffonade \$ 46

Tagliatelle con Capesante e Funghi

Pan Seared Day Boat Scallops on a Bed of Ribbon Pasta, sautéed Gourmet Mushrooms, Veal Demi, Cream & Pecorino Cheese \$ 46

Carne, Pollo e Pesce

Vitello Parmigiana

Breaded Pan Sautéed Pennsylvania Veal in Tomato Sauce, topped with Mozzarella & Parmesan, served with Spaghetti all'Aglio e Olio \$ 46

***Vitello Piccata**

Pan Sautéed Pennsylvania Veal, White Wine, Lemon, Capers, Chicken Stock & Vegetables \$ 36

Ossobuco

Pennsylvania Veal Shank, Slowly Braised in White Wine, Veal Stock & Lemon Zest. Served with Vegetables \$ 52

***Stinco d’Agnello al Forno \$ 48**

Organic Slow Braised Lamb Shank in Natural Jus served on Polenta with Wild Mushrooms, Lamb Demi & Vegetables

Vitello Milanese

Breaded Pan Sautéed Pennsylvania Veal with White Wine & Lemon. Served with Vegetables \$ 40

***Pollo alla Livornese**

Pan Sautéed Jidori Organic Free Range Chicken Breast, Roasted Garlic, Tomatoes, Capers, Picholine Olive & Chicken Jus. Served with Polenta & Vegetables \$ 42

***Costata di Manzo Brasato**

Slow Braised Short Ribs, Creamy Polenta with Red Wine Demi & Vegetables \$ 42

***Vitello Saltimbocca**

Pan Sautéed Pennsylvania Veal with Prosciutto, Sage & Fresh Mozzarella. Served with Vegetables \$ 44

***Scampi**

Wild White Gulf Shrimp, Sautéed in White Wine, Garlic, Butter & Parsley on a Bed of Risotto Milanese, Sautéed Vegetables with Lemon Infused Olive Oil \$48

Chef Shari’s Combination Platters

Ossobuco e Risotto con Funghi \$ 62

Pennsylvania Veal Shank, Slowly Braised in White Wine, Veal Stock, & Lemon Zest. Served with Vegetables, Arborio Rice with Gourmet Mushrooms in a Rich Veal Stock with Red Wine, Parmesan, Tartufata Butter & Truffle Oil

Vitello Parmigiana e Spaghetti Bolognese \$ 62

Breaded & Pan Sautéed Pennsylvania Veal in Tomato Sauce, topped with Mozzarella & Parmesan. Served with Traditional Slow-Cooked Meat Sauce tossed with Spaghetti

Vitello Piccata e Tagliatelle con Carbonara \$ 62

Pan Sautéed Pennsylvania Veal, White Wine, Lemon, Capers, Chicken Stock & Vegetables. Served with Flat Long Pasta, Pancetta, Chicken Broth, Black Pepper, Egg Yolk & Parmesan

Pollo Parmigiana e Bucatini all’Amatriciana \$ 62

Breaded & Pan Sautéed Jidori Organic Free Range Chicken Breast, topped with Mozzarella & Parmesan. Served with Bucatini with Pancetta, Onion, Garlic, Tomato Sauce, Chili Pepper & Pecorino Cheese

***Costata di Manzo Brasato con Risotto Milanese \$ 62**

Slow Braised Short Ribs with Red Wine Demi, Risotto Milanese & Sautéed Vegetables

Sides & Add-On

***Spinach:** Sautéed Spinach with Pancetta Fat & Garlic \$ 14 **Spaghetti Aglio e Olio \$ 14**

***Broccolini:** Sautéed Broccolini with Garlic & Chili Flakes \$ 14 ***Grilled Wild Gulf Shrimp \$ 5 each**

***Grilled Jidori Organic Free Range Chicken Breast \$ 14**

***Polenta:** House-Made Creamy Polenta with Butter & Parmesan Cheese \$ 14

‘ONE CANNOT THINK WELL, LOVE WELL OR SLEEP WELL IF ONE HAS NOT DINED WELL.’ – Virginia Woolf

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Dishes marked * are or can be made Gluten Free, and Gluten Free Pasta is available on request
Gratuuity will be added to parties of 6 or more guests.