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 Burrata, Arugula, Crostini & 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

Zuppa di Cipolle al Forno $ 22
Baked Onion Soup topped with Sourdough Bread Crostini, Mozzarella, Parmesan & Gruyere Cheese

Insalata di Inverno $ 22
Fuyu Persimmons, Kiwi, Shaved Fennel, Asian Pears, Pomegranate & Frisee on a Bed of Pomegranate Jalapeño Dressing & Pomegranate Reduction

Linguine con Vongole $ 40
Linguine tossed with Fresh Manila Clams, Garlic, Onion & Parsley in White Wine & Natural Clam Juice with Chili Flakes

Ravioli del Giorno $ 38
Fresh Pasta filled with Braised Veal, Onion & Lemon Zest. Topped with Hen of the Woods Mushrooms, Veal Demi, Tartufata & Drizzled with White Truffle Oil

Pollo alla Marsala $ 42
Pan Sautéed Jidori Organic Free Range Chicken Breast, Gourmet Mushrooms, Artichoke Hearts, Cipollini Onion, Roasted Tomatoes, Demi, and Marsala Wine served with Spaghetti Aglio e Olio

Pesce del Giorno $ 44
Fresh Petrale Sole "Dore" served with Polenta & Sauteed Vegetables. Topped with a Saffron-infused White Wine Lemon sauce & 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, Butternut 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 with 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
Gratuity will be added to parties of 6 or more guests.