

## Appetito o Insalata

Vongolette Oreganata o Casino	10.
Vongole al Posilipo o Bianco con Fregola	16.
Calamari Fritti	16.
Bruschetta	14.
Pane all Gorgonzola	16.
Crostini Saltimbocca - brick oven bread topped with prosciutto, roasted peppers, fresh mozzarella.	16.
Crostini di Fegatini - sourdough brick oven bread topped with a Tuscan herb chicken liver pate.	16.
Spiedini alla Romano - mozzarella sautéed in a light pomodoro with capers, olives, and sherry.	16.

## Insalata

Bresaola con Arugula	16.
Pomodoro con Gorgonzola e Arugula	16.
Antipasto al Freddo - Assorted artisanal cured meats & cheese.	18.
Caprese - fresh mozzarella with ripened tomatoes, roasted peppers, and fresh basil.	16.
*Ceasare - traditional ceasare dressing made to order .	16.
Tuscan Mista - mixed greens, portabello, sundried tomatoes, pignoli nuts, goat cheese, olive oil, and lemon.	16.
Insalata di Carciofi - Artichoke hearts tossed in virgin olive oil, lemon on a bed of tricolor salad.	16.

## Frittata del Giorno

Quiche the Italian way	15.
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## Panini

Pollo e Rabe & Mozzarella	14.
Prosciutto, Fresh Mozzarella, Roasted Peppers	14.
Bresaola, Arugula, Reggiano	14.

## Pizzette

Margerita 20.	Saltimbocca 20.
Pomodorini 20.	Arugula Cipollini Fontina 20.

\*Consuming raw or undercooked meats, shellfish, or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## Pastí

Farfalle San Biagio	17.
Bowties with white chicken, asparagus tips, sundried tomato, broccoli, zucchini, garlic, touch of parmigiano.	
Rigatoni alla Creole	18.
Fresh plum tomatoes, prosciutto, ground veal and sausage, mushrooms, shallots, cream and sherry.	
Paglia e Fieno	17.
Flat spinach and egg pasta, mushrooms, shallots, prosciutto, parmigiano cheese, a touch of cream and wine.	
Linguinette Gamberi & Arugula	18.
Thin linguini tossed with tender white shrimp, and fresh arugula served in a light plum tomato sauce.	
Spaghettoni alla Puttanesca	17.
Thin spaghetti with plum tomato, gaeta olives, capers, roasted garlic, basil, and a hint of anchovies.	
Orechiette Salsiccia Broccoli Rabe	18.
Little ear shaped pasta tossed with broccoli rabe, sweet or hot sausage, garlic and virgin olive oil.	
Bucatini alla Amatriciana	17.
Shallots, prosciutto, pancetta, fresh plum tomato, basil, and dusted with parmigiano.	
Pappardelle alla Taje	17.
Classic "sugo di carne" meat sauce from Bologna.	

## Piatto Forte

Pollo & Salsiccia Scarpareillo	17.
Bone in or bonless chicken, sweet or hot sausage, roasted garlic, shallots, mushrooms and hot cherry peppers.	
Vitello o Pollo Capricciosa	18.
Lightly breaded cutlet tossed with a mix of cold plum tomato, bermuda onions, sweet red & green peppers, virgin olive oil, balsamic vinegar, and topped with fresh mozzarella.	
Pollo al Forno	17.
Chicken breast layered with eggplant, roasted tomato, fresh mozzarella then baked, served in a light tomato.	
Vitello alla Saltimbocca	18.
Scaloppini topped with shaved prosciutto di parma, sage leaf, fresh mozzarella on a bed of sauteed spinach.	
Caruso	18.
Fish dusted with seasoned bread crumbs steeped in extra virgin olive oil, lemon, chic peas and fresh herbs.	
Venecian	18.
Fresh fish topped with a shrimp, roasted tomato, on a bed of sautéed spinach, with a lemon sherry sauce.	
Livornesse	18.
Fish subtly surrounded with clams, mussels, shrimp, olives, and capers in a light plum tomato sauce.	
Gamberi alla Scampí	18.

## Contorni

Broccoli di Rabe	15.	Patate e Zucca al Forno	12.
Asparagi Griglia	14.	Spinaci o Escarole	12.