

ANTIPASTI

Calamari

Crispy Fried Calamari with Roasted Garlic Tomato Sauce 14.95 add 2.00 for **Grilled or Sauteed *GW**

Caprese

Seasonal Tomatoes served with Fresh Mozzarella, Basil, Crostini and E.V.O.O. 15.95 **Or with Burrata 19.95 *GW**

Bruschetta Mista

Baked Fresh Goat Cheese with Grilled Crostini, Oil Cured Olives, Tomatoes and Fresh Mozzarella 15.95 *GW

Prosciutto Crudo con Melone e Mascarpone

Sliced Melon Stuffed with Mascarpone Cheese Wrapped with Prosciutto di Parma, Red Grapes, Balsamic Reduction and E.V.O.O. 15.50 *GW

Polipo con Patate e Fagiolini

Octopus and Shrimp with Yukon Gold Potatoes, Bell Peppers and Green Beans with Green Olives and Mint 15.95 *G

Taleggio al Forno

Italian Brie Baked in Puff Pastry with an Amaretto-Apricot Sauce and served with Sliced Apples 15.95

Melanzane alla Parmigiana "Eggplant Parmesan"

Layered Eggplant with Parmesan and Provolone Cheese with Tomato Basil Sauce 14.95

Capesante con Pancetta

Four Brick Oven Roasted Sea Scallops and Shrimp Wrapped in Pancetta with Calabria Fig Vinaigrette 18.95 *GW

Impepata di Cozze

Pan Roasted Black Mussels in Pinot Grigio, Chili Peppers, Lemon Juice and Crushed Black Pepper 15.95 *GW

Arancini Ripieni con Formaggio

Homemade Saffron Risotto Balls Stuffed with Italian Brie, Fontina Cheese and Peas served with Tomato Basil Sauce 14.95 *GW

Bruschettone di Tonno

Seared Ahi Tuna with Artichokes, Tomatoes and Basil on Grilled Tuscan Bread with Black Olive Tapenade 16.95

Salumi e Formaggi

Traditional Platter of Mixed Italian Meats and Cheeses with Dry Cherry Fig Spread and Homemade Herb Ricotta Cheese 21.95

INSALATE

Casalinga

Organic Field Greens with Oil Cured Olives, Peppers, Tomato, Ricotta Salata, Cucumber and Red Wine Vinaigrette 7.95

Cesare

Hearts of Tender Romaine "A La Caesar" with Anchovies and Focaccia Crostini 9.25

Spinaci e Caprino

Baby Spinach Salad with Caramelized Hazelnuts, Grapefruit Segments and Goat Cheese with Honey Apple Champagne Vinaigrette 8.75

Gorgonzola e Noci

Field Greens, Heirloom Apples, Caramelized Walnuts with Creamy Gorgonzola Dressing 8.75

Insalata di Pesce Misto

Organic Mixed Green Salad with Grilled Scampi, Peppercorn Encrusted Ahi Tuna, Avocado, Fresh Mozzarella, Seasonal Tomatoes, Peppers, Cavier Lentils Served in a Crispy Angel Hair Pasta Basket with Italian Vinaigrette Dressing 26.95

PASTA

Campanelle con Gamberi

Bell Shaped Pasta with Shrimp, Fresh Spinach and Tomato in a Chive Cream Sauce 19.95 *GW

Linguine con Prosciutto di

Parma e Basilico

Linguini with Fresh Basil, Prosciutto di Parma and Peas Tossed Tableside Inside a Parmesan Cheese Wheel 23.95

Radiatori del Mezzadro

Radiator Shaped Pasta with Roasted Chicken Breast, Broccoli and Red Peppers in a Roasted Garlic Cream Sauce 19.95 *GW

Ravoli con Capesante

Tri-Colored Ravioli Stuffed with Smoked Scallops, Shrimp, Artichokes and Ricotta, Topped with Scampi and Lemon Caper Butter Sauce 25.95

Pappardelle con Manzo Brasato

Homemade Wide Ribbon Pasta Topped with Braised Marinated Black Angus Beef and Wild Mushrooms with a Marsala Wine Sauce 25.95 *GW

Gnocchi Con Filettino alla Alfredo

Homemade Potato and Spinach Dumplings Topped with Diced Black Angus and Sauteed Vegetables in Alfredo Sauce 25.95 *G

Cappellaci

Homemade Bishop Hat Shaped Pasta Stuffed with Short Rib Meat and Served with a Marsala Wine Veal Reduction 25.95

Fettucine alla Bolognese

Homemade Egg Fettucine with our Traditional Veal, Beef, Pork Meat Sauce 23.95 *GW

Fagottini Ripieni con Formaggi e Pere

Homemade Purse Shaped Pasta filled with Gorgonzola Dolce, Grana Padano, Italian Brie, Golden Raisins and Poached Pear, Served with a Garlic Cream Sauce 25.95

Tagliatelle con Cinghiale

Homemade Long Flat Ribbon Egg Pasta Originating from Emilia-Romagna with Wild Boar Sausage Coins and Wild Boar Ragu Sauce 25.95

PIZZE

Margherita ~ Fresh Mozzarella, Sun-Dried Tomatoes, Basil 13.95

Contadina ~ Roasted Chicken, Fresh Tomato, Fontina Cheese, Garlic, Topped with Arugula Salad 14.95

Montanara ~ Fontina Cheese, Prosciutto, Mushrooms and Topped with White Truffle Oil 17.95

Salsiccia ~ Provolone Cheese, Tomato Sauce, Roasted Red Peppers and Italian Sausage 14.95

All Pizzas Available on Flat Bread or Gluten-Free by waitperson add 1.00

TUSCAN STEAK HOUSE

Bistecca Con Pomodori Arrostiti

Grilled 14oz. Rib-Eye Steak Encrusted with Cracked Black Pepper served with Corn Souffle 39.95

Arista di Maiale in Crosta di Espresso e Cacao

10oz Espresso/Cocoa Encrusted Berkshire Pork Tenderloin served with Roasted Garlic Mashed Potatoes, Sauteed Green Beans, Almonds and Dried Cherry/Orange Demi Glaze 27.95 *GW

Bistecchina di Manzo con Gamberi

Grilled 5oz Black Angus Filet Mignon served with Crabmeat Stuffed Baked Scampi, Angel Hair Pasta and Lobster Scampi Butter Sauce 36.95

Costoletta di Maiale Alla Saltinbocca

Marinated 14oz Pork Chop Stuffed with Fontina Cheese, Fresh Sage, Prosciutto and Spinach served with Corn Souffle and Lemon Butter Sauce 26.95 *GW

New York ~ New York

Grilled 14oz. Black Angus New York Strip Steak and Creamy Farro with a Chianti Wine Sauce 37.95 *GW

Filetto di Manzo

Grilled 9oz Beef Tenderlion Filet with Mascarpone Polenta and a Chianti Wine Sauce 37.95*GW

"Bistecca di Manzo Alla Vesuvio"

Grilled 18oz Black Angus Ribeye with Yukon Gold Potatoes, Peas, Roasted Red Bell Peppers in a Oregano Garlic White Wine Sauce 41.95*GW

CARNE, PESCE E POLLAME

Pollo alla Vesuvio

Farm House Roasted Chicken with Potatoes, Peas, Roasted Red Bell Peppers, Oregano and Garlic Pinot Grigio Sauce 23.95 *GW

Petto di Pollo alla Parmigiana

Breaded Chicken "Parmigiana Style" with Provolone Cheese, Linguini Pasta and a Light Tomato Basil Sauce 24.95

Fettina di Vitello Con Capperi e Limone

Nature Fed Veal "Piccata" with Lemon Caper Butter Sauce and Baby Spinach or Marsala Wild Mushroom with Corn Souffle 31.95 or Chicken Breast 26.95

Aragosta al Forno e Carne di Manzo

Roasted Half Maine Lobster Stuffed with Crabmeat and Scampi Butter served with Creamy Organic Tri-Colored Cous-Cous, Asparagus and a Grilled Petite Beef Tenderlion Topped with a Chianti Wine Sauce 39.95 *GW

Ossobuco D'Agnello

Lamb Osso Buco in a Red Wine Sauce served with Mascarpone Polenta 31.95 *G

Tilapia in Padella

Pan Seared Tilapia, Creamy Farro and Roasted Sea Scallops in Arugula Pesto served with a Herb Marinated Sun-Dried Tomatoes 26.95

Risotto con Ossobuco di Vitello e Manzo

Aged Arborio Rice with Diced Filet Mignon Topped with Veal Osso Buco served with, Baby Spinach, a Long Stemmed Artichoke Heart and Tomato Red Wine Sauce 36.99

Frutti di Mare

Shrimp, Scallops, Mussels, Scampi, Calamari, Half Maine Lobster and Pasta Simmered in a Traditional Spicy White Wine Tomato Sauce 35.95 *GW

Salmone al Forno con Fregola Sarda

Roasted Canadian Salmon with Sardinian Cous-Cous, Calamari, Scallops and Sauteed Spinach served with a Spicy Tomato Sauce 27.95

Tonno in Padella

Pan Roasted Black Peppercorn Encrusted Ahi Tuna served with Mascarpone Polenta, Baby Arugula and Sun-Dried Tomato Caper Relish 27.95 *GW

Corn Souffle

Garlic Mashed Potatoes

7.95

Sauteed Asparagus, Spinach, Broccoli or Sauteed Mushrooms

6.95

G= Gluten-Free GW= Gluten-Free Adjusted by Waitperson--TRACES OF GLUTEN MAY BE PRESENT

4-21-2018