

## 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

### *Pere con Mascarpone e Prosciutto*

Sliced Pear with Mascarpone Cheese Wrapped with Prosciutto di Parma, 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 Olive 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*

Brick Oven Roasted Sea Scallops and Shrimp Wrapped in Pancetta with Calabria Fig Vinaigrette 17.95 \*GW

### *Impepata di Cozze*

Pan Roasted Black Mussels Steamed 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 Alfredo Con Filetino*

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

### *Lasagna di Pesce al Forno*

Oven Baked Homemade Lasagna with Scallops, Shrimp, Beschamel, Parmesan and Ricotta Cheese Topped with a Mixed Seafood Vodka Cream Sauce and Melted Mozzarella 24.95

## 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 16oz. 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 32.95

## *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 35.95 \*GW

## *“Bistecca di Manzo Alla Vesuvio”*

Grilled 22oz. Black Angus Bone-In Rib-Eye Cowboy Steak with Yukon Gold Potatoes, Peas and Roasted Red Bell Peppers with Oregano and Garlic White Wine Sauce 44.95 \*GW

# CARNE, PESCE E POLLAME

## *Pollo alla Vesuvio*

Farm House Roasted Chicken with Yukon Gold 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 Gamberi e Polpette Di Granchio*

Aged Arborio Rice with Sauteed Crabcake, Scallops, Grilled Scampi, Seasonal Vegetables and Melon in a Parmesan Cheese Basket with a Citrus Butter Sauce 29.95

## *Frutti di Mare*

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

## *Salmon 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 MAYBE PRESENT

10-7-2017