

## STUZZICHINI

### **CROSTINI DEL MOMENTO**

TOASTED COUNTRY BREAD - ASK WAITER FOR TODAY'S TOPPING

9.00

### **TAGLIERE DI FORMAGGI**

D.O.P QUALITY ITALIAN CHEESE PLATTER

16.00

### **TAGLIER INSACCATI**

PROSCIUTTO, MORTADELLA, SALSICCIA, SALAME

9.75

### **CERIGNOLA & GAETA OLIVE**

MARINATED DELICIOUS GREEN + BLACK OLIVES 6.00

### **ZUPPA DEL GIORNO**

SOUP OF THE DAY

7.00

## INSALATE

### **MISTA**

MIXED FIELD GREENS, CARROTS & TOMATOES IN A BALSAMIC VINAIGRETTE

7.00

### **PT SALAD**

BABY RUCOLA IN LEMON DRESSING WITH FENNEL, mango, BLACK OLIVES & SHAVED D.O.P. GRANA  
PADANO

9.00

### **BARBABIETOLE**

DICED BEETS, APPLES, CARROTS & CELERY WITH PINE NUTS, RAISINS & GORGONZOLA CHEESE

10.00

### **CAPRESE**

IMPORTED BUFFALO MOZZARELLA WITH TOMATOES & BASIL

11.00

## ANTIPASTI

### **CARPACCIO**

FILET MIGNON CARPACCIO WITH STEAMED ASPARAGUS AND PARMIGIANO REGGIANO

13.00

### **ASPARAGI GRATINATI**

OVEN-BAKED GREEN ASPARAGUS GRATIN WITH PARMIGIANO CHEESE

### **CALAMARI**

FRIED CALAMARI W/CHERRY PEPPERS, TOMATOES SAUCE (SPICY)

11.00

### **CARCIOFI**

ARTICHOKES W/HOME MADE SAUSAGE AND PARMIGIANO

12.00

**FRIED CALAMARI AMALFITANA**

IN A SPICY CHERRY PEPPER SAUCE

9.50

**MOZZARELLA IN CAROZZA**

7.50

**PRIMI**

**RIGATONI BOLOGNESE**

RIGATONI WITH BOLOGNESE MEAT SAUCE AND PARMIGIANO REGGIANO

13.00

**RAVIOLI**

HOMEMADE RAVIOLI STUFFED W/ SPINACH & BUFFALO RICOTTA SERVED W/ TOMATO SAUCE, BASIL & PARMIGIANO

16.00

**GNOCCHI AL GORGONZOLA**

HOMEMADE GNOCCHI WITH A GORGONZOLA CHEESE SAUCE & PORCINI MUSHROOMS

14.00

**LINGUINE ALLE VONGOLE**

LINGUINE IN WHITE CLAM SAUCE

17.00

**TAGLIOLINI ALL'EMILIANA**

HOMEMADE TAGLIOLINI WITH HAM, SWEET PEAS & PARMIGIANO IN A CREAMY SAUCE

15.00

**SECONDI**

**BRANZINO IN CROSTA**

POTATO & ROSEMARY CRUSTED BRANZINO SERVED WITH TOMATOES, BLACK OLIVES AND MINT SALAD

19.00

**FILETTO DI MAIALE**

OVEN-ROASTED PORK TENDERLOIN WRAPPED IN A PUFF PASTRY WITH ROASTED FINGERLING POTATOES

17.00

**PAILLARD DI POLLO**

GRILLED POUNDED CHICKEN BREAST BRUSHED WITH HERBS SERVED WITH MIXED GREEN SALAD

14.00

**TAGLIATA**

GRILLED SLICED RIB-EYE STEAK WITH RUCOLA SALAD & CHERRY TOMATOES

25.00

**COSTOLETTE D'AGNELLO**

PAN SEARED LAMB CHOPS WITH ROASTED FINGERLING POTATOES & SAUTÉED BROCCOLI RABE

24.00

**TAGLIATA DI TONNO**

GRILLED TUNA BRUSHED WITH HERBS, BABY RUCOLA, CHERRY TOMATOES & SHALLOTS

CHEF'S SUGGESTION (RARE OR MEDIUM-RARE)

26.00

**DESSERTS**

ASK WAITER FOR SPECIAL DESSERTS AND COFFEE