

Drinks

Negroni Beefeater gin, campari, sweet vermouth	\$10
Bellini Prosecco and peach nectar	\$8.5
Espresso Martini Fris vodka, kahlua, espresso, cream	\$10
Sorrento Sunrise Sauza tequila, limoncello, grenadine, splash of oj	\$10
Milano Beefeater gin, galliano, lemon juice	\$10
Sunkissed Godmother Grey goose orange, amaretto, splash of oj	\$10
Limoncello Cosmopolitan Fris vodka, limoncello, splash of cranberry	\$10
Americano Campari and sweet vermouth	\$10
Nutella Martini Fris vodka, godiva chocolate liqueur, frangelico, cream	\$10

Antipasti

Assaggio d'Olio A tasting of estate bottled olive oils from premier producing regions	\$3 ea.
Antipasto Misto Assorted Italian meats and cheeses, olives marinated mushrooms	\$16
Bresaola di Tonno Cured sashimi tuna, radishes, Ashland Farms micro arugula, olio verde	\$12
Cozze Mussels, fresh tomato, garlic, white wine Calabrese peppers	\$9
Cape Sante Seared Jumbo Sea Scallops, cannellini beans, wilted arugula, truffle oil	\$13
Vongole Clams, white wine, garlic, mint, Calabrese peppers	\$13

Insalate

Insalata Mista Assorted greens, tomatoes, balsamic vinegar, extra virgin olive oil	\$6
Caesar Salad Romaine hearts, classic Caesar dressing, shaved Parmigiano Reggiano	\$7
Bufala e Peperoni Bufala mozzarella with roasted yellow bell peppers, anchovies and capers	\$10
Insalata di Farro Heirloom tomatoes, farro, cucumbers, celery, red onion, olive oil and red wine vinegar	\$9
Bresaola Della Valtellina Air dried beef bresaola, arugula, celery Parmigiano, lemon, olive oil	\$11
Prosciutto e Melone San Daniele Prosciutto and Georgia organic melon	\$8

Primi

All pasta and risotto is available in a "first course" size

Spaghetti del Pescatore Spaghetti, mixed seafood, spicy tomato broth	\$19
Spaghetti alla Vongole Spaghetti with clams, tomatoes, Calabrese peppers, garlic and olive oil	\$19
Tortelli di Michelangelo A favorite recipe from his letters: veal, chicken and pork ravioli, butter/sage sauce	\$16
Ravioli di Melanzane Eggplant and pinenut ravioli with tomato basil sauce	\$16
Ravioli Nudi (Naked Ravioli) Low carb spinach and ricotta gnocchi	\$16
Spaghetti alla Bottarga Spaghetti, Sardinian mullet roe, onions, lemon, parsley	\$17
Pappardelle al Sugo d' Anatra Fresh pappardelle, braised duck ragu	\$16
Tagliatelle alla Crudaiola Fresh tagliatelle with heirloom tomatoes marinated in olive oil	\$16
Tortelli di Menta Tortelli stuffed with ricotta and fresh mint, tomato basil sauce	\$16
Tagliatelle al Funghi Tagliatelle, porcini and other mushrooms	\$16
Lasagnette alla Bolognese Lasagnette baked with bolognese and bechamel	\$16
Risotto al Frutti di Mare Carnaroli rice, mixed seafood	\$19
Risotto Mantecato Carnaroli rice, caramelized onions, 12yr balsamic, Reggiano	\$16
Risotto al Funghi Carnaroli rice, porcini and other mushrooms, Reggiano	\$16
Risotto al Basilico Carnaroli rice with fresh basil and marinated tomatoes	\$16
Tonno alla Livornese Seared tuna with tomatoes, capers, olives, polenta	\$28
Petto di Anatra Duck breast, polenta, endive and mostarda	\$22
Acqua Pazza Halibut, tomatoes, white wine, garlic, pantelleria capers, hot pepper, wild oregano	\$24
Costoletta di Vitello Oak roasted veal chop with wild mushrooms, asparagus, natural juices	\$32
Salmone in Cartoccio Colombia River Wild Salmon baked in parchment with tomatoes, asparagus, roasted eggplant and lemon oil	\$24
Polletto al Limone Wood roasted free range all natural lemon chicken, roasted potatoes, garlic spinach	\$18
Tagliata di Manzo Sliced Prime 14oz NY Strip, wilted arugula, potatoes	\$28
Pesce Arrosto Wood roasted whole fish, roasted potatoes, garlic spinach	Mkt