

## *Primi*

***Antipasti di Casa*** ~ (serves two) prosciutto, beef carpaccio, grilled vegetables, melon salad, crostini, truffle oil and balsamico 17

***Calamari*** ~ marinated, flash fried squid, spicy pomodoro and warm olives 11

***Agnello*** ~ grilled lamb riblettes, goat cheese crumble, panzanella salad and veal jus 15

***Cozze*** ~ steamed Indian Point mussels, spicy roasted tomato and pinot grigio broth, Riviera herb butter, grilled focaccia 11

***Cappesante*** ~ grilled scallops, spinach and parmesan risotto, puttanesca vinaigrette 15

***Asparago*** ~ Parma ham wrapped asparagus with fried organic egg, frisee lettuce, crema alla parmigiana 13

***Bruschetta*** ~ grilled focaccia with roasted garlic tapenade, fresh plum tomato salsa, grana padano 11

***Fritto Misto*** ~ fried artichokes, prawns and white fish, preserved lemon and basil aioli 14

## *Insalata e Zuppa*

***Cioppino*** ~ roasted tomato and saffron broth with shrimp, salmon, mussels and white fish, parmesan crisp 11

***Minestrone*** ~ Tuscan white beans, vegetables and small pasta soup with shaved parmesan and garlic crouton 9

***Caprese*** ~ local vine ripened tomatoes, young mozzarella, organic basil, arugula pesto vinaigrette 10

***Cesare*** ~ grilled hearts of romaine with a lemon, anchovy and roasted garlic vinaigrette, asiago crouton 10

***Alla Casa*** ~ organic greens, shaved vegetables, with lemon and olive oil vinaigrette 8

***Tricolore*** ~ spinach, endive, radicchio, shaved apple, toasted walnuts, gorgonzola, purple onion, honey and balsamic dressing 12

## *Pizza*

***Margherita*** ~ basil, fresh mozzarella, pomodoro 14

***Carne*** ~ mortadella, pepperoni, prosciutto, fontina, pomodoro 19

***Pollo Asiago*** ~ roasted chicken, forest mushrooms, asiago, carbonara sauce 18

***Napolitina*** ~ anchovies, olives, chiles, mozzarella, pomodoro 16

***Quattro Formaggio*** ~ carbonara sauce, gorgonzola, pecorino, fontina, smoked mozzarella 17

***Giovanni*** ~ prosciutto, sundried tomatoes, caramelized onions, goat cheese, arugula 18

***Toscana*** ~ roasted eggplant and zucchini, grilled sweet peppers and purple onion, gorgonzola 17

***Buon Appetito!***

## *Paste*

**Gnocchi** ~ homemade potato pasta with pomodoro, sage, wilted spinach and gorgonzola 17

**Pollo Arrosto** ~ rigatoni, roasted chicken, grilled sweet Italian sausage, fire roasted peppers, artichokes, pomodoro and goat cheese 22

**Fettucine alla Ortalana** ~ seasonal vegetable ragu, blistered grape tomatoes, arugula and herbed ricotta, extra virgin olive oil 18

**Penne alla Vodka** ~ seared scallops and prawns, grilled fennel, vodka rosa crema, grana padano 28

**Ravioli** ~ homemade ravioli stuffed with butternut squash, leek, mascarpone and lobster, roasted garlic and sage crema 23

**Spaghettini Aglio e Olio** ~ garlic, chiles, toasted bread crumbs, olive oil, parmesan 13

**Linguini Puttanesca** ~ Indian Point mussels, capers, olives, anchovies, blistered grape tomatoes, chiles and pomodoro 19

**Spaghettini Bolognese** ~ spicy veal meatballs, meat sauce, rapini, pecorino cheese 20

*Add to any pasta:*

*grilled prawns ~ 9, grilled scallops ~ 11, wood fired chicken ~ 7*

## *Piatto Principale*

**Salmone** ~ roasted salmon, Sicilian olive tapenade crust, baked polenta with agrodolce pepperonata, grilled fennel crema 26

**Passera** ~ grilled halibut with sautéed spinach, lobster and mascarpone mashed potato, gremolata crema, salsa rosa 29 (*subject to availability*)

**Haddock fra diavolo** ~ broiled haddock, spicy marinara with shrimp, scallops, and mussels, roasted baby red potatoes with rosemary 27

**Agnello** ~ grilled rack of lamb with mint and basil pesto crust, sweet pea and pistachio risotto, balsamico veal jus 31

**Pollo** ~ prosciutto wrapped free range chicken stuffed with field mushrooms, spinach and smoked mozzarella, crushed potato with bacon, caramelized shallots and oregano, marsala jus 27

**Maiale alla Parmigiana** ~ herb crusted pork tenderloin, roasted eggplant and zucchini, fontina and parmesan with tagliatelle pomodoro 27

**Bistecca** ~ grilled NY striploin, marsala and grilled cipollini butter, Tuscan frittatas with spicy aioli, veal jus 33

### *Contorni*

Warm spiced olives 5

Broccoli Rabe, olive oil and chiles 8

Mushrooms, grappa flambée 7

Tuscan Frittatas e spicy aioli 6

Spaghettini Pomodoro 7

Fettuccine Carbonara 9

*Buon Appetito!*