

## antipasti

### **antipasto luca** – 17

An assortment of grilled sausage, grilled vegetables, fried calamari, buffalo mozzarella and vine ripe tomatoes drizzled with a basil olive oil infused with roasted peppers (serves 2)

### **cozze marinara** – 11

Cultivated Prince Edward Island Mussels in your choice of a marinara sauce or white wine garlic sauce

### **gamberi al cocktail** – 14

Poached giant shrimp, served ice cold, with a house cocktail sauce

### **capesante bocca doro** – 15

Colossal scallops pan seared with garlic cloves in an extra virgin olive oil served with organic spinach

### **polpette molisana** – 9

Traditional, moist and tender veal meatballs

### **polipo adriatico** – 13

Tender grilled octopus with a lemon garlic extra virgin olive oil sauce

### **melanzane squaglia in bocca** – 12

Eggplant thinly sliced with our marinara sauce baked to perfection

### **zucchini fritti** – 8

Fried organic zucchini served with your choice of homemade marinara or spicy diavolo sauce

### **calamari mediterrano** – 12

Fried crispy, tender calamari served with your choice of homemade marinara or spicy diavolo sauce

### **escarole con fagioli** – 9

A perfect marriage of tender escarole and white kidney beans

### **rapini con salsiccia** – 12

Finely spiced Italian fennel accented sausage accompanied by broccoli rabe

## zuppa

### **zuppa del giorno** – market price

Soup of the day

## insalate

### **insalata al tricolore** – 7

Arugula, Endive, Raddichio and Romaine tossed in our homemade vinaigrette

### **cesare** – 7

Our own traditional home made dressing served with croutons and roasted crispy pancetta

### **caprese di buffalo** – 11

Vine ripened tomatoes, imported buffalo mozzarella and fresh basil topped with garlic infused olive oil

### **insalata di arugula** – 7

Arugula salad served in a lemon infused vinaigrette dressing and topped with shaved parmigiano

## **pasta . risotto**

### **penne puttanesca – 15**

Penne pasta served with anchovies, capers, chili peppers, prosciutto, white wine and garlic in our homemade marinara sauce

### **spaghetti bolognese – 15**

Spaghetti pasta served with a homemade veal ragu

### **orecchiette rapini e salsiccia – 16**

Orecchiette pasta served with sausage, rapini, pepperoncini, and garlic in an olive oil aioli

### **rigatoni alla vodka – 15**

Rigatoni pasta flambéed in a pink vodka sauce

### **fettucine ai porcini – 17**

Fettucine pasta served in a fresh porcini truffle oil, garlic and parsley sauce

### **ravioli del giorno / ravioli of the day – market price**

Homemade ravioli of the day, Chef's choice

### **linguine fra diavolo – 23**

Linguine with giant shrimp, garlic, chili pepper and white wine marinara sauce

### **rigatoni piemontese – 16**

Rigatoni served in a pink sauce with baby green peas, cooked ham and mushrooms flambéed with vodka

### **linguine alle vongole (bianco o rosso) – 18**

Little neck clams in a garlic white wine and virgin olive oil sauce over linguine

### **lasagna della casa – 17**

Home made pasta, meat ragu and béchamel

### **risotto del giorno – Market Price**

Risotto of the day

## **i pesci**

### **snapper oreganata – 26**

Filet of Snapper served in a white wine and garlic sauce lightly topped with bread crumbs

### **gamberone toscana – 26**

Giant shrimp pan seared and deglazed with grappa, heavy cream and golden portabella mushrooms served with risotto and vegetables

### **pesce del giorno – Market Price**

Catch of the day

## **le carni**

### **costolette di agnello mediterrano alla brasola – 24**

Marinated Australian baby lamb chops lightly garlicked and served with fresh rosemary, Florida lemon and organic olive oil

### **scaloppine al vostro gusto – 25**

Choice of Veal Piccata, Pizzaiola, Marsala or Milanese

### **petto di polo parmigiano – 18**

Breaded chicken breast with marinara sauce, fresh mozzarella and pamesan

### **pollo ripieno – 20**

Chicken breast stuffed with prosciutto, mozzarella, spinach and mushroom served in a cognac sauce

### **osso bucco milanese – 35**

Patiently braised, fall off the bone veal shank served traditional Tuscan style with risotto and broccoli rabe

## by the glass

### red

Strozzi, Chianti, Italy, '07 / 9  
BR Cohn Silver Label, Cabernet, '06 / 12  
L de Lyeth, Cabernet Sauvignon, Sonoma, '06 / 9  
Vinosia, Primitivo, Italy, '06 / 9  
L de Lyeth, Merlot, Sonoma, '05 / 9  
LaVis, Pinot Noir, Italy, '05 / 9  
Peter Lehmann, Shiraz, Barossa, '05 / 10

### white

Zenato, Pinot Grigio, Italy, '06 / 9  
Hess, Chardonnay, Monterey, '05 / 8  
Frei Brothers Reserve, Chardonnay, Russian River Valley, '06 / 10  
Columbia Winery, Riesling, '06 / 8

### champagne / sparkling wine

Zardetto, Prosecco Brut / 10

## red bottles

### cabernet

L de Lyeth, Sonoma, '06 / 32  
BR Cohn Silver Label, '06 / 36  
Clos Du Val, Napa Valley, '05 / 54

### pinot noir

Summerland, Santa Barbara, '06 / 42  
Foxy Rock, Willamett Valley Oregon, '05 / 50

### merlot

L de Lyeth, Sonoma, '05 / 32  
Stags' Leap, Napa Valley, '05 / 52

### malbec

High Note, Mendoza, Argentina, '07 / 32

### shiraz

d'Arenberg, The Footbolt, '05 / 40

### meritage / blends

Lyeth, Sonoma, '05 / 36  
Shannon Ridge, Lake County, '06 / 32

### italy

Vetrere Tempio Di Giano, Negroamaro, '06 / 36  
Strozzi, Chianti, '07 / 34  
Felsina Riserva, Chianti Classico, '05 / 42  
San Fabiano Calcinai, Chianti Classico, '05 / 44  
Ruffino Riserva Ducale Oro, Chianti Classico, '03 / 80  
Vinosia, Primitivo, '06 / 32  
Solcanto, Nero d'Avola, Alcamo, '04 / 36  
Liano, Cabernet/Sangiovese, '04 / 60  
Poggio ai Cinepri, Super Tuscan, '06 / 48  
Terrabianca, Campaccio, Super Tuscan, '04 / 66  
Allegrini, Palazzo della Torre, '04 / 38  
Produttori del Barbaresco, Barbaresco, '05 / 70  
Solaria Rosso di Montalcino, '05 / 54  
Mate, Brunello di Montalcino, '02 / 92  
La Gerla, Brunello di Montalcino, '03 / 85  
Prunotto, Barolo, '04 / 105  
Ripassa Valpolicella, Zenato, '06 / 48  
Cesari, Ripasso Bosan, '05 / 65  
Cancello del Barone, Amarone della Valpolicella, '02 / 75  
Bertani, Amarone della Valpolicella, '99 / 180

## white bottles

Hess, Chardonnay, Monterey, '06 / 30  
Frei Brothers Reserve, Chardonnay, Russian River Valley, '06 / 34  
Flora Springs, Chardonnay, Napa, '06 / 46  
Zenato, Pinot Grigio, Italy, '06 / 32  
Alto Adige, Pinot Grigio, Terlan, '06 / 38  
La Merlina, Gavi di Gavi, Italy, '07 / 44  
Pieropan, Soave Classico, Italy, '06 / 38  
Argiolas, Costamolino, Sardegna, '06 / 34  
Feudi Greco di Tufo, di San Gregorio, Italy, '06 / 42  
Columbia Winery, Riesling, '06 / 30

### champagne / sparkling wine

Zardetto, Prosecco Brut / 34  
Rosa Regale, Banfi / 36  
Moët Chandon / 85  
Veuve Clicquot / 90  
Dom Perignon / 280