

Merry Christmas

2017

Antipasti

Carciofini al Forno 18

Oven-roasted artichoke hearts filled with Parmigiano, parsley, black olives, garlic and mozzarella.

Capesante e Porcini 18

Pan-seared diver scallops topped with fresh chopped tomato and porcini mushrooms finished in a white wine truffle sauce and topped with crispy polenta.

Burrata 19

Roasted beets arugula fennel yellow grape tomato, vinaigrette, drizzle and bresaola meat.

Specials

Risotto 44

Italian Arborio rice with seared scallops wrapped with speck, peas, white wine and thyme-infused veal sauce.

Branzino 46

Pan Seared Chilean Sea Bass, with carrots mashed potato Broccolini served with truffle butter and Porto reduction sauce.

Ravioli di Cervo 30

Venison ravioli with demi glaze sauce, topped with boschetto tartufo cheese.

Filetto 55

10oz filet mignon topped with cognac mix peppercorn sauce, served with broccolini and purple mashed potato.

Dolce

Tiramisu 14

Layers of lady fingers dipped in espresso, mascarpone cheese and cocoa powder.

Tortino al Cioccolato 16

Mini chocolate lava cake served warm with vanilla gelato and fresh raspberry sauce.

Apple Tartlet 13

Short pastry base, filled with sliced apples and topped with almond, served with vanilla gelato.

Pumpkin Cheesecake 12

Topped with a vanilla bean whipped cream.

Menù a la Carte

~Antipasto~

Fritto di Calamari e Gamberetti 18

Deep-fried baby calamari and rock shrimp served with marinara sauce

Carpaccio di Manzo 18

Thinly slice raw filet mignon topped with arugula, extra virgin olive oil, lemon juice, caper and shaved parmigiano.

Zuppa 10

Sweet potatoes and carrots topped with sweet corn

~Insalata~

Insalata Alle Pere 17

Organic baby mixed greens, fresh raspberries, sweet gorgonzola cheese, walnuts and sliced pears tossed in a lemon vinaigrette.

Caprese 19

Imported buffalo mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic. **Add Prosciutto di Parma, 5**

Cesare 14

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano. **Add chicken or fried calamari, 5**

~La Pasta~

Lasagna 25

Fresh homemade pasta filled with Bolognese and besciamella sauce then topped with mozzarella and parmigiana

Pappardelle con Funghi Porcini e Capesante 33

Wide ribbon pasta with porcini, shiitake, Portobello, field mushrooms and pan-seared diver scallops in a white truffle & brandy cream sauce.

Ravioli ai Crostacei 35

Fresh homemade seafood ravioli finished with a creamy sauce of cognac, shiitake mushrooms and sweet corn then topped with rock shrimp and lobster.

Penne alla Vodka con Porcini 23

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce. **Add chicken or rock shrimps, 5**

Cappellacci di Zucca 28

Homemade hat shaped pasta filled with butternut squash, walnuts, ricotta and parmigiano. Finished with brown butter, sage and a touch of marinara.

~Il Pesce~

Cioppino 49

Fresh seasonal mussels, Manila clams, Jumbo prawn, calamari, fresh fish, diver scallop, sautéed with roasted garlic in a zesty tomato sauce.

Capesante ai Pomodorini Secchi 44

Pan-seared diver scallops sautéed with minced red onion, pancetta, cherry and sundried tomatoes, cream and a touch of Cajun seasoning. Served atop risotto cakes and sweet corn.

~La Carne~

Pollo Parmigiana 35

Pounded chicken, breaded and oven baked with fresh mozzarella and marinara sauce.

Scaloppine ai Funghi Porcini 34

Pan-seared veal scaloppine sautéed with fresh porcini mushrooms in a brandy cream sauce.

Ossobuco di Agnello 42

Lamb shank braised with Chianti, root vegetables and Vigilucci's tomato sauce. Served over mashed potato and broccolini.