

## primi piatti

**Prosciutto**  
Parmigiano reggiano,  
shaved cantaloupe

**Antipasti**  
Selection of cured meats,  
parmesan cheese,  
roasted peppers  
and Kalamata Olives

**Casserola e Granchio**  
(Jumbo Lump Crab Bake)  
Sweet yellow corn and leeks  
baked in a casserole with  
provolone

**Degustazione  
di Crostini per Due**  
(Assorted Crostini)  
Tomato and basil,  
olive tapenade, red peppers  
pesto, sun dried tomato,  
arugula mozzarella and  
prosciutto stick

**Pomodoro e Mozzarella  
di Bufala**  
(Bufala Mozzarella and Tomato)  
Extra virgin olive oil, aged  
balsamic and garlic focaccia

**Bistecca Tartare**  
(Steak Tartare)  
Classic Dijon mustard, capers,  
parsley, onion, parmesan  
cheese and black pepper  
vinaigrette with criss potatoes

**Calamari Fritto Misto**  
Golden fried calamari with  
marinara sauce and lemon  
garlic aioli

## zuppe e insalate

**Zuppa di Cipolle**  
(Onion Soup)  
Creamed Caramelized onions-  
leek soup with garlic croutons  
and gratinet mozzarella

**Cioppino**  
Rustic San Francisco  
seafood stew, garlic,  
tomato and herb crostini

**Insalata di Cesare**  
Romaine, garlic and anchovy  
emulsion, parmesan cheese  
and herb crostini

**Insalata di Arugula**  
Goat cheese, toasted pine nuts,  
crisp shallots, sun dried  
tomato vinaigrette and  
balsamic syrup

**Italian Tagliare Assortito**  
(Italian Chop Chop)  
Soppresata, egg, tomato,  
celery, corn, radicchio,  
romaine, cucumber, avocado  
and Italian dressing

## piatti principali

### pasta

**Pappardelle Puttanesca**  
Shrimp scallops, mussels,  
clams, calamari, kalamata olive,  
anchovies, sundried tomato in  
basil-marinara sauce

**Spaghetti Bolognese**  
Slow braised Ground beef-veal,  
tomato, garlic, basil  
and parmesan cheese

**Linguini Alfredo**  
White wine and garlic cream  
sauce, crispy pancetta and  
italian parsley

**Penne Verdura**  
Grilled Vegetables, roasted  
peppers, basil pesto and  
parmesan cheese

**Rigatoni alla Toscana**  
Kobe meatballs baked in a herb  
tomato ragout-smothered in a  
mozzarella cheese

### mare / verdure

**Branzino Toscano Grigliato**  
(Grilled Sea Bass)  
Grilled vegetables, garlic  
mashed potato and basil pesto

**Trancio di Salmone**  
(Pan Seared Salmon)  
Orecchiette pasta with  
artichokes, olives, grilled  
asparagus-arugula salad and  
lemon vinaigrette

**Melanzane Parmiggiana**  
Pan fried breaded eggplants,  
smothered in marinara sauce,  
parmesan and mozzarella  
cheese with a gaspacho "shot"

**Grigliata Mista**  
(Mixed Grilled)  
Colorado lamp chops, baby  
chicken, veal medallion with  
italian sausage and rigatoni  
pasta

### bistecche

**Bistecca Toscana "Ribeye"**  
Blackened angus Ribeye steak,  
cajun spiced butter, marinated  
peppers and baked pecorino  
"mac&cheese"

**Filetto Mignon Rustico**  
Horseradish mashed potatoes,  
porcini mushrooms, arugula  
and barolo sauce

**Veal Parmiggiana**  
Panfried veal cutlet topped  
with mozzarella cheese, linguini  
tomato sauce

**Bistecca alla Griglia**  
Grilled vegetables, oregano  
aioli, smoked paprika-garlic  
steak fries