

# April Menu

## Antipasti and Fritti

<b>Burrata with Roasted Beets</b>	Stracciatella Cheese wrapped with Mozzarella Cheese, served with Roasted Red and Gold Beets, Candied Walnuts, Olive Oil Dressed Arugula and Baked Crostini 15. (vegetarian)
<b>Caprese</b>	Alternating Layers of Heirloom Tomatoes and Fior di Latte Fresh Mozzarella, topped with Fresh Basil, Oregano, Sea Salt, Olive Oil 15. (gluten free, vegetarian)
<b>Stuffed Zucchini Blossoms</b>	(4) Zucchini Blossoms filled a mixture of Parmesan, Ricotta, Smoked Mozzarella and Basil served with a Tomato Vinaigrette and Citrus Aioli 14. (vegetarian)
<b>Prosciutto and Burrata</b>	Burrata Cheese and Prosciutto Served over Arugula, topped with Olive Oil Drizzle and Sea Salt, served with Crostini 16.
<b>Suppli al Telefono</b>	A large breaded ball of House Made Risotto stuffed with Smoked Mozzarella and Tomato Sauce served over Tomato Sauce with Sea Salt, Parmesan and Fresh Basil 11. (vegetarian)
<b>Calamari Fritti</b>	Lightly floured Calamari Tentacles and Rings served with Citrus Aioli and Tomato Sauce 15.
<b>Bruschetta alla Romana</b>	A mixture of Cherry Tomatoes, Fresh Basil, Capers, Castelvetrano Olives and Olive Oil served over Toasted Garlic Rubbed Bread with a drizzle of Balsamic 12. (vegetarian)
<b>Bruschetta Stracciatella</b>	Toasted Sourdough Bread topped with Stracciatella Cheese (made from cow's milk), Truffle Paste and Honey (vegetarian) 12.
<b>Meatballs al Forno</b>	A mixture of Beef and Pork Meatballs served over Creamy Polenta topped with Tomato Sauce and Parmesan 16. (slightly spicy)
<b>Marinated Artichokes</b>	Pan Seared Marinated Artichokes served with a Lemon Parmesan Cream Sauce 12. (gluten free, vegetarian)
<b>Gorgonzola Salad</b>	Spring Mix Lettuce tossed in a Balsamic Vinaigrette topped with Candied Walnuts, Gorgonzola, and Strawberries 12. (gluten free, vegetarian)
<b>House Salad</b>	Radicchio, Mixed Greens, Cherry Tomatoes tossed in a Golden Raisin White Balsamic Vinaigrette and topped Watermelon Radish, Fresh Beets and Parmesan 12. (gluten free, vegetarian)

## Entrees (Traditional Roman Staples sometimes with a little twist)

*Add a half salad for \$8 with all entrees.*

<b>Carbonara</b>	<b><i>This is an Italian Carbonara. No use of cream or butter goes into this dish.</i></b> Imported Mezzi Rigatoni Pasta and Guanciale tossed in a creamy sauce of Egg Yolks, Pecorino Romano, Starchy Pasta Water, and Coarse Black Pepper 24.
<b>Amatriciana</b>	Imported Bucatini Pasta and Crispy Guanciale tossed with a Tomato Sauce prepared with San Marzano Tomatoes, Onions, Calabrian Spice and White Wine, topped with Pecorino Romano 24. (spicy)
<b>Cacio e Pepe with Truffle</b>	Imported Spaghetti alla Chitarra Pasta tossed in a delicate sauce prepared with Pecorino Romano, a Paste of Mushrooms, Olives and White Truffle, Starchy Pasta Water and Coarse Black Pepper 19. (vegetarian) Add guanciale ( <b>Pasta Gricia</b> ) 23.
<b>Fettucine Papalina (The Pope's Pasta)</b>	Prosciutto Crudo, Peas, and Kalamata Olives tossed with Fresh Fettucine Pasta, Coated with a Creamy Egg and Parmesan Sauce Mixture 23.
<b>Pasta with Chicory and Pesto</b>	Braised Chicory with a House Made Italian Basil and Pine Nut Pesto tossed with Trofie Pasta, Olive Oil, Black Pepper, White Wine, and Pecorino Romano, topped with Toasted Pine Nuts (vegetarian) 22.
<b>Spaghetti al Limone with Pistachio</b>	Spaghetti alla Chitarra Pasta tossed with Pistachio, Butter, Onions, Garlic, Lemon Zest and Pecorino Romano 21. (vegetarian) Add Spicy Shrimp \$8.
<b>Zozzona</b>	Rigatoni tossed with Italian Sausage and Guanciale in a marriage of sauces Carbonara and Amatriciana producing a very Creamy Tomato Sauce, topped with Pecorino 25.



# April Menu

## Chicken Saltimbocca (\$26) or Veal Saltimbocca (\$36.) alla Romana

Lightly Floured Medallions of Chicken Breast or Veal layered with Prosciutto and Sage sauteed in a sauce of Olive Oil, Butter, and White Wine (we add capers and lemon to this dish as we love the combination), served over Creamy Mashed Potatoes or Polenta

## Bucatini alla Puttanesca

Bucatini tossed with Olive Oil, Garlic, Capers, Cherry Tomatoes, House Made Tomato Sauce, and Kalamata Olives (vegetarian) 21. Roman Style ask for anchovies \$4

## Seared Ling Cod

Served over Chickpea Puree and topped with Lemon Agrumato 26. (GF)

## Entrees (favorites of ours from other Regions of Italy)

### Ravioli alla Norcina (Umbria Region)

House prepared Raviolis stuffed with Peppered Mascarpone and Pecorino Romano, topped with Italian Sausage and served in a Truffle, Nutmeg and White Wine Cream Sauce 24.

### Lasagna alla Bolognese

A Meaty blend of Ground Pork, Veal and Beef, Celery, Carrots, Onions, layered between Fresh Lasagna Pasta, Smoked Mozzarella, Fontina and Fresh Mozzarella Cheeses, House Made Tomato Sauce and Bechamel, topped with Parmigiano Reggiano 25.

### Fettucine Bolognese

A Meaty blend of Ground Pork, Veal, Beef, Celery, Carrots, Onions, Red Pepper, and House Made Tomato Sauce tossed with Fresh Fettucine Pasta topped with Parmigiano Reggiano 25.

**Paccherri Pasta alla Gallipoli (Puglia Region)** Shrimp, Calamari Rings, Mussels, Red Peppers and Cherry Tomatoes tossed in a Saffron and Tomato Seafood Base with Large Paccherri Pasta 26.

## Entrees (Chef-centric signature dishes)

### Pan Seared Atlantic Salmon

Pan Seared Atlantic Salmon served over Pecorino Risotto topped with a White Wine Sauce with Lemon, Butter, Cherry Tomatoes, and Capers 30.(GF)

### Sauteed Shrimp with Mushroom Risotto

Shrimp sauteed in a sauce of Sweet Marsala Wine, Butter, Lemon, and Garlic served over Pecorino and Mushroom Risotto 26. (GF)

### Bistecca in Padella (Filet Mignon)

Pan Seared Petite Filet Mignon served over Creamy Mashed Potatoes, topped with Sauteed Mushrooms and Onions in a Port and White Wine Reduction 46. (GF)

### Creamy Pasta with Roasted Cauliflower, Mushrooms and Pan Seared Chicken Breast

Roasted Cauliflower, Mushrooms, Truffle Paste in Garlic Cream Sauce tossed with Mezzi Pasta and topped with Pan Seared Chicken Breast 26.

### Stuffed Bavette Involtini

Flank steak rolled and stuffed with Prosciutto, Smoked Mozzarella and Spinach served over Creamy Polenta topped with a Salmoriglio sauce (olive oil, garlic, lemon, parsley) \$38. (GF)

## Pizza and Calzones

**Tonda Style Roman Thin Crust (personal) 12-14 inch Pizza (tomato sauce made with true imported San Marzano tomatoes**

### Margherita 16.

Tomato Sauce, Fresh Mozzarella, Fresh Basil, Olive Oil Drizzle (vegetarian)

### Prosciutto Crudo 18.

Tomato Sauce, Fresh Mozzarella, Prosciutto, Olive Oil Drizzled Arugula

### Diavola 18.

Tomato Sauce, Spicy Salami, Fresh Mozzarella, Basil, Olive Oil Drizzle

### Giovani 17.

Tomato Sauce, Mozzarella, Imported Pepperoni, Sausage, Mushrooms

### Rione 18.

Pecorino Romano, Course Ground Pepper, Mild Italian Sausage, Mushrooms and Red Peppers, lemon Olive Oil Drizzle

### Quattro Formaggi 17.

Garlic, Fontina, Gorgonzola, Parmesan and Smoked Mozzarella

### Vegetarian 16.

Tomato Sauce, Garlic, Pesto, Kalamata Olives, Artichoke Hearts, Fresh Tomato, Fresh Mozzarella

### Mortadella and Pistachio 18.

Olive Oil, Imported Mortadella, Pistachio Paste, Crescenza-Stracchino Cheese, Crushed Pistachios, Arugula dressed with Lemon Vinaigrette

**Meat Ball/Sausage Calzone 18.** A pizza turnover filled with House Made Meatball, Italian Sausage, Smoked Mozzarella Fontina, and Tomato Sauce

**Pepperoni and Prosciutto Calzone 18.** A pizza turnover filled with Grated Mozzarella, Soppresatta, Pepperoni, Prosciutto Cotto, and Tomato Sauce

**Kids Menu 10 and under** Fettucine Alfredo 14. Spaghetti with Meat Sauce 12.

Baked Mozzarella/Ham Sandwich with Tomato Vinaigrette, served with Fries 12.

Cheese, Pepperoni or Sausage Pizza 12.