

## MAIN COURSES

**SALMONE SALSA DI ARANCIA | \$20**  
GRILLED SALMON WITH FRESH ORANGE SAUCE

**BACCALA ALLA LIVORNESE | \$25**  
BACALAO WITH TOMATO SAUCE, BLACK OLIVES,  
AND RED ONIONS

**POLLO PIPPO | \$22**  
ORGANIC HALF CHICKEN WITH PORCINI  
MUSHROOM AND CHERRY SAUCE

**SALTIMBOCCA ALLA ROMANA | \$24**  
VEAL SCALOPPINE WITH SAGE, AND PROSCIUTTO  
DI PARMA, IN WHITE WINE SAUCE

**BISTECCA | \$20**  
GRILLED 8OZ SKIRT STEAK SERVED  
WITH GREEN SALAD

## SALADS

**SPINACI | \$15**  
BABY SPINACH SALAD, GUANCIALE,  
PINE NUTS, RASPBERRY DRESSINGS

**BOTTARGA | \$17**  
SHAVED ARTICHOKES, ARUGULA, BOTTARGA

**ROMAINE | \$15**  
WATERCRESS, RADICCHIO, AVOCADO,  
DRIED CHERRIES

## SIDES

**MASHED POTATOES | \$12**  
POTATO PUREE WITH BLACK TRUFFLE

**BAKED POTATOES | \$10**  
OVEN BAKED POTATOES

**BRUSSEL SPROUTS | \$10**

**BROCCOLI | \$10**

**SPINACH | \$10**

## DESSERTS

**SBRICOLATA FRUTTI DI BOSCO | \$10**  
CHANTILLY CREAM WITH RASPBERRY SAUCE

**TIRAMISU | \$9**  
LADY FINGERS WITH MASCARPONE & COFFEE

**SBRICOLATA NUTELLA | \$10**  
ITALIAN HAZELNUT CREAM & CRUNCHY HAZELNUTS

**SOFT CAKE | \$9**  
BLACK & WHITE CAKE WITH CHOCOLATE & TORRONCINO

\* CONSUMING RAW OR UNDERKOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE RISK OF FOOD BORNE ILLNESS.

CORKAGE FEE  
WINE \$25 | CHAMPAGNE \$35

FOR FULL CATERING SERVICES & PARTIES ASK US OR CALL 786 953-7577