

Antipasti

“scampi”...jumbo shrimp with lemon butter garlic sauce and sauté leeks
carpaccio...beef with arugola, fried capers, agrumato olive oil and red rock sea salt
prosciutto ...with melon and Vincotto
calamari fritti...with spicy tomato sauce

Zuppe

pasta e fagioli...cannellini bean soup with pancetta and ditalini pasta
minestrone...vegetable medley soup with parmesan and olive oil

Insalate

caesar...caesar salad with garlicky pizza croutons
mista...mixed baby field greens with house vinaigrette
caprese...fresh buffalo mozzarella with tomatoes and basil
rucola...with lemon, extra virgin olive oil and shaved parmesan cheese
tricolore...with balsamic vinegar and shaved parmesan
add chicken or shrimp

Pizza

margherita...classic tomato, mozzarella and basil
caprese...fresh tomato, buffalo mozzarella and basil
toscana...with sausage, mozzarella and parmesan
carpaccio...with mozzarella, sliced prosciutto, arugola and shaved parmesan
vegetariana...with mixed vegetables, with or without cheese
capricciosa...with tomato, mozzarella, prosciutto cotto, mushroom, artichokes and olives
calzone...with ricotta, ham, mushrooms and sundried tomato

Pasta

capellini al pomodoro...angel hair pasta with tomato, garlic, basil and olive oil
capellini primavera...with fresh garden vegetables, plum tomatoes and basil
spaghetti a la Renato...tossed in tomato sauce and finished with butter and parmesan
spaghetti con polpette...with tomato sauce, parmesan and meatballs
pappardelle al ragu’...tossed in our three meats sauce
linguine alle vongole...with clams in a lightly spiced white wine garlic sauce
penne al pesto...fresh basil pesto with green beans and potatoes
gnocchi...soft potato dumplings tossed with tomato sauce and basil
tortiglioni con salsiccia...with peas and sausages in tomato cream sauce
agnolotti...filled with Italian ricotta cheese and sauteed with tomato and basil sauce
ravioli...filled with spinach and ricotta with three meats ragu
add chicken or shrimp

Secondi

salmone rustico...grilled and served with sautéed rapini and extra virgin olive oil
pesce spada...swordfish and grilled vegetables, with Mediterranean relish
scaloppine al limone...with lemon sauce, served with spinach “all’agro”
scaloppine al marsala...with sauteed mushrooms
pollo ai carciofi...chicken filets sauteed with artichokes in lemon white wine sauce
pollo alla piccata...free range chicken breasts with lemon caper sauce and spinach
pollo alla parmigiana...breaded, pan fried and finished with tomato sauce and cheeses
pollo al mattone...whole hen cooked under a brick with mustard wine sauce and rapini

Executive chef...Renato De Pirro

Desserts

tiramisu

espresso soaked ladyfingers layered with marscapone creame, served with Tuscan biscotti

fresh fruit and sabayon

amaretto sabayon, fresh seasonal berries, shortbread cookie

chocolate molten cake

a warm chocolate cake with homemade vanilla gelato

fresh cannoli

stuffed with sweet homemade ricotta cheese, toasted hazelnuts and pistachios

cheesecake

ricotta and marscapone cheesecake topped with whipped cream

homemade gelato and sorbetti

Wine by the Glass

SPARKLING WINE

2006 Elio Perrone *Bigarò*, (Piedmont)

mv Franciacorta, Ca' del Bosco *Nuova Cuvée* (Lombardia)

mv Lambrusco Grasparossa del Castelvetro, Fiorini (Emilia-Romagna)

mv Prosecco di Valdobbiadene Nino Franco *Rustico* (Veneto)

WHITE WINE

2005 Chardonnay, Sonoma Cutrer *Russian River Ranches*, Sonoma Coast, CA

2005 Pinot Grigio, Bottega Vinaia (Trentino)

2005 Erbaluce di Caluso, Favaro Le Chiusure (Piemonte)

SOMMELIER'S SELECTION

2005 Verdicchio dei Castelli di Jesi Classico Superiore, Umani Ronchi Casal di Serra (Marche)

Now there is a mouthful even before you bring your glass to your lips. Pronounced Vair-dee-KEYO, this is arguably Italy's most noble white grape variety. Casal di Serra presents Verdicchio in its most classic, subtle, elegant form. Aromas of marzipan (almond paste), honey, bee's wax and acacia flower dominate the nose. It is a medium weight wine with just the right balance between richness of texture and a refreshing finish. There is an almost Chablis-like character to this wine as it has such a persistent chalky minerality in both aroma and flavor. A very subtle touch of oak adds just the right degree of softness to the texture. Interestingly, Verdicchio can age for decades and achieve amazing complexity, but why wait when the wine is so good right now.

ROSÉ WINE

2006 Golfo del Tigullio, Bisson (Liguria)
(100% Ciliegiolo)

RED WINE

2004 Cabernet Sauvignon, Louis M. Martini *Reserve*, Napa Valley, CA

2002 Etna Rosso, Benanti Rosso di Verzella (Sicilia)
(50% Nerello Mascalese & 50% Nerello Cappuccio)

2004 Merlot, Provenance, Napa Valley, CA

2005 Rosso di Sicilia, Firriato Nero d'Avola *Chiaramonte* (Sicilia)

SOMMELIER'S SELECTION

2003 Il Borro (San Giustino Valdorna, Toscana)

Owned by the Ferragamo family since 1993, approximately 100 acres of the estate's 700 acres are dedicated to vineyards. With the assistance of winemaker Nicolò D'Afflito, the Ferragamos hope to create a modern classic Tuscan wine through rigorous grape growing practices and the gentlest wine making techniques. The temperate climate and poor, sandy soils of the estate provide excellent conditions to cultivate Merlot, Cabernet Sauvignon, Syrah and Petit Verdot. Though not a traditional Tuscan blend, this wine has that inimitable Tuscan earthiness that mingles beautifully with the riper, more modern intensity of fruit aroma and flavor. It offers lots of ripe, almost jammy, blackberry, raspberry and plum character with a nice touch of toasty vanilla from oak aging. The texture is soft and smooth and the flavors linger persistently. Less than 3000 cases of this wine were produced in 2003.