



# DINNER MENU

A TASTE OF ITALY IN THE ELMWOOD VILLAGE

## ANTIPASTI E INSALATI

### **INSALATA CAESAR**

HEARTS OF ROMAINE, CROUTONS, PARMIGIANO REGGIANO, ANCHOVY, GARLIC & LEMON AIOLI 12

### **INSALATA GRIGLIA**

GRILLED HEARTS OF ROMAINE, CRISPY PROSCIUTTO, TOASTED WALNUTS, FIRE ROASTED PEPPERS, GORGONZOLA, BALSAMIC VINAIGRETTE 13

### **INSALATA AROMA**

MIXED GREENS, ARTICHOKES, GRAPE TOMATOES, OIL CURED OLIVES, SHAVED PARMESAN, FRIED LEEKS AND BALSAMIC VINAIGRETTE 12

### **BREAD BASKET**

HOUSEMADE FOCACCIA & ITALIAN BREADS, HERBED BUTTER & DIPPING OIL 7

### **BRUSSELS SPROUTS**

PAN SEARED, PANCETTA, SHALLOTS, BALSAMIC REDUCTION 10

### **CALAMARI FRITTO**

LIGHTLY FRIED CALAMARI, CALABRIAN CHILI-HONEY DRIZZLE 16

### **CARCIOFO ZUPPA**

CREAMY ROASTED ARTICHOKE & GORGONZOLA BISQUE 8

### **SEMOLINA FRIED OYSTERS**

½ DOZEN, PANCETTA, ARUGULA, MACERATED SHALLOTS, RED WINE GARLIC DRIZZLE 18

### **BEET AND BURRATA**

ROASTED BEETS, GREENS, PROSCIUTTO, BALSAMIC REDUCTION, TOMATO JAM 13

### **SHRIMP SCAMPI**

LEMON-GARLIC-WHITE WINE SAUCE, HERBS, GRILLED CIABATTA 12

### **ARTICHOKES FRANCAISE**

ARTICHOKE HEARTS DIPPED IN EGG AND CHEESE, SAUTEED WITH LEMON, GARLIC, CAPERS, BUTTER 11

### **POLPETTE**

GROUND VEAL, PORK, & BEEF MEATBALLS, POMODORO SAUCE, RICOTTA, TOAST POINT 11

### **HOUSE-MADE RICOTTA**

LOCAL HONEY, PINE NUTS, ARUGULA, CRUSHED BLACK PEPPER, CROSTINI 13

## SECONDI

### **CHICKEN FRANCAISE**

EGG & PARMESAN DIPPED CHICKEN BREAST, SPAGHETTI AGLIO OLIO, SEASONAL VEGETABLE 26

### **FILETO DI MANZO**

10OZ SIRLOIN, PORCINI & BROWN SUGAR RUBBED, SALSA VERDE, RISOTTO BIANCO, ARUGULA 34

### **GRILLED SALMONE**

SHRIMP, ANDOUILLE SAUSAGE, & SWEET PEA "PAELLA" RISOTTO, ROASTED RED PEPPER RELISH 34

### **PORK CHOP**

GRILLED, CREAMY PORCINI POLENTA, PORT WINE BRAISED PEARS 32

### **14OZ GRILLED RIBEYE**

TRUFFLE PARMESAN FRITTES, GORGONZOLA, BALSAMIC GLAZE, SEASONAL VEGETABLE 40

### **HOUSE-MADE LASAGNA**

BOLOGNESE & BÉCHAMEL LAYERED, PECORINO ROMANO, FONTINA, ARUGULA INSALATA 28

# HOUSE-MADE PASTA

## **PAPPARDELLE PIEMONTE**

ROASTED WILD MUSHROOMS, TOMATOES, GARLIC, PESTO, TRUFFLE OIL,  
PARMIGIANO REGGIANO 24

## **SHRIMP FETTUCCHINE**

BREADED & GRILLED TIGER SHRIMP, PROSECCO CREMA 26

## **PENNE AROMA**

PORK SAUSAGE, WILD MUSHROOM, CARMELIZED ONION,  
PLUM TOMATO CREAM 26

## **SPAGHETTI POMODORO**

MINI MEATBALLS, HOUSE-MADE POMODORO, PARMIGIANO REGGIANO 20

## **PAPPARDELLE BOLOGNESE**

SLOW COOKED HEARTY RAGU OF BEEF, PORK, & VEAL 28

## **FRUTTI DI MARE**

SPAGHETTI, SCALLOPS, MUSSELS, CALAMARI, SHRIMP, CLAMS, SPICY TOMATO-BASIL SAUCE 34

## **FETTUCCHINE AGNELLO**

HOUSE-MADE MERGUEZ LAMB SAUSAGE, SWEET PEAS, POMODORO CREAM, BASIL AND MINT 27

## **LOBSTER RAVIOLI**

HOUSE MADE LONSTER RAVIOLI WITH FRESH LOBSTER MEAT AND LEMON-SAGE CREAM SAUCE 32

# PIZZA

## **MARGHERITA**

FRESH MOZZARELLA, POMODORO, FRESH BASIL 17

## **QUATTRO FORMAGGI**

ASIAGO, MOZZARELLA, GORGONZOLA, PARMIGIANO REGGIANO, POMODORO SAUCE 18

## **NAPOLI**

BLACK & WHITE ANCHOVIES, CURED BLACK OLIVES, WHITE ONION, PARSLEY,  
PARMIGIANO ROMANO, POMODORO SAUCE 17

## **CALABRESE**

SOPPRESSATA, RADDICCHIO, SWEET PICKLED BANANA PEPPERS, FONTINA, ASIAGO,  
POMODORO SAUCE, HONEY DRIZZLE 19

## **VERDE**

GRILLED CHICKEN, PESTO, WILD MUSHROOMS, RED BELL PEPPERS, FONTINA, ASIAGO 16

## **TARTUFO DI PORCINI**

WILD MUSHROOMS, WHITE TRUFFLE PORCINI CREAM, FONTINA, LEMON BRAISED SPINACH,  
TRUFFLE OIL 19

## **SALSICCIA**

MERQUEZ LAMB SAUSAGE, ROASTED EGGPLANT, TOMATO, PINE NUTS, RED ONION, FONTINA,  
MINT, SOUR CREAM AIOLI, CHILI OIL 19

# DOLCI

ZEPPOLI 11

AFFOGATO 11

HOUSE-MADE GELATO (DAILY SELECTION) 6

SIDE SCOOP HOUSE-MADE GELATO 2

MASCARPONE CHEESECAKE 10

CHOCOLATE CHIP & SHAVED ALMOND CANNOLI 6

CHOCOLATE PANNA COTTA, PISTACHIOS, SEA SALT, EVOO, WHIPPED CREAM 10

***\* NO MENU SUBSTITUTIONS  
OR MODIFICATIONS AT THIS TIME\****