



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

HOUSE-MADE FOCACCIA & ITALIAN BREADS, HERBED BUTTER, DIPPING OIL 7

CALAMARI FRITTO

LIGHTLY FRIED CALAMARI, CALABRIAN CHILI-HONEY DRIZZLE 16

BABY BACK RIBS

DEEP FRIED, HOUSE-MADE BARBECUE AGRODOLCE 14

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

INSALATA DI TONNO

ITALIAN OIL CURED FLAKED TUNA, HARICOT VERTS, TOASTED ALMONDS, GRAPE TOMATOES, OLIVES, HARD BOILED EGG, RED WINE VINAIGRETTE 13

POLPETTE

GROUND VEA.L, PORK, & BEEF MEATBALLS, POMODORO SAUCE, RICOTTA, TOAST POINT 11

HOUSE-MADE RICOTTA

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

SECONDI

GAMBERI POLENTA

TIGER SHRIMP, CREAMY POLENTA, PANCETTA, GRAPE TOMATOES, WILD MUSHROOMS, WHITE WINE, LEMON 26

GRILLED SALMONE

SALMON FILLET, SHRIMP-ANDOUILLE SAUSAGE-SWEET PEA "PAELLA" RISOTTO, ROASTED RED PEPPER RELISH 34

12OZ BONE-IN PORK PORTERHOUSE

ROASTED GARLIC WHIPPED POTATOES, CALABRIAN CHILI HONEY, MACERATED SHALLOTS, HARICOT VERTS 32

POLLO MILANESE

BREADED CHICKEN CUTLETS, PAN FRIED, ARUGULA, GRAPE TOMATOES, SHAVED PARMESAN, EVOO, FRESH LEMON 24

14OZ GRILLED RIBEYE

GORGONZOLA, BALSAMIC GLAZE, GRILLED ASPARAGUS, STEAK CUT FRIES 40

HOUSE-MADE PASTA

PAPPARDELLE PIEMONTE

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

AGNELLO FETTUCCINE

SPICED LAMB SAUSAGE, SWEET PEAS, PECORINO ROMANO, TOMATO CREAM, FRESH MINT 26

SHRIMP FETTUCCINE

BREADED & GRILLED TIGER SHRIMP, PROSECCO CREMA 26

PENNE AROMA

PORK SAUSAGE, WILD MUSHROOM, CARMELIZED ONION,
PLUM TOMATO-CREAM SAUCE 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

HOUSE-MADE SPAGHETTI, SEA SCALLOPS, MUSSELS, CALAMARI, TIGER SHRIMP, CLAMS,
SPICY POMODORO, BASIL 34

LOBSTER RAVIOLI

HOUSE-MADE LOBSTER RAVIOLI, LEMON-SAGE CREAM 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

BIANCA

PORK SAUSAGE, CHERRY TOMATO, SPINACH, WHITE ONION, ASIAGO, EVOO 19

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