



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, 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

ARTICHOKES FRANCAISE

EGG & PARMIGIANO REGGIANO DIPPED ARTICHOKE HEARTS, LEMON,
GARLIC-CAPER-BUTTER SAUCE 11

BEEF AND BURRATA

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

STEAK SANDWICH

GRILLED 8 OZ RIBEYE STEAK WITH GARLIC WILTED SPINACH, FRESH MOZZARELLA,
BRUSCHETTA HEIRLOOM TOMATOES AND CALABRIAN CHILE AIOLI ON CIABATTA 24

POLPETTE

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

BRUSSELS SPROUTS

CARMELIZED WITH PANCETTA AND BALSAMIC SYRUP 12

SECONDI

DUCK BREAST

PAN SEARED 10OZ DUCK BREAST WITH CREAMY BUTTERNUT SQUASH POLENTA PUREE AND
CRANBERRY MOSTARDA 32

PORK OSSO BUCCO

PORK SHANKS BRAISED IN WHITE WINE, TOMATOES, AND VEGETABLES, CREAMED POLENTA,
GREMOLATA 32

HALF ROASTED CHICKEN

HERBED COUS COUS, ASPARAGUS, CALABRIAN CHILI HONEY, MACERATED SHALLOT 28

14OZ GRILLED RIBEYE

GORGONZOLA, BALSAMIC GLAZE, ASPARAGUS, STEAK CUT FRIES 46

10 OZ FILET MIGNON

PAN SEARED WITH PEPPERCORN BRANDY CREAM AND DIJON HERB SPAETZLE 46

GRILLED SALMON

WITH PAELLA RISOTTO, GRILLED ASPARAGUS AND RED PEPPER-FENNEL RELISH 34

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 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