

Due

ANTIPASTI		INSALATE	
12. FEGATINI DI POLLO CON POLENTA Chicken liver with polenta, balsamic, endive, radicchio	12. GUAZZETTO TOSCANO Shrimp sautéed in olive oil, rosemary, fresh tomato sauce canellini beans	17. CESARE Traditional caesar salad	13. MISTA Mixed greens with carrots, fennel, house dressing
14. CROSTINI DI POLENTA Baked polenta in a cream of gorgonzola, and fontina	14. CARPACCIO DI MANZO Beef Carpaccio over rugola, shaved Parmigiano, olive oil	17. DELLA CASA Mixed greens, baked goat cheese, walnut dressing	13. BIANCA Endive, artichokes, mushrooms, hearts of palm, parmigiano, olive oil, lemon
16. LASAGNETTE DI MELANZANE ALLA PARMIGIANA Baked eggplant with tomato sauce and mozzarella cheese	16. CRAB CAKES CON ZUCCHINE With fresh jumbo lump crab meat, zucchini over field salad	17. FRANCESCANA Mêslun, red beets, fresh corn, tomatoes, shaved aged ricotta cheese	12. MOSAICO Asparagus, string beans, corn, red beets, hearts of palm, tomatoes
17. FIORI DI CARCIOFI Artichokes baked in olive oil and garlic	17. MOZZARELLA DI BUFALA ALLA CAPRESE Bufala mozzarella, tomatoes, basil, roasted peppers, olive oil	17. TRICOLORE Rugola, endive, radicchio, olive oil, lemon	11. DI POMODORI Red onion, black olive, white beans, tomato, basil
15. COZZE ALLA TARANTINA Mussels in a spicy tomato both	15. Fritto Misto - Calamari - Shrimp - Artichokes - Zucchini	18. SECONDI	
PASTE		18. POLLO ABRUZZESE Boneless chicken sautéed with tomato sauce, mushrooms, shallots, white wine	21. SCALAPPINE DI VITELLO PICCATO Veal sautéed with lemon, white wine and capers
19. RAVIOLI PIEMONTESI Homemade spinach & ricotta ravioli in a pink sauce	19. SPAGHETTI ALLA MILITARE Spaghetti with fresh tomato, basil, garlic, oregano	21. POLLO CONTADINA Boneless chicken, sausages sautéed with artichokes, white wine and garlic	21. SCALAPPINE DI VITELLO ALLA BOSCAIOLA White wine and mixed wild mushrooms
20. GNOCCHI VERDI AURORA Spinach & potatoes dumplings with tomatoes, cream, asparagus	20. FETTUCINE ALLA BOLOGNESE Homemade noodles with bolognese sauce	20. POLLO SCARPARELLO Chunks of chicken (on the bone) sautéed with white wine, rosemary and garlic	20. VITELLO MILANESE ALLA CAPRICCIOSA Breadstick breaded veal cutlet with tomato and rugola salad
19. RIGATONI ALLA PALERMITANA Rigatoni with tomato sauce, ricotta, eggplant	19. ROLLATINE ALLA MONTNARA Home made pasta filled with spinach, porcini, ricotta and parmigiano, in a pink sauce	21. GALLETTO CON PATATE E RAPE (40 min.) Grilled organic cornish hen with roasted potatoes, broccoli rape, rosemary and white wine	24. VITELLO ALLA PARMIGIANA Veal cutlet topped with marinara sauce and mozzarella
18. PENNE TRE COLORI Penne with tomatoes, basil and mozzarella	18. FUSILLI NETTUNO Zucchini, shrimp, saffron and fresh tomatoes	23. POLLO MARTINI Chicken breast encrusted in parmigiano in a lemon white wine sauce served with broccoli	27. STRIPED BASS ALLA FILIBUSTIERA Grilled wild striped bass with herbs served over sautéed diced vegetables
19. CONCHIGLIE ALLA SARDA Shell pasta, ground sausage, parmigiano and tomatoes	19. LINGUINE AL PESTO LIGURE Potatoes, string beans, pine nuts and basil pesto	27. SALMONE CON SPINACI E SALSA ALLA SENAPE Grilled, served over spinach in a mustard sauce	29. SALMONE CON SPINACI E SALSA ALLA SENAPE Grilled, served over spinach in a mustard sauce
20. FUSILLI CON RADICCHIO E PANCETTA Smoked bacon, radicchio, smoked mozzarella, tomato	20. LINGUINE ALLE VONGOLE Linguine with white clam sauce		26.