

ANTIPASTI

SOUP OF THE DAY 8
fresh seasonal ingredients

INSALATA FUNGI 14
pickled forest mushrooms, confit cherry tomatoes, field greens, black truffle vinaigrette, shaved pecorino cheese

LUMACHE 12
braised snails with forest mushrooms, garlic and red wine

DUCK LEG CONFIT 14
home made country sausage, roasted peppers, fennel, sherry vinegar essence

TUSCAN HUMMUS BRUSCHETTA 11
olives, tomatoes, estate bottled olive oil, rosemary flatbread

TOMATO TARTE TATIN 12
oven dried-tomatos, tomato compote, caramelized onions, taleggio cheese, puff pastry, baby salad, balsamic drizzle

MILANO SALAD 16
baby shrimp, bacon, hard boiled egg, house dressing

CHOPPED SALAD 16
smoked chicken, avocado, provolone cheese, genoa salami, hard boiled egg, red wine vinaigrette

HEARTS OF ROMAINE 11
creamy parmesan dressing, fresh anchovies, crispy parmesan tuile

THIN CRUST PIZZAS

MARGHERITA 17
marinated tomatoes, fresh mozzarella, basil

DUCK CONFIT PIZZA 18
caramelized onions, basil pesto, dried cherries, fontina cheese and home made mozzarella

GIARDINIERA PIZZA 17
spicy eggplant caponata, roasted peppers, zucchini and olives, home made mozzarella

SHORT RIB PIZZA 21
gruyere cheese, cherry tomatoes, arugula, balsamic

PASTA

HOME MADE POTATO AND HERB GNOCCHI 15/28
butcher shop bolognaise

HOME MADE CAVATELLI 15/28
garlic, pancetta, crushed san marzano tomatoes, basil

HOME MADE SHORT RIBS RAVIOLI 15/28
mushroom butter, pecorino cheese, asparagus

IMPORTED LINGUINI AND CLAMS 15/28
modo mio (my way)

IMPORTED SPAGHETTI 15/28
broccoli rabe pesto, spicy sausage, roasted peppers, pine nuts, parmesan cheese

ENTREES

CHARBROILED 8OZ SIRLOIN BURGER 15
cheddar cheese, caramelized onions, lettuce, tomato, brioche bun, house made french fries

MUFFULETTA PANINO 16
spicy cappicola ham, sweet sopressata, mortadella, young provolone, olive bruschetta on focaccia

BRAISED BEEF BRACIOLE 17
san marzano tomatoes, fresh herbs, garlic, parmesan cheese, gremolata garnish

CHICKEN LEG CACCIATORE 16
sweet peppers, onions, fennel sausage and green olives

HOUSE MADE MOZZARELLA PANINO 14
garnished with prosciutto and fig jam, arugula salad

SWORDFISH AL LA PLANCHA 21
artichokes farmers style, sicilian black olives

NORWEGIAN SALMON 21
shellfish risotto garnished with chorizo

PENNSYLVANIA BROOK TROUT 19
escarole and beans calabrese, onions, garlic, fresh tomato, basil