

## DINNER

### ANTIPASTI

BURRATA DI BARI	12
<i>fresh creamy mozzarella, heirloom tomatoes, roasted red pepper</i>	
BRUSCHETTA	9
<i>tomatoes, basil, red onion</i>	
CARPACCIO DIMANZO	12
<i>thinly sliced raw beef, wild arugola, parmigiano reggiano</i>	
POLPO ALLA GRIGLIA	12
<i>grilled octopus, sherry vinegar, celery, black olives, cherry tomatoes</i>	
CALAMARI FRITTI	11
<i>lightly battered and fried calamari, spicy tomato sauce</i>	
VONGOLE OREGANATA	10
<i>traditional baked clams</i>	
COZZE AL VINO BIANCO	9
<i>PEI mussels, white wine, garlic, fresh herbs</i>	
TIMBALLO DI MELENZANE	10
<i>"Parmigiana" lightly battered and fried eggplant, tomato sauce, fresh mozzarella</i>	
ZUPPA DEL GIORNO	8
<i>soup of the day</i>	

### INSALATE

CESARE'	8
<i>traditional ceasar salad</i>	
BIANCA	9
<i>endive, artichokes, white mushroom, italian vinaigrette</i>	
INSALATA DI BARBABIETOLE	9
<i>golden and red beets, asparagus, ricotta salata</i>	
RUCOLA SELVAGGIA E' GORGONZOLA	9
<i>wild arugola, cherry tomatoes, gorgonzola, balsamic vinaigrette</i>	

*\*Grilled Chicken or Shrimp Add 6*

<u>PRIMI</u>	
GNOCCHI DI ZUCCA	15
<i>potato and butternut squash dumplings, butter, sage, crispy pancetta, pesto dipping</i>	
ORECCHIETTE BARESE	16
<i>ear shaped pasta, broccoli rabe, sweet italian sausage, garlic and oil</i>	
CAVATELLI DELLA NONNA	16
<i>hand crafted pasta, fresh plum tomato, ricotta, pancetta, radicchio</i>	
PAPPARDELLE BOLOGNESE	16
<i>wide egg ribbon pasta in traditional meat sauce</i>	
STROZZAPRETI A MODO MIO	17
<i>twisted handcrafted pasta, zucchini, shrimp, cherry tomatoes</i>	
LINGUINE ALLE VONGOLE	16
<i>"white clam sauce" little neck clams, white wine, garlic, fresh herbs</i>	
RAVIOLI POMODORO	16
<i>cheese filled ravioli, fresh plum tomato sauce</i>	
RISOTTO AI FUNGHI	18
<i>mixed wild mushroom risotto</i>	
<u>SECONDI</u>	
POLLO CONTADINA	19
<i>chicken tenderloins, sausage, peppers, potatoes, onions</i>	
POLLO CARAVELLA	21
<i>stuffed chicken breast with prosciutto, fontina cheese, shitaki mushroom sauce</i>	
VITELLO SALTIMBOCCA	23
<i>veal, spinach, prosciutto, sage</i>	
COSTATA DI VITELLO MILANESE	29
<i>breaded veal chop topped with arugola, cherry tomatoes, red onion, basil</i>	
CONTROFILETTO A MODO MIO	29
<i>NY "prime" strip steak topped with mushrooms, onions, peppers</i>	
BRANZINO MEDITERRANEO	m/p
<i>whole Mediterranean sea bass, fresh herbs, lemon, extra virgin olive oil</i>	
SALMONE MOSTARDA	21
<i>salmon filet, dijon mustard sauce, topped with crispy fennel</i>	
GAMBERONI PICCANTINO	23
<i>jumbo shrimp in spicy pomodoro sauce "fra diavolo"</i>	

*\*A service charge of 18% will be added to parties of 5 or more*