



DINNER

WINTER 2010

*Thank you for choosing to dine with us.*

*Our seasonal menu was designed to offer the best in classic Italian comfort food and contemporary Italian-American cuisine.*

*Executive Chef Adam Truelove and his dedicated staff wish you Buon Appetito!*

## ANTIPASTI

**Garlic Bread** 4  
*with melted gorgonzola or mozzarella* 6

**House Cured Olives**  
thyme, rosemary, chili flake 4

**Eggplant Rollatini**  
herbed ricotta, tomato basil sauce 6

**Tre Polpetti**  
three-meat meatballs, classic tomato ragù 6

**Antipasto della Casa**  
prosciutto, mortadella, soppressata, roasted red pepper, olives, fresh mozzarella 13

**Calamari alla Piastra**  
hard seared squid, lemon, extra virgin olive oil, chili flake 11

**Mozzarella Fritta**  
classic tomato ragù 8

**Calamari Fritti**  
spicy tomato ragù 11

**Steamed Mussels**  
Prince Edward Island mussels, white wine, garlic, parsley, crostino 10

**Zucchini Fritti**  
semolina crusted zucchini haystack, sun-dried tomato aioli 8

**Italian Wedding**  
polpettine, escarole, acini pepe, stracciatella

## ZUPPE \$6

**Pasta e Fagioli**  
white beans, fennel, tomato, pancetta, ditalini

## INSALATE

**Caesar Salad**  
romaine hearts, grated reggiano, focaccia croutons 9  
*with grilled chicken* 12  
*grilled shrimp* 14

**Chopped Verdure**  
fennel, red onion, green peppers, chickpeas, grape tomatoes, celery, radicchio, ricotta salata, fresh oregano vinaigrette 8

**Italian Wedge**  
iceberg lettuce, shaved red onion, crisp pancetta, grape tomatoes, creamy gorgonzola dressing 10

**Casa Salad**  
romaine, escarole, plum tomato, onion, kirby cucumber, kalamata olive, pepperoncini, red wine vinaigrette 7  
*with gorgonzola* 9

**Beet Salad**  
frisee, roquefort, candied pecans, champagne vinegar reduction 9

**Roasted Pear Salad**  
roasted pear, granny smith apple, baby field greens, dried cranberries, gorgonzola, raspberry vinaigrette 11

*Thorough cooking of meats, poultry, fish and eggs helps prevent food borne illness.  
If you are allergic or anaphylactic to any food product, please alert management immediately.  
18% gratuity may be added to parties of six or more.*

## PASTA

**Ravioli ai Tre Formaggi\***  
ricotta, mozzarella, reggiano,  
tomato ragù 15

**Lasagne alla Bolognese\***  
herbed ricotta, mozzarella, three-meat ragù 17

**Spaghetti alla Bolognese**  
three-meat ragù, ricotta, reggiano 15  
*meatballs \$2 each*

**Linguine alle Vongole**  
littleneck clams, garlic, oregano, chili flake 16

**Wild Mushroom Gnocchi\***  
funghi trifolati, golden sherry 17

**Orecchiette Barese**  
fennel sausage, broccoli rabe, garlic,  
reggiano, crushed red pepper 16

**Rigatoni al Forno**  
baked rigatoni, sausage, meatballs,  
tomato ragù, ricotta, mozzarella 18

**Penna alla Vodka**  
prosciutto, tomato, onion 15

*\* house made pasta*

## SECONDI

**Pollo al Mattone**  
half chicken cooked under a brick,  
fork mashed potatoes, white wine pan jus 19

**Pollo alla Parmigiana**  
classic chicken parm, radiatori alfredo 19

**Pan Roasted Cod**  
escarole, prosciutto, cannellini beans, broth 24

**Steak Frites**  
New York strip steak, pancetta steak sauce,  
parmesan garlic fries 26

**Filetto**  
filet mignon, roasted fingerlings,  
grilled asparagus, black pepper reduction 28

**Vitello Capricciosa**  
bone-in pounded & breaded veal chop,  
arugula, red onion, grape tomatoes, balsamic 31

**Melanzane alla Parma**  
classic eggplant parm, gigli aglio e olio 19

## BRICK OVEN PIZZETTE 12 INCH PIES

**Margherita**  
fresh mozzarella, chopped  
fresh roma tomatoes,  
pecorino, basil 13

**Rucola con Crema**  
mascarpone, arugula,  
prosciutto, lemon zest 13

**Pollo Genovese**  
grilled chicken, basil pesto,  
oven dried tomato,  
mozzarella, pecorino 13

**Bianca**  
sweet sausage,  
charred broccoli rabe,  
herbed ricotta, mozzarella 13

**Nonna's**  
mozzarella di bufala, hand-crushed  
san marzano tomato, basil 12

**New Yorker**  
classic cheese pizza 10  
*with pepperoni 11*

**New Haven**  
chopped clams, garlic,  
mozzarella, oregano 14

**La Bella Donna**  
roasted red pepper, goat  
cheese,  
red onion, olive 13

**Polenta con Funghi**  
creamy polenta,  
wild mushrooms, marsala

**Asparagi Toscani**  
asparagus, sunny side up egg,  
truffle oil

## CONTORNI \$6

**Rapini Aglio e Olio**  
broccoli rabe, garlic,  
chili flake

**Parmesan Garlic Fries**  
rosemary, garlic, reggiano