

ANTIPASTI

Zuppe del giorno:

Cup 6 Bowl 8

Bruschetta: tomato, basil, olive oil and garlic,
grilled ciabatta

12 : *with fresh bufala mozzarella* : 14

Bruschetta Trio: grilled ciabatta, chef's choice

12

Grilled Tiger shrimp: creamy parmesan polenta,
sun-dried tomato and basil

16

Roasted corn chowder: prosciutto crackling

Cup 6 Bowl 8

Caprese: Campari tomato, fresh bufala mozzarella,
basil and olive oil

10

Bresaola: carpaccio of air cured beef,
arugula, shaved parmesan and olive oil

10

Manila clams: herb infused tomato broth,
toasted ciabatta

16

Crab Cakes: wild crab over baby greens, basil aioli,
carameized onion, sensation dressing

16

INSALATE

Baby greens and tomato: balsamic or herb garlic vinaigrette 7

Sensation: romaine, grated romano, house ciabatta croutons, sensation dressing 10

Arugula: shaved parmesan, lemon and olive oil 9

Pear gorgonzola: baby greens, tomato, pignoli nut, Prosecco vinaigrette 11

Warm herb goat cheese: baby greens, grilled zucchini, tomato, walnuts balsamic vinaigrette 10

Carciofi: shaved baby artichoke heart, parmesan over arugula lemon and olive oil *Market Price*

Kale Caesar: baby kale, classic Caesar dressing, ciabatta croutons, parmesan 10

ADD: Grilled chicken 6 / Grilled Tiger shrimp 8 / Smoked chicken 7 / Strawberries 3

INSALATONE

Smoked chicken breast: gorgonzola, red grapes, carrots, cucumbers, kidney beans,
walnuts, baby greens, herb garlic vinaigrette 18

Grilled sirloin steak: over spinach and arugula, dijon shallot vinaigrette 22

Grilled salmon: over spinach and arugula with orange mint vinaigrette 22

Warm Portobello mushroom: roasted sweet red and yellow bell peppers, grilled
asparagus, gorgonzola, over baby greens, balsamic vinaigrette 18

RISOTTI

Risotto del giorno : *Market Price*

Wild mushroom risotto: porcini and Portobello mushrooms 20 : *add truffle oil* : 23

Corn risotto : grilled Tiger shrimp, calamari, bay scallops, broccoli, corn puree 22

Risotto primavera : saffron infused, seasonal vegetables 18

Short-rib risotto : braised and shredded beef 24

PASTE

Ravioli del giorno : *Market Price*

Ragu : braised and shredded lamb, fresh pappardelle 24

Arrabiata : spicy herb marinara, chicken and goat cheese, penne 17

Grilled Tiger shrimp : basil pesto, sun-dried tomato and peas, fusilli 18

Manila clams, bay scallops: arugula, garlic Chardonnay sauce, linguini 18 : *add pancetta* : 22

Sweet Italian sausage and porcini mushrooms: tarragon cream, farfalle 17

Ragu : bolognese, savory beef short-rib, penne 18

Chicken: spinach, artichoke heart, sun-dried tomato, garlic and olive oil, fusilli 18

Spicy pork meatballs : gorgonzola marinara blend, fettucini 17

Chicken Portobello : sun-dried tomato in pignoli nut cream, penne 18

Roasted broccoli : garlic, red pepper flakes, olive oil, parmesan, farfalle 16

Cappellini alla checca : fresh tomato, basil, garlic and olive oil 15

Carbonara : pancetta, peas, cream, egg and parmesan, fettucini 18

Misto Mare : grilled Tiger shrimp, calamari and bay scallops, herb garlic marinara, linguini 22

Chicken Lasagna : roasted chicken breast, herb ricotta, mozzarella, house marinara, spinach pasta 17

Eggplant Prosecco : grilled eggplant, Portobello mushroom, sautéed spinach, fontina mozzarella and parmesan with house marinara 17

ADD : Gluten free 2 / Entrée split charge 4

PIATTO PRINCIPALE

Market Price

Strauss™ Veal Scallopini : Portobello Marsala or lemon caper Picatta

Wild Red Snapper : Chef's preparation

New Zealand baby lamb chops : balsamic horseradish reduction

Black Angus tenderloin medallions : gorgonzola Barolo wine sauce

Jidori™ free-range chicken : Chef's preparation

Veal Osso Bucco : saffron risotto

Wild Boston Sea Scallops : celery root puree and sautéed spinach

Incluso

Oven roasted vegetables

Choice of oven roasted rosemary potatoes or garlic mashed potatoes

CONTORNI

Sauteed fresh spinach : garlic and Super Tuscan olive oil 8

Oven roasted vegetables : del giorno 6

Potatoes : garlic mashed or oven roasted rosemary 6

Portobello mushrooms : sautéed 7

Linguini : with house marinara 10

Creamy parmesan polenta 9

Grilled Tiger shrimp : quattro 10

PROSECCO

	<i>Glass</i>	<i>Bottle</i>
Prosecco La Mashchera, D.O.C., Dry	9	36
Prosecco Garbel Brut, Adami, D.O.C., Dry	11	44
Prosecco Superiore Brut, Col di Rocca, D.O.C.G., Extra Dry	12	48
Prosecco Ruggeri Valdobbiadene, D.O.C.G., Extra Dry		58
Prosecco Ruggeri Superiore di Cartizze, D.O.C.G., Dry		62
Bellini, La Maschera Prosecco with white peach puree	12	
Prosecco Cocktail, La Maschera Prosecco with fresh berries	12	

BIANCHI

Chardonnay, Barra – Mendocino	8	32*
Chardonnay, Mc ILroy – Russian River	10	40
Chardonnay, Stag's Leap "Karia" – Napa		58
Pinot Grigio, Cielo – Veneto	9	36
Pinot Grigio, La Boatina – Collio, Friuli-Venezia-Gulia		40
Sauvignon Blanc, Perriere - France	8	32

ROSSI

Amarone, Venturini – Veneto		84
Barolo, Francesco Rinaldi & Figli - Piemonte		70
Brunello di Montalcino, Campanna - Tuscany		86
Cabernet Sauvignon, Del Bondio – Napa	12	48*
Cabernet Sauvignon, Grayson – St. Helena	9	36
Cabernet Sauvignon, Larkmead- Napa		88
Chianti, Baroncini – San Gimignano	8	32
Chianti Classico "Riserva", Le Fonte – Tuscany		48
Malbec, Altos – Mendoza, Argentina	10	40
Meritage, Stack Stone – Paso Robles	14	56
Merlot, Grayson – St. Helena	8	34
Montepulciano d'Abruzzo, Strappelli – Abruzzo	11	44*
Nebbiolo d'Alba, Cascina Val de Prete – Piemonte		68
Pinot Noir, Barra – Mendocino	10	40*
Pinot Noir, Lamelson – Oregon		56*
Sangiovese, Barra – Mendocino	9	36*
Sangiovese, Podere – Emilia-Romagna		46

** Denotes wines made from 100% certified organic grapes*