



## ANTIPASTI

### **Calamari Fritti**

Fried calamari served with remoulade and spicy marinara

**10**

### **Pasta Fritta**

Nachos Italian style!

Fried pasta chips with three cheeses, pepperoncini, olives, tomatoes and green onions

**12**

Add chicken or italian sausage

**3**

### **Bruschetta**

Four crostini with chef's choice of topping

**8**

### **Cozze con Pernod**

Fresh PEI mussels sauteed in a pernod sauce

**10**

### **Antipasti di Formaggio**

Chef's daily choice

**15**

## ZUPPA

### **Ribollita**

Our hearty Tuscan Bread soup with fresh vegetables

**6**

### **Zuppa di Giorno**

Our soup of the day

**6**

## INSALATA

### **Insalata Cesare D'Oro**

Our house Caesar salad with white anchovies, foccacia croutons, and shaved parmesan

**10**

### **Insalata Caprese**

Grape tomatoes, basil and bufalo mozzarella

**12**

### **Insalata Melone e Ricotta Salada**

Arugula, watermelon, Ricotta Salada, cured olives, carmelized lemon vinaigrette with crispy pancetta

**13**

### **Insalata Barbabietole**

Roasted Chioggia beets, gorgonzola dolce, white truffle, micro basil and smoked salt

**13**

## PRIMI PIATTI

### **Lasagna**

Meat and cheese lasagna smothered in marinara sauce

22

### **Fettuccine di Vedura**

Housemade fettuccine, delicata squash, wild mushrooms, roasted peppers and sage with shaved grana padano

22

### **Fettuccine Bolognese**

Fettuccine in our homemade meat sauce

24

### **Gnocchi con Gorgonzola**

Our homemade gnocchi with roasted carrots and spinach in a brandy gorgonzola cream sauce with prosciutto and roasted walnuts

24

### **Ravioli di Bosco**

Wild mushroom ravioli with pancetta, spinach and wild mushrooms in brown butter

26

### **Scampi in Crosta**

Shrimp sauteed in a light garlic sambuca butter over a puff pastry with the vegetable of the day

27

### **Pollo alla Valdostana**

Chicken breast stuffed with fontina cheese, prosciutto and sage in marsala cream sauce with wilted greens

25

### **Linguine con Capesante**

Dry Pack scallops and linguine tossed with arugula pesto and a tomato basil salsa

24

### **Linguine Pescatore**

Sauteed littleneck clams and mussels in light herb white wine broth over linguine

26

### **Colorado Bass**

Crispy skinned Colorado bass with roasted fennel, orange brodo, polenta and arugula

26

### **Rigatoni al Cinghiale**

Wild boar ragu over homemade rigatoni

25

### **Piccata di Vitello**

Veal sauteed with lemon and capers with sauteed spinach and creamy polenta

27

### **Risotto con Agnello**

Lamb over artichoke and goat cheese risotto with a roasted San Marzano tomato and oregano puree

29

### **Osso Buco**

Braised buffalo osso buco with root vegetable and Barolo Pan sauce on truffle risotto

36

### **Bistecca Tagliata (for two)**

Our version of the classic ribeye at our chef's whim

72