



~ ANTIPASTO ~

CALAMARI SEASONED and FRIED, with SPICY MARINARA...11

***CAPPESANTE** SEARED U-10 SEA SCALLOPS over SWEET ENGLISH PEA PUREE with CRISPY PROSCIUTTO and WHITE TRUFFLE OIL...15

ROTOLLINI di MELANZANE BAKED ROLLS of EGGPLANT with RICOTTA...9

***BEEF CARPACCIO** THIN SLICED RAW PRIME BEEF SERVED with ARUGULA, CAPERS, and PARMESAN...10

BAKED CLAMS CLASSIC BAKED CLAMS STUFFED with GARLIC, HERBS, BREADCRUMBS...9

BRUSCHETTA GOAT CHEESE, OYSTER MUSHROOMS, ROASTED RED PEPPER AND WHITE TRUFFLE OIL...10

~ INSALATE ~

CAESAR TRADITIONAL CAESAR with PARMESAN REGGIANO and ANCHOVY...7

DELLA CASA MIXED GREENS with RED PEPPERS, TOMATOES, ENGLISH CUCUMBERS, and GORGONZOLA CHEESE with HOUSE BALSAMIC VINAIGRETTE...7

INVERNO BABY SPINACH, ROASTED BEETS, GOAT CHEESE, SUGARED WALNUTS, AND HONEY BALSAMIC DRESSING...8

WEDGE ICEBERG TOPPED with DRIED CRANBERRIES, TOASTED PECANS and DICED TOMATOES, SERVED with GORGONZOLA DRESSING...8

~ GRANDI PASTE ~

LASAGNA SALSICCIA BAKED LASAGNA with SAUSAGE, BEEF and RICOTTA...17

PAPPARDELLE BOSCAIOLA HOMEMADE PAPPARDELLE PASTA TOSSED with MUSHROOMS, BACON, and DEMIGLACE CREAM SAUCE...19

VEAL AGNOLOTTI HOMEMADE AGNOLOTTI (HALF-MOON PASTA) FILLED WITH VEAL, SHITAKE MUSHROOM, GOAT CHEESE, AND GARLIC FINISHED WITH BLACK TRUFFLE VEAL GLACE...19

LINGUINI FRUTTI di MARE "FRUIT OF THE SEA" SHRIMP, SCALLOPS, FRESH FISH, MUSSELS, and CLAMS in SPICY WHITE WINE TOMATO SAUCE...25

SPAGHETTINI BOLOGNESE TRADITIONAL ITALIAN MEAT SAUCE...17

RAVIOLI VODKA HOMEMADE RICOTTA RAVIOLI and GREEN PEAS in CREAMY TOMATO VODKA SAUCE...18