

# PER COMINCIARE

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## ANTIPASTI

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### bruschetta burrata • 9

toasted tuscan bread, chopped tomatoes, burrata, basil, olive oil

### prosciutto di parma con burrata • 14

prosciutto di parma gran riserva DOP, fresh burrata

### calamari e zucchini • 14

grilled or fried squid & zucchini, arrabbiata sauce

### melanzane alla parmigiana • 14

eggplant, mozzarella, tomato sauce, basil

### tartare di tonno • 15

fresh ahi tuna, avocado, balsamic reduction, crostini

### gardens guacamole • 12

prepared fresh to order, fresh corn & flour tortilla chips

### barbabietole • 14

roasted beets, burrata, baby arugula, roast pistachio cream sauce, balsamic reduction, crispy scallions

### caprese • 14

burrata, sliced seasonal tomatoes, pesto, basil, olive oil, balsamic reduction

### ceviche • 14

chef's selection of fish, lime, lemon, red onion, tomato, cilantro, crostini

### gamberetti alla noce di cocco • 15

fried coconut crusted shrimp, w/ guacamole & honey mustard truffle sauce

### ricotta soufflé • 14

baked ricotta soufflé, caramelized sweet & spicy jalapeno' & serrano' marmalade

## INSALATE

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add chicken, salmon or calamari +5, rib-eye or shrimp +7

### caesar • 9

romaine lettuce, crostini, shaved parmigiano, house caesar dressing\*

### tricolore • 9

baby arugula, radicchio, endive, shaved parmigiano, balsamic vinaigrette

### kale & citrus • 9

kale, carrots, roasted bell peppers, orange, grapefruit, almond slices, honey sesame vinaigrette

### spinaci • 11

spinach, red Belgium endive, pear, crumbled gorgonzola, caramelized pecans, honey balsamic vinaigrette

### lenticchie • 14

warm beluga lentils, roasted bell peppers, baby arugula, gratinated goat cheese, champagne vinaigrette

### marco polo • 16

chopped organic grilled chicken, shredded lettuce & red cabbage, green onions, snow peas, water chestnuts, mandarins, wontons, almonds, honey sesame vinaigrette

### gamberetti alla griglia • 22

grilled prawns, avocado, mango, grapefruit, greens, gorgonzola, caramelized pecans, house vinaigrette

### cioppatina • 17

chopped organic grilled chicken, shredded lettuce, genoa salami, avocado, chopped tomatoes, garbanzo beans, provolone, house vinaigrette

## ZUPPA

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### lenticchie <sup>v</sup> • 6/9

beluga lentils, medley of carrots, onions, celery, spinach

### pasta e fagioli • 6/9

white cannellini bean soup, pasta, prosciutto, medley of vegetables

\*Dressing contains raw egg.

# PIZZERIA

Pizza Available from 4pm to close

## SPECIALITÀ

### nonno's calzone · 14

spicy Italian sausage slow cooked with roasted bell peppers, artichokes & onions, fresh mozzarella

### sweet sausage calzone · 14

sweet Italian sausage, fresh ricotta & mozzarella, basil, extra virgin olive oil

### nonna's calzone fritto · 12

fried calzone filled with caramelized red onions, fresh ricotta, mozzarella

## CLASSICA

### margherita · 12

fresh mozzarella, basil, tomato sauce

### pepperoni · 13

pepperoni, tomato sauce, mozzarella, basil

### calabrese · 15

spicy Italian sausage, spicy salami, mozzarella, tomato sauce

### salsiccia · 15

spicy Italian sausage, roasted seasonal bell peppers and onions, mozzarella, tomato sauce

### fotomodella · 16

thinly sliced prosciutto di parma, baby arugula, parmigiano, fresh mozzarella

### vegetariana · 15

roasted sun dried tomato, zucchini, eggplant, bell pepper, red onion & artichokes, fresh mozzarella

# TASTING MENU

## 3 - COURSE TASTING MENUS

### PRIMI

*A choice of:*

#### **zuppa di lenticchie** ▾

beluga lentils, medley of carrots, onions, celery and spinach

#### **insalata spinaci** ▾

spinach, red Belgium endive, pear, crumbled gorgonzola, caramelized pecans, honey balsamic vinaigrette

#### **tartare di tonno**

fresh ahi tuna, avocado, balsamic reduction, crostini

#### **penne all'arrabbiata** ▾

garlic, red crushed pepper, Italian parsley, spicy tomato sauce

### SECONDI

*A choice of:*

- 55 -

#### **chilean sea bass**

fresh Chilean sea bass, pan sautéed and topped with a caper tapenade, served over a light celery root puree, topped with sliced apple tempura

#### **bistecca rib eye**

aged prime rib eye steak, grilled and topped with balsamic demi-glace, roasted baby heirloom tomatoes & garlic, served with classic cut fries

### SECONDI

*A choice of:*

- 40 -

#### **pollo alla marsala**

jidori chicken breast, sautéed with shallots & imported Sicilian marsala wine, with mushrooms, sautéed spinach & mashed potatoes

#### **risotto con costola**

camaroli rice, slow roasted 4 oz. all natural beef short ribs, sautéed mushrooms, porcini cream sauce

### DOLCE

*A choice of:*

#### **tiramisu**

savoiardi cookies, mascarpone, espresso, chocolate shavings

#### **bread pudding**

caramelized bananas, pineapple, vanilla ice cream & caramel sauce

#### **gelato**

vanilla, chocolate, white chocolate, cappuccino, pistachio, served w/ homemade biscotti

#### **sorbetto**

lemon, mango or blood orange, served w/ homemade biscotti

# PRIMI

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## PASTA

\*handmade pasta, <sup>v</sup>vegetarian

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### capellini al pomodoro fresco · 14

fresh chopped tomatoes, roasted garlic, basil, olive oil, ricotta salata

### penne all'arrabbiata <sup>v</sup> · 14

garlic, red crushed pepper, Italian parsley, spicy tomato sauce

### pappardelle al telefono <sup>\*v</sup> · 16

handmade ribbon pasta, mozzarella, basil, pink tomato sauce

### fettuccine alla bolognese <sup>\*</sup> · 17

handmade pasta, traditional slow cooked meat sauce

### spaghetti alla carbonara · 16

eggs, pecorino, pepper, pancetta, shallots, cream, white wine

### ravioli di ricotta e spinaci <sup>\*v</sup> · 16

handmade pasta filled with ricotta & spinach, brown butter sage sauce

### ravioli di zucca <sup>\*v</sup> · 17

homemade pasta filled with pumpkin, parmigiano & crumbled amoretto cookies, scallion butter sauce

### orecchetti con salsiccia e broccoli · 15

chopped broccoli, spicy sausage, garlic, olive oil, white wine sauce

### lasagne alla bolognese <sup>\*</sup> · 17

handmade spinach pasta, béchamel, meat sauce, tomato sauce, parmigiano

### gnocchi al verdi <sup>\*v</sup> · 16

handmade potato dumplings, basil, fresh tomatoes, mushroom sauce

### strozzapreti al salmone <sup>\*</sup> · 19

homemade hand rolled pasta, salmon, asparagus, pink tomato vodka sauce

### strozzapreti alla norcina <sup>\*</sup> · 18

homemade hand rolled pasta, spicy Italian sausage, black truffle cream sauce

### linguine alle vongole · 21

manila clams, garlic, Italian parsley, white wine sauce

### spaghetti pescatore <sup>\*</sup> · 22

handmade square spaghetti, manila clams, mussels, calamari, tiger shrimp, spicy tomato sauce

### agnolotti di filetto di manzo con salsa di nocci <sup>\*</sup> · 19

handmade pasta filled with filet mignon, celery, onions, carrots, mascarpone & parmigiano, butter & walnut wine cream sauce, topped with crumbled candied pecans

- gluten free or whole-wheat pasta may be substituted on certain items upon request -

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## RISOTTO

### risotto del mare · 22

carabinieri rice, manila clams, mussels, calamari, tiger shrimp, tomato cream sauce

### risotto con costola · 24

carabinieri rice, 4 oz. slow roasted all natural beef short ribs, sautéed mushrooms, porcini cream sauce

# SECONDI

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## P O L L O

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### paillard di pollo · 19

8 oz. jidori free range chicken breast, pounded thin and grilled, topped with organic mixed greens, baby heirloom tomatoes & shaved parmigiano

### involtini di pollo · 24

jidori organic free range chicken breast, pounded and rolled with spinach & goat cheese, lightly sautéed and oven baked, topped with a lemon caper sauce, served with broccoli & roasted potatoes

### pollo alla marsala · 23

jidori organic free range chicken breast, sautéed with shallots & imported Sicilian marsala wine, topped with mushrooms, served with sautéed spinach & mashed potatoes

### piccata di pollo · 21

jidori organic free range chicken breast, sautéed in a lemon caper white wine sauce, served with mashed potatoes & sautéed seasonal vegetables

## P E S C E

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### chilean sea bass · 35

fresh Chilean sea bass, pan sautéed and topped with a caper tapenade, served over a light celery root puree, topped with sliced apple tempura

### lake superior white fish · 28

fresh Lake Superior white fish, grilled and served over sautéed asparagus, topped with artichoke hearts, leeks & fennel, white wine sauce

### branzino · 34

fresh wild branzino, lightly sautéed and served over sautéed spinach, mashed potatoes & fresh cherry tomato sauce

### salmone alle olive nere · 27

fresh salmon, grilled and topped with black olive crust, served with lime aioli & sautéed kale

## C A R N E

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### bistecca rib eye · 39

aged prime rib eye steak, grilled and topped with balsamic demi-glace, roasted baby heirloom tomatoes & garlic, served with classic cut fries

### filetto di manzo · 38

grass fed filet mignon, grilled and topped with a green peppercorn sauce, served with mashed potatoes & sautéed spinach

### short ribs · 31

slow roasted all natural beef short ribs, topped with a red wine demi glace and baked cipollini onions, served with fried kale & mashed potatoes

### skylight cheeseburger · 16

certified all natural angus beef, nitrate free apple wood smoked bacon, caramelized onions, gruyere, sliced seasonal tomato, shaved iceberg lettuce, basil aioli, brioche bun, served with garlic parsley fries

## C O N T O R N I

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### broccoli & roasted potatoes · 6

sautéed broccoli & roasted potatoes

### patate · 5

roasted or mashed potatoes

### patatine fritte · 5

plain or garlic parsley fries

### asparagi alla parmigiana · 8

w/ butter & parmigiano

### kale · 6

sautéed with garlic & olive oil

### verdure · 5

sautéed seasonal vegetables

### spinaci · 6

sautéed with garlic & olive oil