# PIATTI

DINNER

## ANTIPASTI

BRUSCHETTA
Wood-Roasted Cherry Tomatoes, Garlic, Basil, Extra Virgin Olive Oil & Herb Flat Bread 6.5

CARPACCIO
Thin Sliced Beef, Capers, Parmesan, Arugula, Crispy Potatoes & Mustard Sauce 10.5

ANIMELLE
Sautéed Sweetbreads, Mushrooms, Red Wine Sauce 11

CALAMARI
Semolina Fried Calamari, Lemon & Calabria Aioli 10.5

POMODORO FRITTI
Fried Green Tomato, Fresh Mozzarella & Thinly Sliced Prosciutto 8.5

POLENTA
Creamy Polenta, Wild Mushroom, Spicy Sausage & Parmesan 6.5

BARBABIETOLA
Roasted Organic Beets, Arugula, Herb Goat Cheese & Lemon Olive Oil 7.5

SPINACI
Buttered Savoy Spinach with Lemon 4.5

POLENTA FRITTI
Spiced Polenta Fries with Calabria Aioli 4.5

## ZUPPA

DEL GIORNO
Seasonal Soup of the Day 4.5/6.5

ZUPPA DI PATATE
Sweet Potato Soup with Winter Vegetables 4.5/6.5

## INSALATA

CAESAR
Romaine, Grana Padano, Toasted Crostini, Garlic Anchovy Dressing 8

MISTA
Garden Lettuces, Cucumbers, Cherry Tomatoes, Red Onions, Goat Cheese Crostini & Red Wine Vinaigrette 7.5

PRONTI
Chopped Salad: Romaine, Salami, Chickpeas, Olives, Roasted Peppers, Artichokes, Provolone, Parmesan & Herb Vinaigrette 9

FORMAGGIO
Butter Lettuce, Radicchio, Seasonal Pears, Gorgonzola & Candied Walnuts 9

CAPRICCIOSA
Piatti "Cobb" Smoked Bacon, Grilled Chicken, Avocado, Gorgonzola, Oven-Dried Tomato, Chopped Eggs, Artichokes & Gorgonzola Dressing 14

INSALATA DI SPINACI
Warm Spinach, Grilled Chicken, Roasted Peppers, Crispy Onions, Balsamic & Mustard Vinaigrette 11

## CHEF'S CHOICE

RISOTTO
Daily Selection AQ

PESCE
Seasonal Fish of the Day AQ

## PIZZA

SALSICCE
Spiced Pork Sausage, Broccolini, Garlic, & Pecorino Romano 13

MARGHERITA
Fresh Mozzarella, Parmesan, Crushed Tomato Sauce & Basil 10.5

BIANCA
Mozzarella Cheese, Red Onions, Rosemary, Prosciutto & Arugula 13.5

FUNGHI
Roasted Wild Mushrooms, Fontina, Parsley & Garlic 11.5

SALMONE AFFUMICATO
Smoked Salmon, Shaved Red Onion, Mascarpone Cheese & Chives 13.5

## PASTA

RAVIOLI
House-Made Spinach & Ricotta Ravioli, Lemon Cream & Citrus Gremolata 10/16.5

GNOCCHI
Spinach-Potato Gnocchi, Roasted Wild Mushrooms Pancetta & White Truffle Cream 9.5/16

STROZZAPRETTI
"Twisted Rope" Pasta, Chicken & Prosciutto Meatballs, Mushroom, Tomato & Sage Soffritto 10.5/17

CEPPO
Cigarette Shaped Pasta, Prosciutto, Fava Beans, Pecorino & Tomato Cream Sauce 9.5/16

PAPPARDELLE
Sautéed Shrimp, Saffron Brodo, Tomatoes, Arugula & Calabria Chili 11/19

TAGLIATELLE
Tagliatelle with Classic Bolognese Sauce 9.5/16

CODA DI MANZO
Housemade Ravioli with Oxtail, Roasted Kabocha Squash, Pecorino & Red Wine Tomato Braise 10.5/17

LASAGNA
Layered Pasta with Beef Ragu, Béchamel & Chard 10.5/17

## SECONDI

MELANZANE ALLA PARMIGIANA
Parmesan Breaded Eggplant, Fresh Mozzarella, Marinara Sauce & Spinach 16

POLLO
Grilled Half Chicken, Faro, Fall Vegetables Pomegranate Sauce 18

SALMONE
Grilled Salmon, Sweet White Corn, Red Peppers, Cherry Tomatoes & Basil Butter 23.5

OSSO BUCCO
Slow Cooked Veal Shank, Root Vegetables & Creamy Polenta 25.5

POLPETTONE
Veal, Pork & Beef "Meatloaf" with Roasted Mushrooms & Potato Puree 18.5

Seasonal Menu Subject to Change
Call 805-969-7520 for More Information