

## Antipasti di Terra

**Olive Marinate.** Mixed marinated olives with citrus zest, fennel seeds and mint. 7

**Polpettine in Brodo.** Beef and pork meatballs in a chicken broth with savoy cabbage. Reggiano, extra virgin and basil. 7

**Carpaccio di Manzo.** Thin slices of raw beef tenderloin (York County PA) with arugola, Reggiano, lemon and Sicilian extra virgin. 10

**Formaggi e Salumi.** Mountain gorgonzola, Sicilian Ragusano, Black truffle pecorino. Creminelli soppressata, porchetta and Prosciutto di Parma. Walnuts and fresh fruit. For one 9.5/ for two 18

**Melanzane e Mozzarella di Bufala.** Grilled eggplant, buffalo mozzarella, basil, aged balsamic and Sicilian extra virgin. 9.5

**Antipasto della Casa.** Giardiniera, baked ricotta, roasted red peppers, olives, caper berries, bresaola, Reggiano, lemon extra virgin. 12

**Vitello Tonnato.** Traditional Italian appetizers made with thin slices of veal top round poached in white wine and herbs. Served with a sauce made with hard boiled eggs, anchovies and capers. 10

## Antipasti di Mare

**Cozze.** Prince Edward Island mussels in white wine, garlic, shallots, parsley and fresh thyme. 10

**Calamari alla Griglia.** Grilled fresh Lauren Bay's Rhode Island calamari with sautéed spinach, lemon, parsley and extra virgin. 9.5

**Polpo alla Griglia.** Grilled Spanish octopus potato, arugola, olives, red bell peppers, celery, capers and scallions in extra virgin and red wine vinegar on a bed of sea beans. 11

**Gamberi.** Sautéed wild Gulf shrimp in extra virgin, garlic, red Fresno peppers, tomatoes and parsley. 10

**Capesante.** Pan roasted sea scallops dusted with wild Tuscan fennel pollen. Lobster mushrooms and sea beans. 10

## Insalate

**Insalata Mista della Casa.** Romaine, radicchio, Belgium endive, arugola, Campari tomatoes, watermelon radishes, and scallions in a white balsamic dressing with extra virgin. 7

**Insalata di Arance e Finocchi.** Oranges, fennel and arugola salad with red onions and oil cured olives in a red wine dressing with Sicilian extra virgin. 7.5

## Le Paste

**Spaghetti ai Frutti di Mare.** Spaghetti with scallops, calamari, wild Gulf shrimp, mussels and clams in white wine, extra virgin, garlic, parsley, Campari tomatoes and fresh red Fresno peppers. 21

**Pappardelle con Funghi Selvaggi.** House made pappardelle with wild Pacific North West morels, chanterelles and lobster mushrooms, fresh peas, shallots, garlic and extra virgin. Reggiano and basil. 23

**Gnocchi alla Bolognese.** House made potato gnocchi in a meat sauce made with beef and pork. Reggiano and basil. 18

**Rigatoni alla Scamorza.** Rigatoni with smoked mozzarella, prosciutto, peas, roasted and salted pistachio nuts in a cream sauce with Reggiano, fresh ground black pepper and parsley. 18.5

## Le Carni

**Bistecca alla Griglia.** Pan roasted 10 oz ribeye served with a grilled fresh local corn and cherry tomato salad with arugola, red onions in a red wine dressing. 27

**Quaglia alla Griglia.** Two semiboneless quails marinated with rosemary and garlic, grilled and served with pan fried sun chokes and sautéed rainbow chards. 22

## IL Pescato

**Grigliata di Pesce.** Grilled calamari, scallop, wild Gulf shrimp and a daily fish selection. Salmoriglio, saffron risotto and Sicilian eggplant Caponata. 27

## Featured Wines

Red **Primitivo**

Cantele 2013 Puglia 9/36

White. **Falaghina del Sannio.**

A Casa, 2013 Campania 10/40

## Contorni

Saffron Risotto 5

Sautéed Spinach 4

Brussels's Sprouts 4

Eggplant Caponata 4

