

## Antipasti di Terra

**Zuppa del Giorno.** PA

**Olive Marinate.** A blend of Mediterranean olives in a house made citrus and mint marinade. 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 summer 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, canned tuna 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, sea beans, olives, red bell peppers, celery, capers and scallions in extra virgin and red wine vinegar. 11

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

**Capésante.** Pan roasted sea scallops dusted with wild Tuscan fennel pollen. Oven roasted beets 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

**Caprese.** Churchview Farm heirloom tomatoes, Italian buffalo mozzarella, basil and Sicilian "Frantoia" extra virgin. 11

## 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 chanterelles and lobster mushrooms. Spinach, shallots, garlic and extra virgin. Reggiano and basil. 21

### 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

### Gnocchi del Giorno

House made potato gnocchi in a daily preparation. PA

## Le Carni

### Bistecca alla Griglia.

Cast iron roasted 10 oz ribeye served with a grilled local corn salad with tomatoes, Arugola, basil and red onions in a red wine dressing. 27

### Quaglia alla Griglia.

Two semiboneless quails marinated with rosemary and garlic, grilled and served with Sage and butter potato gnocchi and sautéed Brussel's sprouts. 22

## IL Pescato

### Grigliata di Pesce.

Grilled calamari, scallop, wild Gulf shrimp and a daily fish selection Salmoriglio, saffron risotto, sea beans and Sicilian eggplant Caponata. 25

## Contorni

Saffron Risotto 5    Sautéed Spinach 4  
Brussels's Sprouts 4    Eggplant Caponata 4



## Today Features.

Saturday, August 20, 2016

Manila clams soup in a saffron tomato broth with Sardinian fregola and chives. 8

- Gnocchi are served with a tomato sauce with buffalo mozzarella, Reggiano and basil. 18
- Spaghetti in a black spicy sauce with fresh Spanish cuttle fish. 21
- Fish selection on the mixed grill seafood is Corvina. 25
- Grilled Spanish cuttlefish, salmoriglio and Sicilian potato salad. 21