

## Antipasti di Terra

**Zuppa di Cucuzza.** Sicilian heirloom squash soup with tomato in a vegetarian broth. Pecorino, basil and pasta. 6.5

**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, 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 house made ricotta, roasted red peppers, grilled zucchini, olives, caper berries, prosciutto, Reggiano, lemon extra virgin. 12

## Antipasti di Mare

**Calamari alla Griglia.** Grilled calamari with sautéed spinach, lemon, parsley and extra virgin. 9.5

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

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

**Gamberi.** Sautéed wild Gulf shrimp in extra virgin, garlic, cherry tomatoes, red Fresno peppers and parsley. 9.5

**Capasante al polline di Finocchio.**

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, heirloom cherry 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, mussels, calamari, wild Gulf shrimp and cockles clams in white wine, extra virgin, garlic, parsley, tomatoes and fresh red Fresno peppers. 21

### Pappardelle con Funghi Selvaggi

House made pappardelle with wild hen of the woods, chanterelles and lobster mushrooms. Brussel's sprouts 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

House made potato gnocchi in a locally raised beef short ribs ragú with pecorino pepato and thyme. 21

**Spaghetti al Sugo di Seppie.** Spaghetti in a spicy black sauce with fresh Spanish cuttlefish. Parsley and red Fresno. 21

## Le Carni

### Quaglia alla Griglia

Two semiboneless quails marinated with rosemary and garlic, grilled and served with sautéed spinach and pan fried Yukon gold potatoes. 21

**Costata di Maiale.** Pan roasted pork rib chop stuffed with prosciutto, smoked mozzarella and sage in a white wine pan sauce. Served with sage and butter potato gnocchi and sautéed Brussel's sprouts. 21

## IL Pescato

**Grigliata di Pesce.** Grilled calamari, scallop, wild Gulf shrimp and domestic sword fish. Salmoriglio, saffron risotto, sea beans and Sicilian eggplant Caponata. 25

## Contorni

Saffron Risotto 5  
Eggplant Caponata 4  
Brussel's Sprouts 4  
Spinach 4



**\*Consuming raw or undercooked** meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness