

Antipasti di Terra

Zuppa di Vongole. New Zealand cockles clams in a saffron tomato broth with Sardinian fregola and chives. 8

Carpaccio di Manzo*. Thin slices of raw beef tenderloin (York County PA) with arugola, Reggiano, lemon and Sicilian extra virgin. 11

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

Vitello Tonnato. Thin slices of veal top round poached in white wine and aromatics. Served with a sauce made with boiled eggs, anchovies and capers. 12

Antipasto della Casa. House made giardiniera, baked ricotta, roasted red peppers, marinated olives, caper berries and prosciutto di Parma. 11

Antipasti di Mare

Calamari alla Griglia. Grilled fresh Rhode Island calamari. Sautéed spinach, lemon, parsley and extra virgin. 9.5

Sardine alla Griglia. Two grilled fresh Portuguese sardines with sweet and sour onions with raisins and toasted pine nuts. 9

Cannolicchi. Cape Cod razor clams in white wine, garlic, leeks, crushed red pepper and parsley. 9.5

Polpo alla Griglia. Grilled Spanish octopus, Sicilian marble potato salad with arugola, Kalamata olives, red bell peppers, celery, capers and scallions in extra virgin and red wine vinegar. 12

Cozze. Prince Edward Island mussels in white wine, garlic, parsley and fresh thyme served with grilled ciabatta bread. 10

Gamberi. Sautéed wild Gulf shrimp in extra virgin, garlic, tomatoes, crushed red pepper and parsley. 9.5

Capessante al polline di Finocchio. Pan roasted sea scallops dusted with wild Tuscan fennel pollen. Roasted beets and sea asparagus. 9

Insalate

Insalata Mista. Arugola, radicchio, romaine and Belgium endive in a white balsamic dressing. Campari tomatoes, green onions and watermelon radishes. 7.5

Insalata Siciliana di Arance e Finocchi. Cara Cara oranges, fennel and arugola salad. Red onions, oil cured olives. Red wine vinegar dressing with Sicilian extra virgin. 8.5

Le Paste

Spaghetti ai Frutti di Mare Spaghetti with scallops, mussels, New Zealand cockles clams, calamari and wild Gulf shrimp in white wine, extra virgin, garlic, parsley, tomatoes and crushed red pepper. 22

Cavatelli al Sugo di Salsiccia. House made semolina cavatelli in a tomato sauce with "Grasso" Italian sweet and spicy sausage, peppers, onions, fennel and Portobello mushrooms. Pecorino pepato 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. 19

Pappardelle ai Funghi. House made pappardelle with Portobello, shiitake and cremini mushrooms. Brussel's sprouts shallots, garlic and extra virgin. Reggiano and basil. 19

Spaghetti alla Bottarga di Tonno. Spaghetti in extra virgin and garlic with shavings of Sicilian dried tuna roe, sun dried tomatoes, toasted bread crumbs, crushed red pepper and parsley. 21

Le Carni

Ossobuco di Agnello. Braised Jamison farm lamb shank. Risotto Milanese, rapini and orange gremolada. 28

Quaglia alla Griglia. Two grilled semiboneless quails marinated with rosemary and garlic. Pan fried potato gnocchi and Brussel's sprouts. 22

IL Pescato

Grigliata di Pesce Grilled calamari, scallop, wild Gulf shrimp and tuna with salmoriglio. Saffron risotto, Sicilian eggplant Caponata and sea asparagus. 27

Granchio in Padella. Pan roasted soft shell crab in a lemon caper sauce with Sicilian chickpea fritters and sea asparagus. 24

Featured Wines

Red. **Nero d'Avola.** Branciforti
2015 Sicily. 10/40

White. **Verdicchio dei Castelli.**
Marotti Campi 2015 Marche 11/45

