



MENU D' ESTATE 2008  
*(Winter Menu 2008)*  
For Large Parties

**ANTIPASTI**  
*(Appetizers)*

**Affettati Misti**

Selection of imported and domestic cold cuts may include prosciutto, mortadella, speck, and salame: 12

**Formaggi Misti**

Selection of Italian, and other imported and domestic cheeses. House choice: 15 or By the ounce: 4

**Prosciutto Loporati di Parma**

Paper thin slices of Parma "Loporati" prosciutto: 13

**Melanzane della zia Irene**

Eggplant slices dressed with salsa verde as prepared by Pietro's Aunt: 7

**Carpaccio di Cervo Affumicato**

House smoked venison carpaccio with shaved Formaggi di Fossa and extra virgin olive oil: 15

**Mortadella alla Griglia**

Grilled Mortadella, with aged balsamic: 6

**Fritto Misto alla Marchigiana**

Fried seasonal vegetables, pastry cream (Le Marche, Italy): 12

**Olive Italiane**

Assorted Italian olives: 7

## **PRIMI**

*(First course, homemade soups and pastas)*

### **Tortelli di Quattro formaggi al Pesto di Radicchio**

Four cheese filled pasta with radicchio walnut pesto: 14

### **Gnocchi al Pomodoro**

Potato dumplings tossed in our house tomato sauce and Parmigiano Reggiano: 11

### **Tagliatelle al Burro di Tartufo**

Tagliatelle noodles with white Alba Truffle butter: 12

### **Tagliatelle al Ragù**

Tagliatelle noodles with traditional Bolognese Ragù (meat and tomato sauce): 11

### **Lasagna Verdi**

Layers of green lasagna noodles filled with ragù (meat and tomato sauce), béchamel and Parmigiano Reggiano: 12

## **SECONDI**

*(Second course, meats)*

### **Salsiccia alla Griglia**

Grilled pork sausage, grilled polenta and fontina cheese: 14

### **Braciola di Maiale Farcito**

Pan fried Carlton Farms pork chop stuffed with prosciutto and Parmigiano, braised chard and escarole: 18

### **Filetto al Tartufo**

Natural beef tenderloin, truffle oil, potato puree: 24

### **Spezzatino di Vitello**

Veal stew, mushrooms, warm farro salad: 18

## **CONTORNI E INSALATE**

*(Sides and salads)*

### **Indivia alla Griglia**

Grilled Belgian endive: 6

### **Erbe Brasate**

Braised chard and escarole: 5

### **Patate Arrosto**

Roasted Yukon gold potatoes with rosemary and extra virgin olive oil: 6

### **Insalata Mista della Casa**

Our house mixed salad with romaine, frisee, radicchio, arugula and shredded carrots tossed in extra virgin olive oil and apple cider vinaigrette: 5/7

*Chef: Sabrina Tinsley*

*Sous Chef: Jonathon Langley*

*Host: Pietro Borghesi*

*18% service charge for parties of six or more.*

*Preferred method of payment, local checks or cash. We accept Visa, Mastercard, and American Express. Gift Certificates available.*