



DOLCE - DESSERT 7

Dark Chocolate Cake	\$7.95
Decadent dark chocolate cake baked with a touch of cinnamon.	
Tiramisu	\$8.95
Lady fingers flavored with espresso, layered with sweetened Italian cream cheese.	
Cheesecake	\$6.95
Traditional New York style cheesecake with berry sauce.	
Chocolate Hazelnut Mousse Cake	\$8.95
Chocolate Hazelnut Mousse layered between a shortbread crust and dark chocolate ganache topping.	
Gelato & Sorbetto	\$6.95
Ask your server for today's selections.	
Crème Brûlée	\$6.95
Traditional creamy vanilla bean custard with a caramelized sugar topping.	
Bread Pudding	\$8.95
House-made seasonal bread pudding with caramel sauce. Ask your server for today's selection.	

APERITIVO - DIGESTIVO 8

Ransom Grappa	\$7.00
This is an exceptionally pure grappa, with balance,warmth and heat. Delicious with our chocolate desserts.	
Limoncello	\$7.00
The traditional lemon-flavored Italian liqueur. Served chilled.	
Black Magic	\$9.00
Late-harvest Zinfandel with raspberry, blackberry, and dark chocolate notes.	
Belle de Brillet Pear Cognac	\$8.00
This is an exceptional expression of pure sweet pears, very similar to cognac. An outstanding complement to fruit desserts or a wonderful solo finishing note.	
Taylor Fladgate Port 2000	\$9.00
This port was originally designated as an expensive, vintage port. It was not released and was instead bottled unfiltered. This is explosively rich port with concentrated flavors.	
Badia a Coltibuono Vin Santo 2005	\$12.00
Full and sweet with moderate acidity and a long finish. Great with crème brûlée.	

Boozy BonBon	\$12.00
Sauvignon blanc, lemon juice, limoncello, & frangelico.	
The Buzzed Bean	\$12.00
Espresso martini with vodka, frangelico, baileys, and chocolate.	

SPARKLING & DESSERT WINE 2

Adami, Prosecco-Valdobbiadene	AVAILABLE OPTIONS
	\$10.00
	\$50.00
Centorri, Moscato-Piedmont	AVAILABLE OPTIONS
	\$10.00
	\$50.00

ANTIPASTI 6

Antipasti del Giorno	\$18.95
Artisan salumi & cheeses, assorted vegetables, & grilled baguette.	
Polenta con Salsiccia	\$15.95
Polenta with spicy sausage, roasted peppers, onions, marinara and provolone.	
Polenta con Funghi	\$14.95
Wild mushrooms and caramelized onions on polenta with tomato sauce and gorgonzola.	
Pomodori e Mozzarella	\$13.95
Fresh mozzarella, roma tomatoes and fresh basil, with extra virgin olive oil and balsamic vinegar reduction.	
Bruschetta Misto	\$13.95
Toasted baguette rubbed with fresh garlic, served with herbed bean puree, marinated roma tomatoes, and sautéed fresh spinach.	
Ravioli con Zucca	\$16.95
Butternut squash ravioli in a garlic brown butter sauce topped with Asiago cheese and balsamic reduction.	

INSALATE - À LA CARTE 3

House Salad	\$3.95
Mixed greens with red wine and Asiago vinaigrette.	
Spinaci	\$9.95
Fresh spinach with mozzarella cheese, wild mushrooms, roma tomatoes, red onion and pine nuts with balsamic vinaigrette.	
Mediterranea	\$9.95
Imported feta, warmed goat cheese crostini, roasted bell peppers, mixed olives, sundried tomatoes, and marinated roma tomatoes & red onions on fresh greens.	

PIATTI 7

Involtini di Pollo	\$25.95
Boneless breast of chicken rolled and filled with prosciutto, sun-dried tomatoes, Asiago and herbs, with white wine butter sauce.	
Bistecca	\$38.95
Beef tenderloin marinated in our secret recipe. Served grilled with a wild mushroom and truffle cream sauce.	
Arista	\$26.95
Our staff favorite. Spice-rubbed and oven-roasted pork tenderloin with a black mission fig compote. Served with mashed potatoes and seasonal vegetables.	
Pollo alla Gratella	\$23.95
Grilled boneless breast of chicken marinated in garlic oil and balsamic vinegar. Served with artichoke hearts, sun-dried tomatoes and gorgonzola cheese sauce. Served with mashed potatoes and seasonal vegetables.	
Pollo Marsala	\$23.95
Breast of chicken sautéed with wild mushrooms, Marsala and a touch of cream served on spinach.	
Polpette di Melanzane	\$18.95
Vegetarian eggplant "meatballs" in a shallot and tomato cream with grilled fresh asparagus and polenta.	
Pesce del Giorno	
Fresh fish daily.	

PASTA 8

Ravioli ai Funghi	\$21.95
Wild mushroom and mozzarella in egg pasta with spinach alfredo, topped with crumbled gorgonzola.	
Orecchiette al Salsiccia	\$21.95
Orecchiette tossed with spicy Italian sausage, wild mushrooms, onions and tomatoes.	
Scampi alla Diavola	\$23.95
Gulf shrimp sautéed in garlic tossed with fettucine in a spicy tomato and onion sauce.	
Penne di Caprino	\$22.95
Creamy goat cheese, sun-dried tomatoes, roasted garlic, artichoke hearts, and penne.	
Gnocchi di Patate	\$22.95
Potato and semolina dumplings with fresh tomato cream, basil and toasted pine nuts.	
Lasagne	\$21.95
Traditional meat lasagne - layers of pasta, Italian sausage, seasoned beef, ricotta, Asiago and marinara.	
Pappardelle al Sugo	\$22.95
House-made fresh pappardelle tossed with a savory, slow-cooked sauce of pork and beef with tomatoes, topped with Asiago.	
Spaghettoni Pomodori	\$17.95
Spaghettoni noodles tossed with a sauce of fresh roma tomatoes, basil, garlic and olive oil, served on fresh arugula with Asiago.	

DESSERT - DOLCE 7

Dark Chocolate Cake	\$8.95
Decadent dark chocolate cake baked with a touch of cinnamon.	
Tiramisu	\$10.95
Lady fingers flavored with espresso, layered with sweetened Italian cream cheese.	
NY Style Cheesecake	\$7.95
Served with berry coulis.	
Hazelnut Mousse Cake	\$10.95
Chocolate Hazelnut Mousse layered between a shortbread crust and dark chocolate ganache topping.	
Gelato & Sorbetto	\$7.95
Ask your server for today's selections.	
Crème Brûlée	\$8.95
Traditional creamy vanilla bean custard with a caramelized sugar topping.	
Bread Pudding	\$10.95
House-made seasonal bread pudding with caramel sauce. Ask your server for today's selection.	

CAFFÉ 5

Espresso

Cappuccino

Latte

Coffee

Hot Tea

BIBITE 7

Italian Sodas

Iced Tea

Sodas

Lemonade

Flavored San Pellegrino Soda

Ask about available flavors!

Panna

Still Spring Water.

Pellegrino

Sparkling Spring Water.

INSALATE 4

Pollo Insalate	\$14.95
Grilled marinated chicken breast with tomatoes, red onion, artichoke hearts and gorgonzola on a bed of mixed greens.	
Spinaci Insalate	\$13.95
Fresh spinach with mozzarella cheese, wild mushrooms, roma tomatoes, red onion and pine nuts with balsamic vinaigrette.	
Mediterranea Insalate	\$13.95
Imported feta, warmed goat-cheese crostini, roasted bell peppers, mixed olives, sundried tomatoes, and marinated roma tomatoes & red onions on fresh greens.	
Gamberetti Insalate	\$17.95
Grilled gulf shrimp on mixed greens with seasonal fresh fruit salsa, red onion, tomato, artichoke hearts, and imported feta cheese.	

PANINI 4

Pollo Panini	\$13.95
Marinated grilled breast of chicken, pesto, roma tomatoes, red onions, and provolone.	
Salsiccia Panini	\$13.95
Grilled spicy Italian sausage, roasted peppers, caramelized onions, and provolone.	
Mozzarella Panini	\$12.95
Fresh mozzarella cheese, fresh basil, roasted red bell peppers, roma tomatoes, and balsamic vinegar.	
Portabella Panini	\$12.95
Grilled portabella slices, fresh tomatoes, provolone, and caramelized onions.	