



## RISTORANTE & WINE BAR

### <<<ANTIPASTI>>>

<b>BRUSCHETTA</b>	<b>9</b>
Diced fresh tomatoes, basil, garlic	
<b>POLPETTE</b>	<b>12</b>
3 meatballs, tomato sauce	
<b>ARANCINI</b>	<b>9</b>
Rice ball, mozzarella, tomato sauce	
<b>CALAMARI</b>	<b>18</b>
Lightly fried, cocktail sauce	
<b>COCKTAIL DI GAMBERETTI</b>	<b>18</b>
4 Jumbo shrimp, cocktail sauce	
<b>TAVOLETTA - SERVES 2+</b>	<b>24</b>
Assorted cured meats & cheeses, olives, vegetables	
<b>CAPRESE</b>	<b>16</b>
Fior di latte, tomatoes, olives, fresh basil, EVOO, balsamic glaze	
<b>MISTA</b>	<b>12</b>
Mixed greens, tomatoes, cucumbers, EVOO & balsamic vinegar dressing	
<b>CAESAR</b>	<b>15</b>
Pancetta, parmigiano, vinaigrette-style caesar dressing	
<b>RUCOLA 147</b>	<b>15</b>
Arugula, poached pears, gorgonzola, citrus & EVOO dressing	

### <<<PIZZE>>>

<b>MARGHERITA</b>	<b>14</b>
Tomato sauce, fresh mozzarella, basil	
<b>VERDURA</b>	<b>16</b>
Tomato Sauce, mozzarella, red onions, mushrooms, peppers	
<b>PROSCIUTTO E RUCOLA</b>	<b>18</b>
Prosciutto, arugula, shaved parmigiano, balsamic glaze, EVOO	
<b>147</b>	<b>18</b>
Tomato sauce, mozzarella, hot salami, roasted red peppers, black olives, gorgonzola cheese	

### <<PRIMI>>

<b>PASTA AL POMODORO</b>	<b>16</b>
Spaghetti, tomato sauce	
<b>PRIMAVERA</b>	<b>19</b>
Homemade pasta, vegetables, garlic, tomato & EVOO sauce	
<b>PENNE ALLA VODKA</b>	<b>19</b>
Bacon, vodka, light tomato cream sauce	
<b>LASAGNA</b>	<b>20</b>
Baked fresh pasta, ground beef, egg, mozzarella, ricotta, parmigiano, tomato and bechamel sauce	
<b>GNOCCHI BOLOGNESE</b>	<b>24</b>
Potato dumpling, ragu sauce	
<b>PESCATORE</b>	<b>32</b>
Linguini, shrimp, mussels, clams, calamari, king crab in <i>tomato herb</i> or <i>white wine garlic broth</i>	

### <<SECONDI>>

<b>SCALOPPINE DI POLLO</b>	<b>26</b>
Thin sliced chicken breast, flour dusted, pan-seared, mushroom marsala sauce, potato & seasonal vegetables	
<b>VITELLO</b>	<b>34</b>
12oz bone-in veal chop, grilled, mushroom demi, potato & seasonal vegetables	
<b>BISTECCA</b>	<b>36</b>
10oz NY USDA strip loin, fresh herb, garlic, EVOO, potato & seasonal vegetables	
<b>PESCE</b>	<b>27</b>
Pan-seared salmon, lemon-butter, rice pilaf & seasonal vegetables	
<b>PARMIGIANA DI MELANZANA</b>	<b>25</b>
Eggplant, mozzarella, parmigiano, tomato sauce, side of pasta	
<b>CHEF'S PLATTER - \$ market price</b>	

EVOO- Extra virgin olive oil

\*add goat cheese 3

\*gluten free pasta 3

\*add shrimp 7

\*add meatball 4