

MENU



served family-style along with classic Italian red and white wines

BATTILARDO

chef's choice of cured meats and cheeses,
roasted peppers, pickled vegetables

ANTIPASTI

Polpettine

prosciutto and mortadella meatballs braised in pomodoro,
fonduta

Chopped Salad

romaine and radicchio lettuce, prosciutto cotto, olives,
roasted bell peppers, provolone

Buratta

creamy mozzarella, rapini, candied squash,
aged balsamic

PRIMI

Tri-Colore Risotto

parmigiano, seafood, and basil-flavored risotto

Timpano

neopolitan-style pasta pie

SECONDI

Stracotto

sangiovese wine-braised beef short ribs

Arista

roasted tuscan pork

roasted potatoes & green beans side dishes

DOLCI

tiramisu cups, little cannolis, bomboloni donuts