

## **CENA INVERNO 2012**

### **ANTIPASTI...**

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|--|-----|
| <b>SALUMI</b> <i>A selection of cured charcutery and cheeses</i>                               | 15  |
| <b>MOZZARELLA</b> <i>Fresh mozzarella, prosciutto and arugula</i>                              | 12  |
| <b>COZZE</b> <i>PEI mussels, grilled bread, garlic, olive oil and black pepper</i>             | 10  |
| <b>PARMIGIANA</b> <i>Fried eggplant layered with mozzarella, parmesan cheese, tomato sauce</i> | 11  |
| <b>CALAMARI</b> <i>Grilled marinated fresh squid with farro, arugula, tomato salad</i>         | 15  |
| <b>FEGATINI</b> <i>Chicken livers, sauteed with butter and sage over shaved fresh fennel</i>   | 10  |
| <b>ZUPPA</b> <i>Soup of the day</i>  | P/A |

### **SFIZI..(small plates)**

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| <b>PEPERONE DOLCE</b> <i>Stuffed and baked sweet pepper, capers, olives and fresh breadcrumb</i> | 7 |
| <b>GAMBERETTI</b> <i>Grilled shrimp, wrapped with speck, stewed Mediterranean lentil salad</i>   | 9 |
| <b>POLPO</b> <i>Imported octopus, stewed with garlic, olive oil and peperoncino</i>              | 8 |
| <b>POLPETTINE</b> <i>Tomato braised meatballs, ricotta salata</i>                                | 7 |
| <b>POLENTA</b> <i>Imported soft cornmeal with sauteed mushroom, white truffle essence</i>        | 9 |

### **INSALATE...**

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| " <b>CESARINA</b> " <i>Romaine lettuce, parmesan cheese, house made croutons</i>      | 9  |
| " <b>BARBAROSSA</b> " <i>Roasted red beets, arugula, goat cheese, candied walnuts</i> | 11 |
| <b>MELAGRANA</b> <i>Shaved fennel, orange, pomegranate seeds and Pecorino cheese</i>  | 12 |

### **PRIMI...**

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|--|-------|
| <b>STRACCETTI</b> <i>Fresh ribbon pasta, classic "Bolognese" sauce</i>                               | 12\18 |
| <b>GARGANELLI</b> <i>Pasta quills, roasted cauliflower, pork sausage, onion, toasted breadcrumbs</i> | 14\21 |
| <b>PENNE</b> <i>Imported pasta, roasted eggplant, fresh tomato, mozzarella, basil</i>                | 12\18 |
| <b>LINGUINE</b> <i>Imported clams, olive oil, garlic, parsley, peperoncino</i>                       | 13\21 |
| <b>CHITARRA</b> <i>Hand cut fresh spaghetti, roasted "duck ragu"</i>                                 | 13\21 |
| <b>RAVIOLI</b> <i>House made pasta filled with four cheeses, plum tomato and basil sauce</i>         | 12\20 |
| <b>TAGLIOLINI</b> <i>Fresh thin pasta, braised mushrooms, touch of cream, truffle essence</i>        | 13\21 |
| <b>TORTELLI</b> <i>Roasted butternut squash ravioli with butter and sage</i>                         | 12\20 |

### **BROWN RICE, WHOLE WHEAT AND GLUTEN FREE PASTA AVAILABLE**

### **SECONDI...**

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| <b>SALMONE</b> <i>Grilled Atlantic salmon, braised leeks, tomato, mustard sauce</i>                | 25 |
| <b>SOGLIOLA</b> <i>Panko breaded filet of sole, mixed seasonal green salad</i>                     | 26 |
| <b>POLLETTO</b> <i>Pan roasted bone-in Free range chicken, Italian sausage, garlic, rosemary</i>   | 24 |
| <b>QUAGLIE</b> <i>Semi-boneless quail, toasted hazelnuts, honey, lemon, brandy</i>                 | 24 |
| <b>COSCIOTTO</b> <i>Braised pork shank served over fresh herb arborio rice</i>                     | 25 |
| <b>BISTECCHINE</b> <i>Marinated skirt steak, sauteed broccoli rabe, Tuscan beans and olive oil</i> | 24 |