Antipasti

Calamari Fritti 13
Deep fried Calamari / Traditional marinara sauce

Bruschetta 12
Toasted Crostini / Heirloom tomatoes / Basil / EVOO / Bufala Mozzarella

Bagna Cauda Primavera 12
Grilled eggplant / Red bell pepper / Sun-dried tomato / Goat cheese / Anchovy / Bagna Cauda sauce

Carciofi al Burro 14
Grilled artichoke hearts / Lemon Beurre Blanc

Carpaccio al Grana Padano 18
Thinly sliced Filet mignon / Arugula / Grana Padano Cheese / Capers / EVOO

Polpo al Limone 18
Charcoal grilled octopus / Seasoned Olive oil, fresh herb and lemon dressing

Scampi alla Griglia 18
Pancetta wrapped Jumbo Scampi / White wine and paprika reduction sauce

Funghi Ripieni 12
Stuffed mushrooms / Veal, Prosciutto and Fontina cheese filling / White wine and herb sauce

Assaggio di Formaggio 14
Cheese platter / Four imported cheeses / Dried fruit / Homemade Jam / Grilled Focaccia bread

Insalata e Zuppa

Zuppa del Giorno
Made Fresh daily with seasonal ingredients

Insalata Primavera 10
Mixed Greens / Vine ripe tomato / Light Italian vinaigrette

Insalata Caesar 10
Romaine Lettuce / Croutons / Grana Padano cheese / House Caesar dressing

Insalata Caprese 14
Organic Heirloom tomatoes / Basil / EVOO / Bufala Mozzarella

Insalata di Barbabietole 12
Grilled Beets / Arugula / Seared queso fresco / Candied pecans / Fine herbs Vinaigrette

Insalata di Spinaci 11
Baby Spinach / Mushroom Confit / Grilled Pancetta / Gorgonzola Cheese / Balsamic Vinaigrette

Il Riso

Risotto alla Aragosta 32
Grilled lobster tail / Onion / Carrots / White wine / Fresh tomato sauce

Risotto ai Quattro Formaggio 21
Creamy Risotto / Four traditional imported cheeses

Primavera RISTORANTE

La Pasta

**Pastas are made fresh daily*

Penne Meditteraneo 28
Shrimp / Artichoke / Sundried tomato / fresh herbs and garlic sauce

Tortellini Verdi 24
Cheese Tortellini / Fresh herbs / Porcini Mushrooms / Tomato cream sauce

***Spaghetti alla Carbonara** 23
Spaghetti / Grilled pancetta / Parmesan cream / Peas / Cracked black pepper

***Pappardelle al Ragu** 28
Pappardelle / Meat sauce / Dried Chile oil / Mascarpone

***Bavettine al Frutti di Mare** 36
Tagliatelle pasta / Fresh local sea food / Fresh tomato sauce / Garlic / White wine

***Ravioli di Aragosta** 32
Homemade Lobster Ravioli / Fresh Tomato / Guajillo Infused butter sauce

Secondo Piatto

Scampi Classico 35
Jumbo Scampi / Classic garlic, herb and white wine sauce / Linguine pasta

Petto di Pollo ai Peperoni 28
Roasted Air line chicken breast / Bell pepper and Jalapeño Caponata / Cilantro-Sage infused butter

Salmone al Pepe Rosa 29
Seared King Salmon / Pink peppercorn cream sauce / Dill, Marjoram / Seasonal Vegetables

Pollo Campagnola 25
Grilled chicken breast / Sun-dried tomatoes / Goat cheese / Kalamata olives / Balsamic vinegar / Spinach

Pollo Parmigiano con Melanzane 25
Lightly bread chicken / Eggplant / Mozzarella cheese / Traditional marinara sauce

Filetto ai Funghi di Bosco 39
Pan Roasted Fillet Mignon / Wild mushrooms / garlic and white wine sauce

Osso Buco alla Milanese 42
Braised veal shank / Risotto or linguine pasta

Vitello Piccatina al Limone 29
Lightly floured Veal / Butter, lemon, capers and white wine sauce / Seasonal Vegetables

Costolette di Agnello 39
Grilled lamb chops / Seasoned Olive oil, fresh herbs and lemon dressing / Sweet potato & yogurt purée

Lombatina alla Griglia 46
Grilled 16oz. Veal chop / Rosemary, balsamic sauce / Fingerling potatoes

The Tuscany Room is available for your private dining

Sales tax will be added to the retail price on all taxable items. $5 split charge. 20% service charge will be added to all parties of 8 or more. No personal checks accepted. We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles.