

ASSAGGI

Small plates

CAVATELLI DI RICOTTA FATTI IN CASA \$14

Hand Crafted Ricotta Cavatelli, Spicy Italian Sausage, Mushrooms, Peas and White Truffle Oil.
Light Cream Sauce

TORTELLONI DI CODA \$13

House Made Tortelloni Stuffed with Oxtail Seared and then Slow Braised in Barolo and Herbs until it falls off the Bone. Oxtail Sauce, Toasted Pine Nuts and Italian Parsley

SPAGHETTINI FATTI IN CASA COI RICCI \$14

Homemade Spaghettini, Sea Urchin, Garlic, Cherry Tomatoes,
Lemon Zest and Parsley

LINGUINE CON VONGOLE VERACI \$ 13

Linguine with Italian Vongole Veraci Clams Sauté with Garlic and Olive Oil
(ask for macchiate if you want it with a touch of tomato)

GARGANELLI FATTI IN CASA CON BOTTARGA FAGIOLI E ZUCCHINE \$14

House Made Garganelli Pasta with Grey Mullet Bottarga, Cannellini Beans,
Julienne Zucchini, Garlic and Extra Virgin Olive Oil

SCIALATIELLI \$ 11

This Long and Thick Homemade Pasta is originally from Sorrento
and I Fell in Love with it in my Favorite Restaurant in Roma...it is Served
with Amazing Tomato and Basil Sauce

TAGLIOLINI AL LIMONE CON GAMBERI \$ 13

Housemade Tagliolini with Shrimps, Fresh Tomato,
Lemon Zest and a Touch of Cream

FETTUCCINE PORCINI E PERINI \$ 14

House made fettuccine, porcini mushrooms and grape tomatoes
sauteed with garlic olive oil

INSALATA SFIZIOSA \$ 11

Grilled Asparagus, Mixed Baby Greens, Mushrooms, Beans, Haricot
Verts topped with Shaved Parmigiano Reggiano and the best balsamic dressing ever

INSALATA RICCIA CON UOVO IN CAMICIA \$12

Frise' Salad with Poached Egg, Shaved Parmigiano Reggiano,
Market Fresh Organic Apples and Pancetta Dressing

POLENTA ALLA GRIGLIA CON FUNGHI \$ 12

Grilled Polenta Served with Saute' Mushroom and Tomato Sauce

SPINACI ALLA GENOVESE \$ 11

Steamed spinach Sauté with Extra Virgin Olive Oil Toasted
Pine Nuts, Raisins and Parmigiano Reggiano

CROCCHETTE DI BACCALA' AL CURRY \$ 14

Salt Cod Fritters. Curry, Fresh Chilis, Mixed Baby Greens and Orange Salad

PESCE DEL GIORNO IN SAOR \$15

Fish of the day "Sweet & Sour", Cipollini Onions, Currants, Pinenuts
& Garlicky Broccoli Rape

FRITTO MISTO ALL'ITALIANA \$ 15

Shrimps, Calamari, Zucchini and Sage Leaves are
Fried in light Soybean Oil to a Perfect Crisp
(Please when in Rome...try some squeezed lemon on your fritto because
WE DON'T SERVE IT WITH ANY SAUCE)

POLPO ALLA GRIGLIA \$ 11

Grilled Octopus Marinated with Lemon Juice Herbs and Extra Virgin Olive Oil
Served with Sweet Grape Tomatoes and Baby Greens

CRUDO DI TONNO CON AVOCADO E AGRUMI \$ 14

Flash Marinated Tuna, Avocado, Shaved Fennel, Citrus
& Spicy Balsamic Marinade

ZUPPETTA DI PESCE \$ 14

saute' of mussels, shrimps, vongole clams, salmon and calamari.
Touch of tomato. Crostino

BATTUTA DI MANZO AL TARTUFO \$14

Black Angus beef steak tartare with summer truffles,
shaved parmigiano. Wild arugola

BISTECCA AI FERRI \$ 15

Grass Fed Black Angus Hanger Steak. Salsa Verde.
Warm Pumpkin Farrotto, Wine Soaked Raisins

STRACCI DI FILETTO AL GORGONZOLA \$ 15

Thin slices of grass fed Black Angus Fillet Mignon,
sautéed with sage, leeks, Cognac and Gorgonzola cheese

TRIPPA ALLA ROMANA \$ 11

Grass Fed Humanely Raised Beef Tripe, Slow Braised in Tomato Sauce
with Thyme and Parmigiano Reggiano. Garlic Crostino

POLPETTINE AL SUGO \$ 13

We Grind our own Very Special Selection of Meats for this Delicious
Classic Meatballs Slow Braised in Tomato Sauce.

BROCCOLI RAPE E SALSICCIE \$ 13

Grilled Sweet and Spicy Sausage over Broccoli Rabe Sautéed
with Extra Virgin Olive Oil and Garlic

FONDUTA VALDOSTANA \$14

"Fondue", Peasant Bread, Local Apple, Grapes & White Truffle Oil

POLPETTINE DI MELANZANE \$ 14

Eggplant croquettes, tomato and basil coulis, Burrata cheese

Late Night Menu

(these items are available even after our kitchen closes)

CARPACCIO CON TARTUFO NERO RUGHETTA E POMODORINI \$ 14

Black Angus Beef Carpaccio Topped with Wild Arugula, Black Truffles,
Shaved Parmigiano Reggiano and Julienne Sun Dried Tomatoes

CIOTOLA DI OLIVE \$ 8

Country mixed olives

ANTIPASTO MISTO DELLA CASA \$ 13

An Enoteca's Favorite, Make Your Own "Piatto" Choosing Five Items from the Fresh Selection at our Antipasto Counter

BURRATA CON RICCIA E SALSA DI ACCIUGHE \$ 13

Sinfully delicious Cream Filled Mozzarella Imported from Italy
Curly Endive, Croutons, Anchovy Dressing

CAPRESE DI POMODORINI E MOZZARELLA DI BUFALA \$ 12

Buffalo mozzarella and sweet "campari" tomatoes Caprese, basil dressing

**IL NOSTRO TAGLIERE DI FORMAGGI
CON SALSA DI PERE \$ 17**

Enjoy a Luigi Di Palo selection of rare Italian cheese produced by artisans in small dairies in Italy. Accompanied with Pear Mustard and Warm Country Bread

PIATTO DI SALUMI \$ 14

We searched high and low to come as close to the original as possible, and once again, Luigi Di Palo provided us with the most delicious sweet and spicy soppressata, Capocollo, Prosciutto di Parma and Wild Boar Cacciatorini (thin salami)

PROSCIUTTO E PARMIGIANO \$ 15

Hand cut Prosciutto di Parma Gran Riserva with Winter Parmigiano Reggiano

**THE CHEESE AND SALUMI CAN BE COMBINED
IN A UNIQUE TASTING PLATE \$ 18**

DOLCI

ZENZERO E ZAFFERANO \$7

Vanilla Saffron Gelato served with divine handmade "Jennifer's Gingers" cookies

VAHLRONA CHOCOLATE MOUSSE \$ 7

Cream free sinfully delicious homemade vahlrona chocolate mousse
sorry no whipped cream

TORTA DI RICOTTA \$ 7

Italian Ricotta Cheesecake, homemade with real ricotta

BOMBOLINI \$ 9

"Ricotta Fritters", Dusted in Cinnamon Sugar and served with
Chocolate Sauce and Vanilla Cream Sauce

TORTA DI MELE ALL'OLIO EXTRA VERGINE \$ 8

House Made Soft Apple Tart, Saigon Cinnamon Gelato.

BISCOTTINI DI PRATO \$6

Hazelnut Biscotti

SFOGLIATINA DI PERE CON CREMA AL VINSANTO \$ 10

Warm pear tart served with vinsanto cream sauce

TRADITIONAL ITALIAN GELATI AND SORBETTI

\$ 9

CIOCCOLATO PICCANTE

Spicy Dark Chocolate Gelato made with "Cacao Nacional" Beans

PISTACCHIO DI BRONTE

Pistachio Gelato Made Exclusively with Pistachios from the Sicilian Town of Bronte. The World's Best.

MELONE E PEPERONCINO

Sweet Canteloupe and Chili Pepper Gelato

NOCCIOLA "TONDA GENTILE DELLE LANGHE"

Gelato of Heirloom Hazelnut from the Langhe in Piedmont

LIMONI SFUSATI DI AMALFI

Sorbet made with fragrant lemons from the Amalfi Coast. These lemons are a protected IGP food (Indicazione Geografica Protetta)

VINI DOLCI

	Bottle	Glass
Vin Santo 2004 Trecciano	\$ 38.00 375ml.	\$ 13.00
Moscato d' Asti Rivetti	\$ 20.00 375 ml.	\$ 10.00
Brachetto d' Acqui, Ca' dei Mandorli	\$ 36.00 500 ml.	\$12.00
Dindarello 2006, Maculan	\$ 38.00 375 ml.	\$12.00
Recioto di Soave 2004, Gini	\$ 75.00 375 ml.	
Passito Loazzolo 2001, Loazzolo	\$58.00 375 ml	
Aleatico 2004, Cecilia	\$110.00 500 ml.	