

DINNER

IL CIBO DEL PASSATORE

ANTIPASTI

Olive Marinate v gf	7	Le Piadine	9.5
Imported Cerignola olives marinated w/ thyme, chili flakes, cumin and bay leaf		Piadina is a Northern Italian Specialty from Emilia Romagna unleavened flatbread set on a special griddled called testo baked over charcoal and served hot	
Carciofi v	10	Piadina w/ prosciutto di Parma and fresh mozzarella	
Pan-fried pistachio crusted artichokes w/ goat cheese, mixed salad & imported Cerignola olives			
Fritto Misto	11		
Pan-fried calamari, rock shrimp & leeks w/spicy tomato sauce dip & fresh lemon			

INSALATE V

Insalata di Rucola, Pere e Grana	8	Insalata di Cavolini di Bruxelles	8
baby arugula salad with pears, shaved Parmigiano Reggiano in orange dressing		Brussels sprouts salad w/ radicchio, walnuts, grated Parmigiano Reggiano & fresh lemon juice evoo	

PRIMI

All our Pastas are made fresh daily on the premises

Tortelli di Zucca con Olio Tartufato v	15.5	Tagliatelle al Ragu	16.5
Butternut Squash filled tortelli in a light butter sauce topped with truffle oil		Long thin cut pasta w/ traditional Bolognese style ragu	
Spaghetti alla Carbonara	16	Pappardelle con Agnello	17.5
Spaghetti with pancetta, eggs, parmigiano reggiano and cracked black pepper		Long wide cut pasta w/ slow cooked lamb shank ragu'	

Gluten free pasta available upon request

SECONDI

Our meat is all natural grass-fed humanely raised, antibiotic & hormones free

Bistecca ai Ferri gf	28	Filetto di Salmone in Salsa di Fumetto gf	21
Grilled 16 oz. T-Bone steak served w/ mashed potatoes and Asparagus		Pan-seared fresh Atlantic salmon fillet in a fumetto and artichokes sauce served with sauteed spinach and roasted red potatoes	

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

V vegetarian GF gluten free

DESSERT

I DOLCI DEL PASSATORE

Tiramisu'

Coffee dipped lady fingers layered w/ whipped mascarpone cheese

7

Pannacotta

Vanilla pannacotta

7

ANTIPASTI

Olive Miste Mixed Marinated Italian olives	5	Cazze in Padella Sauteed fresh mussels with cherry tomatoes white wine spicy olive oil sauce	8.5
Polenta al Gorgonzola e Olio Tartufato Corn Meal Polenta with Gorgonzola & Truffle oil	7	Polipo alla Griglia Grilled Octopus with celery, Tomatoes, onions & spicy olive oil.	10
Burratina Pugliese Imported Fresh Burrata with tomatoes	10.5	Affettati Misti Mixed Italian cold cuts with black olives	9
Carciofi con Finocchio Pan-seared artichokes hearts with fennel & white wine lemon sauce	8		

LA PIADA

Piadina Is a Northern Italian Specialty from Emilia Romagna unleavened flatbread set on a special griddled called testo baked over charcoal and served hot <i>With Mozzarella e arucola</i> <i>With ricotta, fresh tomato e arucola</i> <i>With salame e fontina cheese</i>	7.5
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INSALATE

Insalata di Cuore di Palma Hearts of palm salad with chopped tomatoes, frisee, scallions goat cheese & red vinaigrette olive oil dressing.	7.5	Insalata di Cavolini di Bruxelles Brussel sprouts salad with radicchio, walnuts, grana & lemon dressing.	7
Insalata Calamari Grilled Calamari with mixed salad, onions, tomatoes & balsamic reduction vinaigrette	8	Insalata Mista con Centrioli e Mandorle Mixed Salad with cucumbers, almonds & sherry dressing	6.5
Insalata di Rucola con Pere e Grana Arugula salad with Pears & parmesan cheese	7		
Insalata di Spinaci con Mele. Noci e Gorgonzola Baby Spinach salads with apples, walnuts, gorgonzola cheese & balsamic dressing	7		

PRIMI

Our Pasta is made fresh daily on the premises

Gnocchi al Gorgonzola e Noci 9

Potato Gnocchi with gorgonzola & walnuts

Lasagna Vegetariana 8

Vegetable Lasagna

Cavatelli con Funghi Caprino 8.5

Cavatelli pasta with mushrooms, butter sauce & goat cheese

Ravioli di Rapette e Ricotta 8

Beets & Ricotta cheese ravioli with butter & scallions

Tortelli di Zucca con Olio Tartufato 10

Butternut Squash filled tortelli in a butter sauce & truffle oil

Tagliioni con frutti de Mare 14

Long thin cut pasta with mixed seafood & fresh tomatoes

Tagliatelle al Ragu e Piselli 10

Long thin cut pasta with Bolognese ragu & peas

Pappardelle can Sugo di Agnello 11

Wide cut pasta with Lamb Ragu

SECONDI**Pollo all' Ortolana** 12

Pan-seared chicken breast with artichokes mushrooms & peppers

Tagliata di Manzo 18

Grilled hanger steak sliced & served with arugula salad & shaved parmesan cheese

Maiale Arrosto 15

Roasted Pork loin with sauteed lentils & pancetta

Pesce del Giorno Market

Fish of the day

Please ask our daily Specials