

**ANTIPASTO**

|  |    |  |    |
|--|----|--|----|
| <b>Minestrone</b>  | 12 | <b>Mixed Salad</b>   | 12 |
| Tomato broth, white beans, pasta & vegetables                |    | Balsamic vinaigrette, fried capers                               |    |
| <b>Bruschetta</b>  | 17 | <b>Grilled Shrimp</b>  | 19 |
| Warm mix of tomatoes, red peppers, shallots & fresh basil    |    | On a sprig of fresh rosemary with cocktail sauce                 |    |
| <b>Seasonal Soup</b>   | 9  | <b>Salmon Tartare</b>  | 19 |
|  |    | Sun-dried tomatoes, capers, red onions & parsley                 |    |
| <b>Homemade Mozzarella Sticks</b>                            | 18 | <b>Beef Tartare</b>  | 19 |
|  |    | Sun-dried tomatoes, capers, red onions & parsley                 |    |
| <b>Caesar Salad Pasta e Vino</b>                             | 15 | <b>Escargots Al Aurora</b>                                       | 18 |
| With the famous "Pasta e Vino" dressing                      |    | Rosé sauce, shallots & white wine                                |    |
| <b>Homemade Fried Calamari</b>                               | 19 | <b>Fried Zucchini</b>  | 17 |
|  |    |  |    |
| <b>Duck Rillettes</b>  | 19 | <b>Charcuterie Board</b> (for 2 people)                          | 28 |
| With caramelized onions & Dijon                              |    | Black Forest ham, spicy soppressata, duck rillettes & prosciutto |    |
| <b>Polpette</b>  | 19 |  |    |
| Veal meatballs (3), garlic, basil, tomato & white wine sauce |    |  |    |

**VITELLO**

|   |    |
|---|----|
| <b>Veal Saltimbocca</b>                                 | 38 |
| Alla Romana – Prosciutto, mushrooms, cream & white wine |    |
| <b>Veal Sorrentino</b>                                  | 38 |
| Portobello mushrooms, rosé sauce, garlic & Brandy       |    |
| <b>Veal Gioconda</b>                                    | 38 |
| Pancetta, leeks, red peppers & fresh tomatoes           |    |
| <b>Veal Marsala</b>                                     | 38 |
| Demi-glace sauce, Marsala wine, mushrooms & cream       |    |
| <b>Osso Bucco</b>                                       | 45 |
| Celery, carrots, onions & tomatoes                      |    |

**PESCE & GAMBERETTI**

|  |    |
|--|----|
| <b>Salmon Fillet</b>                                     | 37 |
| Fresh salmon, lemon sauce, butter, white wine & shallots |    |
| <b>Shrimp Sautéed with Pastis</b>                        | 37 |
| Shrimp deglazed with Pastis, cream & shallots            |    |

**CARNE**

|   |    |
|---|----|
| <b>AAA Filet Mignon 8 oz.</b>   | 55 |
| Grilled, with pepper sauce  |    |
| <b>Petto di Pollo al Funghetto</b>  | 33 |
| Chicken breast, portobello mushrooms, garlic, demi-glace sauce, rosemary & white wine |    |

All dishes above are served with pasta and fresh seasonal vegetables.




**Pasta Trio**  
 Chef's Inspiration
**PASTA****Chef's Suggestion**

Your server will be pleased to present it to you.

**Choose your pasta: 6 varieties!**  
 \*Gluten-free fusilli available.

**Di Mezzanotte**

Garlic, onions, capers, Kalamata olives, white wine, tomato sauce

25

**Aglio e Olio**

Olive oil &amp; garlic

24

**Gigi**

Rosé sauce, pancetta, mushrooms, shallots &amp; Brandy

28

**Veal Tortellini Four Cheeses**

Gorgonzola, parmesan, provolone, mozzarella &amp; cream

28

**Bella Ciao**

Demi-glace sauce, veal meatball, pancetta, Italian sausages, onions &amp; mushrooms

30

**Guanchale Brasato**

Braised pork cheek, demi-glace, caramelized onions with Port

29

**Lobster Ravioli**

Ravioli stuffed with lobster, cream sauce

33

**Scoglio**

Garlic, basil, white wine, cream, shallots, scallops, shrimp &amp; clams

39

**Lasagne Emiliana**

Meat &amp; rosé sauce

28

**Arrabiata**

Tomato sauce, garlic, hot peppers, fresh basil &amp; shallots

25

**Bolognese**

Meat sauce

26

**Campagnola**

Tomatoes, sausage, fresh basil, onions red peppers &amp; shallots

29

**Carbonara**

Cream, butter, egg, pancetta, fresh parmesan &amp; black pepper

29

**Valentino**

Pancetta, asparagus, fresh tomatoes, shrimp, cream &amp; white wine

31

**Ferrarese**

Pesto, cream, parmesan, 5 shrimps &amp; sun-dried tomatoes

30

**Primavera**

Market vegetables, tomato sauce, garlic, shallots &amp; white wine

29

**Gamberetti**

Shrimps in a leek cream sauce, sun-dried tomatoes, garlic, white wine &amp; green pepper

30

**Pettini**

Scallops, rosé sauce, vodka, shallots &amp; black pepper

30

**A must-try!**

Enjoy our fresh, flavorful lobster tails.

**Lobster Tail**

With garlic, shallots, cream &amp; a touch of Brandy

25

**SUGGESTED ADD-ONS****Shrimp (5)**

12

**Chicken**

12

**Italian Sausage**

10

**Meatballs (3)**

12

Gastronomie italienne

# PASTA e VINO

APPORTEZ VOTRE VIN



## DESSERTS

### Dulce de Leche Cake

Chocolate cake with salted caramel mousse, on a crunchy hazelnut base

11

### Crème brûlée

Vanilla flavored

11

### Carrot Cake

Homemade, with cream cheese frosting

11

### Chocolate or Lemon Tartufo

Italian ice cream

11

### Cheesecake & Raspberries

On a chocolate crumble base

11



### Chef's Dessert!

Signature sweet of the moment.  
Please ask your server.

11

## BEVERAGES

### Soft drink

4

### Espresso

5

### San Pellegrino 250 ml

4

### Double espresso

7

750 ml

7

### Espresso allongé

6

### Iced tea

4

### Capuccino

8

### Coffee, tea or herbal tea

4

### Latté

7

### Milk

4

### Canari (Hot water & lemon)

3

*\*All our coffees are offered in a decaffeinated version.*

*Assaporare ogni momento  
è assaporare la vita stessa.*

*Savor each moment  
for it is savoring life itself.*

