

Since 1991



Culinary Team:  
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## antipasti

<b>BUFFALO MOZZARELLA</b> 21 <i>asparagus - San Daniele prosciutto - strawberry rhubarb agrodolce</i>	<b>PORK AND VEAL MEATBALLS</b> 20 <i>herb ricotta cheese - cherry tomato sauce</i>
<b>BABY WATERCRESS SALAD</b> 18 <i>strawberry - grilled asparagus - pistachio - gorgonzola</i>	<b>FRIED CALAMARI</b> 24 <i>spicy tomato sauce - Thai chili sauce - vinegar peppers</i>
<b>TALEGGIO STUFFED GNOCCHI</b> 21 <i>Morel mushroom cream - baby peas</i>	<b>MIXED BABY LETTUCE SALAD</b> 17 <i>shaved Parmigiano Reggiano - balsamic - lemon vinaigrette</i>
<b>CRISPY BABY ARTICHOKEs</b> 21 <i>roasted garlic and lemon aioli - Crushed peppers</i>	<b>ORGANIC ROMAINE HEARTS</b> 17 <i>Caesar dressing - focaccia croutons *</i>
<b>EGGPLANT ROLLATINI AL FORNO</b> 19 <i>ricotta - mozzarella - fresh oregano</i>	<b>CHOPPED GREEK SALAD</b> 18 <i>red wine and herb vinaigrette - feta cheese</i>
<b>WAGYU BEEF CARPACCIO</b> 24 <i>arugula - parmesan - mushrooms - truffle *</i>	<b>TOMATO AND BASIL SOUP</b> 16 <i>Umbrian olive oil - haloumi croutons</i>

## pizze

<b>TOMATO SAUCE</b> 22/24 <i>shredded mozzarella or buffalo mozzarella - basil</i>	<b>PROSCIUTTO SAN DANIELE</b> 27 <i>sliced tomatoes - baby arugula - buffalo mozzarella</i>
<b>SAUSAGE</b> 24 <i>tomato sauce - hot cherry peppers - mozzarella - sweet onions</i>	<b>PEPPERONI</b> 23 <i>tomato sauce - caramelized onion - spicy honey - oregano</i>
<b>MUSHROOM</b> 25 <i>black truffle - thyme roasted mushrooms - burrata - mozzarella</i>	

## pasta

<b>PENNE RIGATE</b> 24 <i>tomato basil or vodka tomato cream with pancetta and onion</i>	<b>ZUCCHINI SPAGHETTI "ZOODLES"</b> 29 <i>chicken and spinach meatballs - cherry tomatoes - provolone</i>
<b>WILD MUSHROOM RAVIOLI</b> 28 <i>Madiera wine - black truffle puree - Fontina Valle d' Aosta</i>	<b>LINGUINE FINI</b> 32 <i>Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes</i>
<b>SMOKED GOAT CHEESE CAPPELLACCI</b> 29 <i>spring vegetables - morel mushrooms - pink peppercorn - lemon</i>	<b>RICOTTA CAVATELLI</b> 28 <i>grilled eggplant - chick peas - tomato sauce - mozzarella</i>
<b>OCCHI DI LUPO</b> 30 <i>"Ragu alla Bolognese" - Route 22 meats - mushrooms - herb ricotta</i>	<b>LOBSTER TAGLIATELLE</b> 39 <i>Spicy lobster cream - asparagus - pea leaves</i>

## secondi

<b>GRILLED HIDDEN FJORD SALMON</b> 37 <i>asparagus - maitake mushroom - crispy quinoa - tarragon butter</i>	<b>12 OZ. N.Y. STRIP STEAK</b> 44 <i>Allen Brothers beef - roasted potatoes - smoked peppercorn sauce *</i>
<b>CHICKEN "SCAPARIELLO"</b> 32 <i>Green Circle chicken - sweet fennel sausage - cherry peppers - rosemary</i>	<b>DRY AGED C.A.B. BURGER</b> 24 <i>bacon and onion jam - Crafton Village cheddar - French fries *</i>
<b>PROSCIUTTO WRAPPED COD</b> 38 <i>spinach and leeks - morel mushrooms - ver jus</i>	<b>BONELESS AUSTRALIAN LAMB LOIN</b> 40 <i>thumbelina carrots - pea and quinoa croquettes - ramp gremolata</i>
<b>BREAST OF CHICKEN "MILANESE"</b> 29 <i>marinated tomatoes - baby arugula - fresh mozzarella</i>	<b>SPICY SALMON BOWL</b> 29 <i>rice - lentils - seasonal vegetable - avocado - Calabrian chili (Lunch only)*</i>
<b>GRILLED BRANZINO</b> 40 <i>Crispy gnocchi - pancetta - Spring vegetables</i>	<b>ENTREE SALAD</b> <i>with chicken 29, shrimp 34, salmon 37 mixed greens, organic romaine, chopped Greek, or Watercress</i>
<b>ROASTED AMISH CHICKEN</b> 32 <i>roasted cauliflower and organic carrots</i>	

\*Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of foodborne illness  
Before placing your order please inform your server if a person in your party has a food allergy.