



Antipasti

Insalata Caprese

organic tomatoes with buffalo mozzarella in a basil oil dressing
\$21.00

Asparagi Freddi

asparagus in a light vinaigrette with diced eggs
\$17.00

Insalata Centocolori

tri-colored organic lettuces with avocado, mozzarella and olives
\$23.00

Insalata di Carciofi

thinly sliced artichokes with arugula salad and sliced parmesan
\$24.00

Grigliata di Verdure con Tomino

a seasonal assortment of grilled vegetables served with tomino cheese
\$23.00

Polipo Grigliato su Caponatina e Olio Alle Olive Nere

grilled octopus served over a vegetable caponata with black cerignola olive pate
\$23.00

Nizzarda

string beans, cherry tomatoes, tuna, hard boiled eggs and bread carasau
\$21.00

Prosciutto San Daniele con Mozzarella di Bufala

aged prosciutto thinly sliced with buffalo mozzarella
\$24.00

Tartare di Tonno con Insalata di Campo

tuna tartare with organic salad and caper dressing
\$23.00

Vitello Tonnato

cold, thinly sliced veal with a tuna sauce garnished with capers
\$25.00

Insalata di Nettuno

a mixture of lump and king crab meat with sliced fennel and orange
\$31.00

Carpaccio Dijon

raw filet mignon served with a Dijon mustard sauce
\$25.00



Primi

La Zuppa del Giorno
warm soup of the day
\$14.00

Pennette al Pomodoro e Basilico
penne in a tomato sauce with basil
\$21.00

Linguine Aglio, Olio e Peperoncino
linguine with garlic, red pepper and extra-virgin olive oil
\$23.00

Pappardelle Integrali con Funghi Porcini e Timo
homemade whole wheat pappardelle tossed with porcini mushroom and fresh thyme
\$26.00

Tagliatelle alla Bolognese
tagliatelle in a light veal ragout
\$26.00

Spaghetti di Farro con Vongole, Cime di Rapa, Pomodorini Ciliegia e Peperoncino
spelt spaghetti with clams, broccoli rabe, cherry tomatoes and peperoncino
\$25.00

Trenette al Pesto
trenette in a traditional genovese pesto sauce
\$23.00

Lasagnetta con Salsiccia e Porri
homemade lasagna with sausage and leeks
\$25.00

Ravioli di Barbabietola con Burro e Verdurine
homemade ravioli with beets, ricotta cheese and seasonal diced vegetables
\$24.00

Risotto alla Milanese
classic milanese saffron risotto
\$26.00

Risotto ai Frutti di Mare
risotto with shrimp, mussels, calamari, scallops and clams, topped off with King Crab meat
\$30.00

Winter Menu

Please advise us of any food allergies.



Secondi

Suprema di Pollo alla Senape con Patate Dolci e Rapa

Dijon mustard crusted chicken breast baked and served with crispy sweet potatoes and broccoli rabe
\$36.00

Agnello con Tortino di Patate e Cipollotti con Spinaci Saltati

Colorado rack of lamb served with a mint sauce and baby onions, potato cake and sautéed spinach
\$42.00

Tagliata di Manzo al Pepe Verde

grilled and sliced sirloin served with a green peppercorn sauce with mixed vegetables and potato
\$42.00

Salt'imbocca alla Romana

pounded veal loin in a sage and white wine reduction sauce with prosciutto
\$39.00

Costoletta alla Milanese

our breaded veal chop Milanese
\$46.00

Stinchetto di Maialino Brasato

sliced braised baby pork shank served with potato and seasonal vegetables in a rosemary gravy
\$35.00

Trancio di Salmone con Lenticchie e Indivia

pan seared wild salmon served with Tuscan lentil and endives
\$39.00

Sogliola di Dover

oven roasted dover sole served with herbs and vegetables
MP

Filetto di Branzino alla Brace con Asparagi e Olio di Oliva del Garda

charbroiled Mediterranean seabass served with asparagus in olive oil imported from Garda
\$43.00

Pesce del Giorno

chef's handpicked selection of fish for the day
M/P

Side Dishes

sautéed broccoli or sautéed spinach or brussels sprout d'orati or roasted tricolor idaho potato
\$9.00

La Storia di Sant Ambroeus

Sant Ambroeus is the name, in Milanese dialect, of Sant'Ambrogio, the patron saint of Milan. Born in 334 A.D., Ambrogio, a local governor and lawyer, was appointed bishop of Milan in the year 374. Known as the "reluctant bishop" due to the fact that he became bishop by popular demand rather than personal inclination, he effectively ran the city for close to 20 years. A skilled orator and demagogue, Ambrogio campaigned against Paganism and Arianism. His most famous convert, St. Augustine, proclaimed him to be a "model bishop." Ambrogio died in 397 A.D., at the age of 63. His feast day is celebrated on December 7, the date when he was made bishop. To this day, the Milanese often refer to themselves as "Ambrosiani," in honor of Sant Ambroeus.