

January 2023

Entrees

Rosetta

Our signature pasta dish – house made pasta rolled with oven-roasted rosemary ham and provolone cheese, sliced, baked, and served with spicy tomato cream sauce - 28

Wine pairing suggestion: Querceto Chianti – 11/glass

Rotola di Zucca

Our seasonal signature dish: roasted butternut squash, amaretti cookie crumbs, and Grana Padano cheese rolled with our house made pasta, sliced, baked to order, and served with aged Swiss gruyere cheese sauce – 29 (vegetarian, contains almonds)

Wine pairing suggestion: Borgo Magredo Pinot Noir – 10/glass

Costolette

Wagyu beef slowly braised with vegetables, herbs, and red wine, served in its own sauce with fresh horseradish mashed potatoes and seasonal vegetables – 35 (GF)

Wine pairing suggestion: Araldica Barbera – 9/glass

Chicken Marsala

Naturally raised chicken breast butterflied and cooked in Italian marsala wine sauce with our caramelized onions, cream, and lemon juice – served with roasted garlic mashed potatoes and seasonal vegetables – 30 (Can be made GF)

Suggested wine pairing: Argiano Non Confunditur – 13/glass

Scampi

Large shrimp baked with butter, lemon, garlic, and parsley, served with spaghetti squash, peppers, and shallots tossed with hazelnut lemon pesto and finished with toasted hazelnuts – 32 (GF)

Suggested wine pairing: Pieropan Soave – 10/glass

Gnocchi alla Salsiccia

Semolina gnocchi baked and served with our green chili sausage cooked with peppers, onions, and tomatoes – 28

Suggested wine pairing: Palazzo della Torre – 12/glass

Butternut Squash Risotto

Butternut squash in creamy risotto served on a Grana Padano cheese bowl, drizzled with aged balsamic vinegar – 28

Suggested wine pairing: Whitewater Hill Merlot – 12/glass

Paccheri dell'Orto

Our house made paccheri pasta tossed with a tomato basil sauce with peppers, onions, eggplants, peas, garlic, and zucchini, topped with creamy burrata cheese – 26 (vegetarian, can be made with GF pasta)

Suggested wine pairing: Querceto Chianti – 11/glass

Gemelli Bianchi

Diced chicken breast marinated and cooked with capers, artichoke hearts, cream, white wine, garlic, tossed with our gemelli pasta – 28 (Can be made with GF pasta)

Suggested wine pairing: Palazzo della Torre – 12/glass

You can also order our pasta tossed with our meat sauce, or our tomato vegetables sauce, or our basil pesto sauce. You can also have pasta tossed with just butter and Grana Padano cheese.

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Starters/Salads

Eggplant Parmesan

Fried eggplant medallions layered and baked with provolone cheese, our tomato and vegetable sauce, and Grana Padano cheese – 15 (vegetarian)

Bruschetta

Ask your server for today's special selection of bruschetta - 15

Patatine Fritte

Fried potatoes served with truffle oil and Grana Padano cheese – 14 (Vegetarian, GF)

Carpaccio di Bresaola

Thinly sliced air-cured beef typical of the Alpine region of Italy served with arugula and shavings of Parmigiano Reggiano cheese, and drizzled with aged balsamic vinegar – 14 (GF)

Insalata delle Feste

Locally grown greens, sliced apples, dried cranberries, toasted pecans, creamy herbed French cheese, and house made creamy raspberry balsamic dressing – 15 (vegetarian, GF)

Spicy Capicollo Salad

Baby Spinach, dried cranberries, romano cheese, toasted almonds, spicy capicollo, roasted red peppers, and coriander dressing – 15 (GF)

Garden Salad

Locally grown mixed greens, beets, carrots, cucumbers, house made focaccia croutons, and balsamic vinaigrette. Small 6 – Regular 9 (vegetarian, GF without croutons)

Romana Salad

Our version of Caesar salad: locally grown baby romaine lettuce, house made focaccia croutons, and Grana Padano crisps
Small 6 – Regular 9 (not vegetarian, GF without the croutons)

Mediterranean Salad

Chickpeas, sun dried tomatoes, black olives, artichoke hearts, baby spinach, and onions tossed with red wine vinegar, garlic, and oregano vinaigrette. Small 8 – Regular 13 (vegan, GF, and dairy free)

Artichoke Parmesan Soup

Our signature soup – Regular 10, Small 6 (vegetarian, GF)

Soup of the Day

Ask your server for today's special selection of the house soup we daily offer

****Some items may be cooked to order and served seared or undercooked – consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**