

June 2022

## STARTERS/SALADS

### **Bruschetta alle Verdure**

Ciabatta bread baked with a topping of roasted garlic spread, roasted and marinated eggplants, peppers, and zucchini and roasted tomatoes, and provolone cheese – 14 (vegetarian)

### **Carciofini e Burrata**

Italian marinated long stem artichoke hearts sauteed with balsamic vinegar, garlic and olive oil, topped with creamy burrata cheese – 15 (vegetarian, GF)

### **Caprese Salad**

House made mozzarella cheese, locally grown heirloom tomatoes, aged balsamic vinegar, extra virgin olive oil, sea salt – 15 (vegetarian, GF)

### **Spicy Mozzarella Roll**

House made mozzarella cheese rolled with spicy capicollo, olives, capers and peppers tapenade, and our sun dried tomato pesto sauce – 15 (gf)

### **Panzanella**

Classic Tuscan bread salad: focaccia bread, tomatoes, cucumbers, radishes, shallot vinaigrette, on a bed of lettuce – 14 (vegetarian)

### **Artichoke Parmesan Soup**

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

### **Garden Salad**

Locally grown mixed greens, grape tomatoes, beets, carrots, house made focaccia croutons, and balsamic vinaigrette

Small 6 – Regular 9 (vegetarian, GF without the croutons)

### **Romana Salad**

Our version of Caesar salad: locally grown baby romaine lettuce, house made focaccia croutons, Grana Padano crisps

Small 6 – Regular 9 (not vegetarian, GF without the croutons)

### **Mediterranean Salad**

Chickpeas, sun dried tomatoes, black olives, artichoke hearts, cherry tomatoes, baby spinach, onions, red wine vinegar, garlic, and oregano vinaigrette

Small 8 – Regular 13 (vegetarian, GF, dairy free)

**\*\*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**

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## 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 – 27

### Beet Gemelli

Our own gemelli pasta flavored with roasted beets, gorgonzola cheese and walnut pesto – 26  
(vegetarian)

### Pork Tenderloin

Pork tenderloin medallion marinated with miso, balsamic vinegar, and maple syrup, pan seared and served with roasted garlic mashed potatoes and vegetables – 29 (gf)

### Traditional Lasagna

Our meat, tomatoes, and vegetables sauce mixed with bechamel sauce and layered with our spinach flavored noodles and Grana Padano cheese – 27

### Pollo al Basilico

Naturally raised chicken breast butterflied and cooked with fresh basil, garlic, and white wine butter sauce, served with creamy roasted potatoes, tomatoes, and sugar snap peas and finished with aged balsamic vinegar – 29 (can be made gf)

### 3 Ps'

Oven roasted rosemary ham (Prosciutto), cream (Panna), peas (Piselli – the 3 Ps) in rosemary, cream, onions, white wine sauce tossed with our paccheri pasta and finished with Grana Padano cheese – 27  
(can be made with gf pasta)

### Pasta Pollo e Pesto

Naturally raised chicken breast diced and marinated with garlic and olive oil, house roasted tomatoes, our basil pesto, cream, and our garganelli pasta – 27 (can be made with gf pasta)

### Salmon Cannelloni

House made pasta cut into rectangles, filled with salmon cooked with shallots, cream, and baby spinach, mixed with ricotta cheese and rolled into tubes - baked topped with bread crumbs and pistachio, and served with lemon dill cream sauce – 30

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

## GLUTEN FREE INFORMATION

Many of the dishes we prepare are gluten free, but you need to know that our kitchen is not gluten free as we prepare pastas and bake regular bread everyday. Traces of gluten are in our ovens and in the air of course, and if your allergy is severe, we cannot guarantee that anything we serve will be totally gluten free. However, we do take great care to use separate utensils, pots, water, cutting boards, etc., when cooking gluten free items to limit cross contaminations. If this meets the requirements of your allergy, we are happy to serve you. We supplement the food that we produce with gluten free items purchased from specialized companies.

**Gluten free Olive Rosemary Focaccia – \$3.00 Gluten free pasta - additional \$3.25**