

# PIATTO

*Regional Italian Cuisine*

## TONIGHT'S SELECTIONS

Chefs: Ryan Twigg, Omar Taghi, Ian Hedrick & Ross S. Morris, Jr. C.E.C., C.E.P.C.

The Italian Meal offers a variety of foods as well as dining options. You may eat as light or substantially as you wish choosing just a few or several items from the following categories (a la carte).

We also offer a "Traditional Italian" option: add a half portion (half price) of any of our primi piatti to precede your choice of any secondo.

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### ANTIPASTI (BEFORE THE MEAL)

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#### **Frittelle di Granchio**

Crab fritters served with roasted red pepper mayonnaise  
\$11

#### **Insalata di Finocchi e Arance**

Salad of fresh fennel, orange, parmesan shavings and  
pomegranate seeds \$10

#### **Insalata di Pere e Gorgonzola (Piatto Salad)**

Field greens, red wine poached pear, crisp walnuts &  
gorgonzola cheese. Pancetta (Italian bacon) vinaigrette \$9

#### **Insalata della Casa**

Field greens tossed with extra virgin olive oil & red wine  
vinegar, balsamic marinated tomatoes \$6 Add ricotta  
salata (sheeps milk cheese from Tuscany) \$8

#### **Crostini alla Toscana**

Toasted bread slices topped with chicken liver pâté \$9

#### **Crochette di Patate**

Breaded & fried potato croquettes, served with marinara  
sauce \$9

#### **Bresaola**

Dried filet of beef, thinly sliced and topped with arugula  
salad & shaved parmesan \$12

#### **Zuppa di Fagioli**

Puree of white bean with roasted garlic & garlic "chips" \$8

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### PRIMI PIATTI (FIRST PLATES)

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#### **Rigatoni al Cinghiale**

Pasta tubes tossed with ragu of wild boar, topped with  
parmesan cheese \$22

#### **Ravioli d'Aragosta**

Lobster ravioli sauced with crab meat, sweet cream whole  
butter, coarse sea salt & marinara \$22

#### **Penne alla Vodka**

With spicy-hot tomato/vodka/cream sauce, prosciutto &  
peas \$19

#### **Spaghetti alla Marinara**

Spaghetti noodles tossed with classic tomato sauce, topped  
with grated parmesan cheese \$16

#### **Risotto di Zucca**

Creamy rice dish made with arborio rice, vegetable stock,  
butternut squash. butter & parmesan \$19

#### **Gnocchi di Patate**

Potato dumplings with butter, sage & marinara sauce \$19