

PIATTO

Regional Italian Cuisine

TONIGHT'S SELECTIONS

Chef: Ross S. Morris, Jr. C.E.C., C.E.P.C.

Sous Chef: Angela Nooraga

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.

ANTIPASTI (BEFORE THE MEAL)

Suppli al Telefono

Deep fried rice balls filled with fresh mozzarella on a bed of marinara sauce \$8

Asparagi alla Griglia *

Fresh asparagus spears, grilled, topped with a fried egg and parmesan cheese \$8

Pappa al Pomodoro

Tomato & bread soup from Tuscany \$8

Insalata di Pere e Gorgonzola (Piatto Salad)

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

Bruschetta di Pomodoro

Grilled bread rubbed with garlic, drizzled with extra virgin olive oil, topped with fresh tomatoes & herbs \$8

Insalata Caprese

Fresh mozzarella, tomato, basil & extra virgin olive oil \$10

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

Frittelle di Granchio

Crab fritters served with roasted red pepper mayonnaise \$11

PRIMI PIATTI (FIRST PLATES)

Pappardelle con Ragu d'Anatra

Wide egg noodle tossed with ragu of local duck, topped with parmesan cheese \$21

Spaghetti alla Marinara

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

Rigatoni

Large pasta tubes tossed with marinara & herbed ricotta cheese \$18

Risotto Verde

Creamy rice dish made with arborio rice, white wine, vegetable stock, spinach, butter & parmesan \$18

Bucatini alla Carbonara

Hollow spaghetti noodle with pancetta (Italian bacon), eggs, cream, parmesan & black pepper \$19

Ravioli d'Aragosta

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

SECONDI PIATTI (SECOND PLATES)

Includes your choice of two contorni

Salmone alla Griglia *

Grilled Wild Alaskan Salmon, drizzled with extra virgin olive oil, lemon, garlic & fresh herbs \$24

Lutiano Rosso alla Livornese

Red Snapper (white fish) baked with tomato, kalamata olives & capers \$23

Agnello Scottadito *

A pair of 6 ounce lamb loin chops, seasoned with rosemary & garlic. grilled to your liking \$31

Scaloppine al Limone

Thinly sliced veal sautéed with lemon, wine & capers \$24

Ciuppin (Seafood Stew)

Shrimp, scallops, mussels, clams, calamari, red snapper, tomato-saffron broth, potatoes, fennel & leeks \$25

Costoletta alla Milanese

Pork chop with parmesan & seasoned bread crumbs. Fried to a golden brown & drizzled with lemon juice \$23

Filetto di Manzo *

8 oz. center cut filet of beef tenderloin grilled to your liking. Plated with four peppercorn sauce \$32

Fritto Misto

Mixed fry of lightly breaded shrimp, scallops, red snapper, calamari, zucchini, lemon & sea salt \$25

Petto d'Anatra *

Duck breast, grilled medium rare, served with a mixed berry-balsamic glaze \$24

Scaloppine al Marsala

Thinly sliced veal with mushrooms, wine & veal stock \$24

Melanzane al Forno

Baked eggplant stuffed with ricotta cheese & marinara sauce \$19

Pollo Saltimbocca alla Romana

Sautéed breast of chicken with prosciutto, sage & marsala wine sauce \$20

CONTORNI (ACCOMPANIMENTS)

Secondi include your choice of two, all others priced at \$4 each

Patate Arroste

Oven roasted potatoes with rosemary & olive oil

Cavolo Rosso

Braised, sweet & sour red cabbage

Spinaci Saltati

Spinach sautéed with garlic & extra virgin olive oil

Sformato di Piselli

Baked savory custard of spring peas with fresh mint

Polenta

Cornmeal cooked with vegetable stock

Broccoli al Vapore

Fresh steamed broccoli

DOLCI (SWEETS)

All desserts made in house

Gelati

Our house made Italian ice creams & sorbets. Your server will describe today's flavors \$7

Affogato (Espresso Float)

A scoop of gelato on our chocolate sauce, topped with a shot of espresso & whipped cream \$7

Panna Cotta

Vanilla 'cooked cream' with caramel sauce \$7

Tiramisu

Mascarpone cheese, marsala wine, espresso soaked lady fingers & grated chocolate \$7

Sorpresa

"Surprise" A new dessert every few days. Your server will inform you of today's creation. \$7

Bonet

Warm chocolate custard made with bittersweet chocolate, eggs & cream \$7

BEVANDE

Iced Tea

Luzianne southern tea, plain or sweet. \$2 includes refills

Panna (Italian still water) \$4.75/litre San Pelligrino (Italian mineral water) \$4.75/750ml

An ever changing selection of bottled beverages \$2/bottle

Espresso \$3 Cappuccino \$3.50 Café Latte \$3.50 Flavored Latte(vanilla/hazelnut/almond) \$4