

**Summer Menu
Dinner**

Gli Antipasti

Aragosta e Granchio alla Senape 14.50

Lobster and King Crab salad with pea shoots and tomatoes in a mustard vinaigrette

Carpaccio di Manzo con Riccia e Fichi 12.50

Beef carpaccio with a salad of frisee, figs and shaved parmesan

Pomodoro alla “Caprese” con Crostini all’ Aglio 10.50

Vine ripened tomato layered with Bufala mozzarella served with basil oil and garlic crostino

Cartoccio al Fritto 13.00

Fried calamari, shrimp and baby zucchini served with a chilled spicy tomato sauce

Antipasto Misto della Casa 12.50

Assortment of marinated and grilled vegetables, Italian cured meats and cheese

Oggi la Zuppa P.A.

Homemade soup of the day

Le Paste

Bucatini alle Molliche 15.00

Bucatini pasta with fresh tomatoes, anchovies and aromatic bread crumbs

Caramelle ai Gamberi e Pesto 18.00

Candy shaped ravioli filled with shrimp and fine herbs in a light summer pesto

Gnocchetti ai “Cento” Pomodori 16.00

Spring onion flavored potato gnocchi in a “hundred” tomato sauce and basil

Spaghettoni di Mare 18.50

Spaghettoni tossed with clams, mussels, shrimp and scallops in a spicy tomato sauce

Rigatoni al Ragu’ del Salumiere 16.50

Imported rigatoni tossed with a ragu of sausage and red wine

Garganelli alle Verdure Estive 17.00

Handrolled fresh pasta served with a summer vegetable ragu

Agnolotti Verdi alla Bolognese 17.50

Homemade meat filled ravioli with a Bolognese sauce

Grano del Giorno P.A.

Slowly cooked grain of the day, preparation changes daily

{Appetizer portions of pasta also available}

I Secondi

Salmone Arrosto con Cipolline e Speziata di Prugne 24.50

Pan roasted filet of salmon with a puree of potatoes, caramelized onions and plum chutney

Mattonella di Tonno con Insalata Estiva 27.00

Grilled peppercorn crusted yellowfin tuna served with a salad of haricots verts and black olives

Lombatina di Vitello con Purea di Patate al Timo-Limone e Funghi 32.00

Pan roasted veal chop with lemon-thyme mashed potatoes, domestic mushrooms and asparagus tips

Costoletta d'Agnello con Patate Aromatiche e Cavolo all' Aglietto 32.00

Grilled rack of lamb served with roasted potatoes, sauteed bokchoy and wild garlic

Ossobuco con "Tempesta" ai Funghi, Erbette e Limone 28.50

Braised veal shank with domestic mushrooms and fine herb "Tempesta"

Fiorentina d'Estate 34.00

Dry-aged rib eye steak with grilled tomatoes and Tuscan fries

.....From Our Wood Burning Oven

Tiella di Patate alla Cenere e Rosmarino 14.00

White pizza topped with ash cooked potatoes and rosemary

Polletto al Mattone con Ppurea alle Olive e Taccole al Limone 24.50

Wood oven roasted baby chicken served with black olive mashed potatoes and lemon flavored snow peas

Pesce Arrosto P.A.

Wood oven roasted whole fish of the day served with citrus potatoes and spinach

Le Insalate

Tosca d'Estate 10.50

Endive and baby spinach salad with summer nectarines, blueberries and shaved Pecorino

Asparagi e Roquefort 12.00

Asparagus and candied beet salad with new potatoes and Roquefort cheese

Cesare Alla Ponte 9.00

Romaine lettuce tossed with a roasted garlic-anchovy dressing

Lattughe di Stagione 8.50

Seasonal greens with sprouts and radishes

Carciofini con Arucola e Parmigiano 11.50

Shavings of baby artichokes with lemon, olive oil and Parmesan

