

Classic Menu

Antipasti

Calamari & Zucchini Fritti

Crisp fried squid & zucchini with lemon caper aioli \$7.5

Bruschetta

Ciabatta bread with roma tomatoes, garlic & basil tossed with extra virgin olive oil \$6

Fried Green Tomato

Fried green tomato with lump crabmeat remoulade \$9

Chef Mason's Chargrilled Oysters

Chargrilled Louisiana oysters with roasted red bell pepper garlic butter sm: \$11 lg: \$17

Duck Strips

Fried strips of duck breast served with honey-buttermilk or pomodoro sauce \$8

Piatto di Charcuterie

Selection of Italian meats and cheeses \$16

Family style for 4

Champagne and truffle Risotto - \$30

Jumbo lump crabmeat and fontina gnocchi - \$30

Zuppe/Insalate

Verdura Fresca

Fresh vegetables & pennette in a herbed sherry broth \$6

Semplice

Baby field greens and grape tomatoes tossed with olive oil and cracked black pepper sm: \$5 lg: \$8

Di Cesare

Classic caesar with parmigiano & anchovies sm: \$5 lg: \$8

Francese

Frisee or spinach with warm bacon blue cheese dressing & croutons sm: \$7 lg: \$10

Di Tonno

Seared yellow fin tuna, sesame marinated seaweed salad & wasabi aioli \$12

Caprese

Red & yellow tomatoes, buffalo mozzarella & fresh basil \$9

Spinaci

Baby spinach, red onion, almonds, fresh strawberries, blue cheese & balsamic vinaigrette sm: \$7.5 lg: \$10

Pasta

Ravioli Aperti

Open face ravioli with Jumbo lump crabmeat, lemon thyme cream sauce \$23

Lasagna

Cristiano's family recipe \$15

Pappardelle con Gamberi

Pappardelle pasta, gulf shrimp, fresh basil, pine nuts and garlic in butter sauce \$19

Penne ai Carciofi

Grilled chicken, artichokes & sun-dried tomatoes in a light tomato cream sauce \$18

Raviolini al Tartufo

Black truffle raviolini, jumbo lump crabmeat in fontina cream \$20

Quattro Formaggi

Shrimp or chicken with four cheese sauce and your choice of pasta \$16

Secondi Piatti

Osso Buco

Braised veal shank in natural jus with saffron pea risotto & baby carrots \$34

Filetto alla Fiorentina

Grilled 10 oz. filet with garlic mashed potatoes, grilled asparagus & peppercorn brandy demi glace \$31

Bistecca

Rosemary crusted Black Angus rib eye with pommes frite \$27

Pollo

Airline chicken breast filled with triple cream brie, savory praline sauce & pecan risotto \$23

Tonno al Pepe

Pepper crusted tuna, warm spinach, and artichoke salad & crisp shoestring potatoes \$26

Vitello Marsala

Sautéed veal scaloppini with mushroom & marsala sauce \$23

Pollo Piccata

Sautéed chicken breast with white wine, lemon, butter & capers \$19

Pesce al Rosmarino

Pecan crusted black drum, rosemary & dried cherry risotto \$26

Proprietor: M. Cristiano Raffignone Executive Chef: Lindsay R. Mason

Sous Chef: Kristie Fayette

Inverno

Antipasti

Affettato

Shaved duck prosciutto, house grated horseradish, organic baby arugula \$10

Cozze

Merlot steamed mussels, smoked bacon, red onion and gorgonzola \$14

Maiale

Slow roasted wild boar, grilled polenta cake \$8

Pizzetta

Shaved coppa, pomodoro, fontina \$9

(With salt cured anchovies, add \$1)

Zuppa / Insalata

Porcini e zucca

Butternut squash and porcini mushroom \$7

Insalata di anatra

Duck confit, blueberries, chevre, organic baby arugula \$9

Secondi Piatti

Anatra

Bourbon glazed duck breast, Madagascar vanilla risotto, arugula \$27

Pasta al Nero di Seppia

Atlantic calamari, fresh tomatoes, butter and parmesan, squid ink pasta \$21

Cavetappi

Roasted leg of duck, braised cabbage, cavetappi pasta \$18

Pesce

Skin on wild striped bass, porcini duxelle butter, arugula risotto \$27

Agnello

Herb crusted rack of lamb, polenta chips, and dijon demi glace \$28

All fresh herbs used are organically grown on premises.

20% Gratuity on tables of five or larger.

There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

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