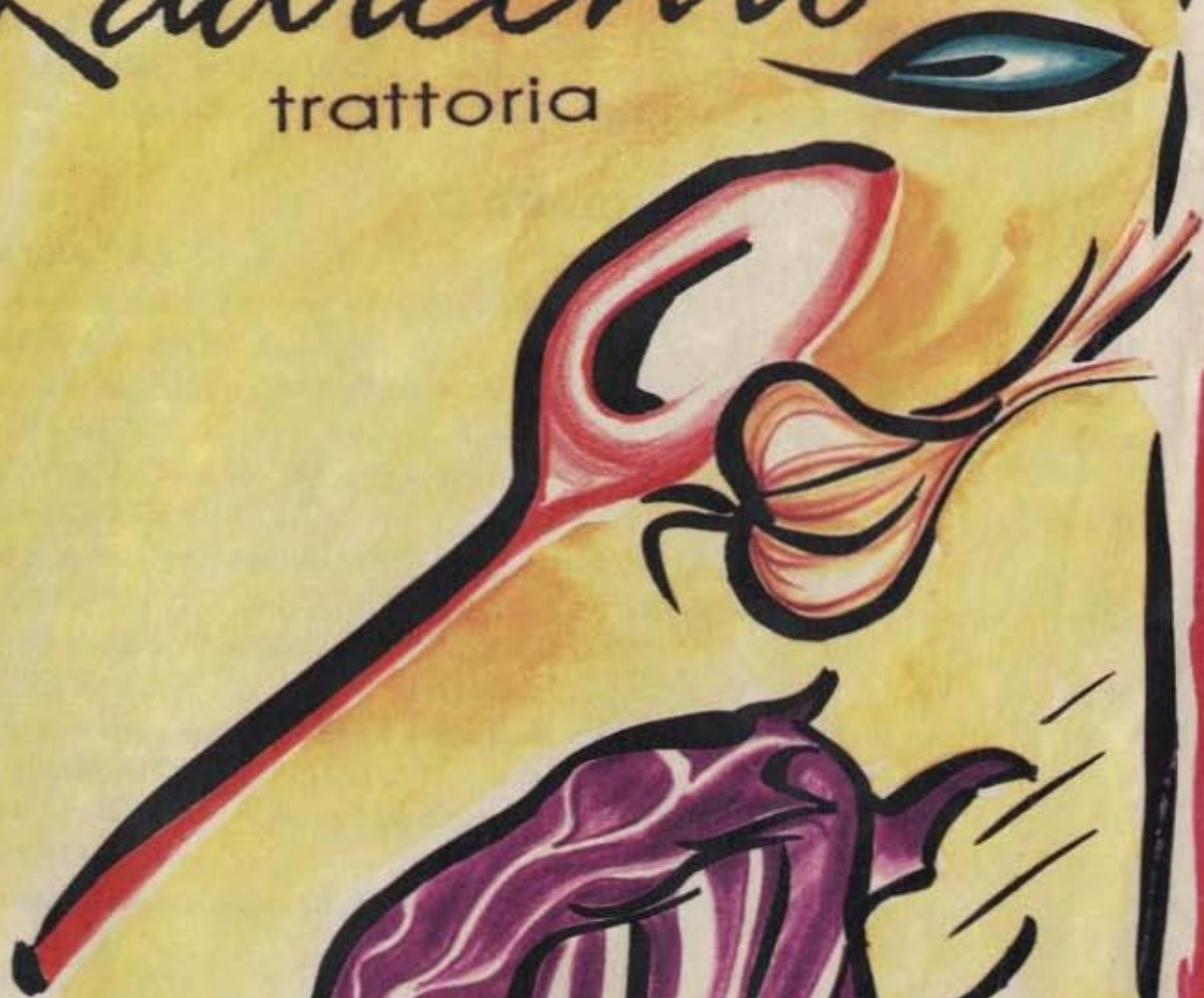


Radicchio

trattoria



B. M. 94

PASTE

- LASAGNE ALLA FERRARESE** 9.95
Fresh spinach lasagna sheet, layered with a meat ragout, bechamelle sauce and parmesan cheese
- RAVIOLI DI SALMONE AL LIMONE** 9.75
Our own ravioli filled with salmon and ricotta cheese in a lemon cream sauce

SECONDI

- SALSICCIA CON FAGIOLI** 9.25
Griddled sweet Italian sausage, served with Tuscan beans
- MISTO DAL FORNO E GRIGLIA** 14.95
Assortment of roasted and grilled boneless quail, beef rib and sausage, on a bed of soft polenta
- POLLO AL MATTONE** 10.95
Marinated grilled half chicken with fresh herbs and lemon
- SCOTTIGLIA DI VEGETALI** 8.75
Assortment of roasted seasonal vegetables, herbs and extra virgin olive oil
- PESCE DEL GIORNO** A.Q.
Our fresh fish selection of the day
- VITELLA ALLA PADANA** 13.95
Grilled peppered veal flank steak served with arugula and shaved parmesan cheese
- AGNELLO E CARCIOFI** 13.95
Grilled New Zealand lamb chops, with garlic and herbs, served with baby artichokes
- COSTATA AL TIMO** 15.75
Grilled marinated rib eye steak with thyme and extra virgin olive oil

DOLCI

- BISCOTTI E VIN SANTO** 4.75
Assortment of our own baked almonds biscotti, served with sweet vintage Vin Santo
- TIRAMISU** 4.75
Lady fingers, mascarpone cheese, zabaglione, espresso and cocoa.
- TORTA DI CIOCCOLATO CALDA** 3.95
Warm chocolate tarte, served on an orange cream sauce (please allow 10 minutes)
- ZABAGLIONE E PANETTONE** 3.95
Imported Italian panettone, served with zabaglione
- DOLCE DEL GIORNO** A.Q.
Special dessert of the day

*For the comfort of all please step outside to smoke. Thank you.
Sorry, no personal checks.*

MENU D'INVERNO

Winter Menu

ZUPPA DEL GIORNO	3.75
<i>Our fresh soup of the day</i>	
INSALATA RADICCHIO	5.50
<i>Endive, radicchio, pears, aged gorgonzola cheese, toasted walnuts in a lemon vinaigrette</i>	
INSALATA VERDE	4.95
<i>Mixed greens served with a balsamic and extra virgin olive oil vinaigrette</i>	
CLASSICA DI CESARE	4.25
<i>Romaine lettuce, Parmesan cheese, bread croutons, Ceasar dressing</i>	
BRUSCHETTE AL POMODORO E CAPONATA	4.75
<i>Toasted bread, with fresh diced tomatoes, garlic, basil and a vegetable ragout</i>	
SPIEDINO TRE VENEZIE	6.75
<i>Grilled radicchio, filled with scallops and wrapped in speck</i>	
POLENTA AL GORGONZOLA	5.95
<i>Baked soft polenta with gorgonzola and parmesan cheese</i>	

PASTE

CAPELLINI AL POMODORO NATURALE	8.25
<i>Angel hair pasta with fresh tomatoes, garlic, herbs and extra virgin olive oil</i>	
SPAGHETTI ALLA BOLOGNESE	8.25
<i>Spaghetti with a meat, and mushrooms ragout</i>	
PAPPARDELLE VERDI AI FUNGHI	8.95
<i>Fresh spinach pasta ribbons with wild mushrooms, herbs and parmesan cheese</i>	
GEMELLI ALLA BOSCAIOLA	8.95
<i>Twisted short noodles, Italian sausage and mushrooms with tomato sauce and parmesan cheese</i>	
RISOTTO DEL GIORNO	A.Q.
<i>Our special creamy risotto of the day</i>	
FARFALLE CON RADICCHIO E DOLCETTO	8.95
<i>Bow-tie pasta with radicchio in a delicate dolcetto cheese cream sauce and pinenuts</i>	
BIANCHI E NERI ALLA MEDICI	10.95
<i>Home made black and white tagliolini, rock shrimp and zucchini in a delicate saffron sauce</i>	
PENNETTE AI CARCIOFI	8.75
<i>Small pasta tubes, fresh artichokes, tomatoes, garlic and herbs</i>	
FETTUCCINE CON POLLO ALL'AGLIO	8.75
<i>Fresh made sundried tomato fettuccine with chicken in a garlic cream sauce</i>	

LISTA DEI VINI

VINI BIANCHI

PINOT GRIGIO, Cesari, Veneto, 1993	16.00
PINOT GRIGIO, Alois Lageder, Alto Adige, 1993	22.00
PINOT GRIGIO, La Boatina, Friuli, 1992	24.00
PINOT GRIGIO, Livon, Friuli, 1993	28.50
BIANCO IMPERIALE, Berlucchi, Lombardia, N.V.	21.50
GAVI DI GAVI, Livio Pavese, Piemonte, 1991	26.00
VERNACCIA DI SAN GIMIGNANO, Serristori, Toscana, 1993	19.00
ORVIETO CLASSICO, Campogrande, Antinori, Umbria, 1993	17.50
VERDICCHIO CLASSICO, Castelli di Jesi, Villa Beatrice, Umbria, 1993	19.50
GRECO DI TUFO, Feudi di San Gregorio, Campania, 1992	25.00
VERMENTINO ARAGOSTA, Santa Maria La Palma, Sardegna, 1992	20.00
SAUVIGNON BLANC, Honig, Napa, 1993	18.00
SAUVIGNON BLANC, Matanzas Creek, Sonoma, 1993	25.00
CHARDONNAY, Cypress, California, 1992	19.25
CHARDONNAY, Avalon, Napa, N.V.	18.00
CHARDONNAY, Forest Hill, Napa, Private Reserve, 1992	38.00
CHARDONNAY, "Chalk Hill", Rodney Strong, Sonoma, 1992	27.50
CHARDONNAY, Kinderwood, Monterey, 1992	19.00
CHARDONNAY, Edna Valley, San Luis Obispo, 1992	26.00

VINI ROSSI

CHIANTI, Valle Antica, Castellina, Toscana, 1993	16.00
CHIANTI, Rufina, "Remole", Frescobaldi, Toscana, 1992	17.00
CHIANTI CLASSICO, Badia a Passignano, Antinori, Toscana, 1991	22.00
CHIANTI CLASSICO, Macchiavelli, Riserva, Toscana, 1988	24.00
ROSSO DI ALTESINO, Altesino, Toscana, 1992	23.50
BRUNELLO DI MONTALCINO, Canalicchio, Toscana, 1988	45.00
AMARONE RECIOTO, Cesari, Veneto, 1988	28.00
BARBERA D'ASTI, Michele Chiarlo, Piemonte, 1991	19.25
GATTINARA, Villa Claudia, Piemonte, 1988	26.00
BAROLO, Vigna Cannubi, Marchesi di Barolo, Piemonte, 1982	32.50
BARBARESCO, "Masseria", Vietti, Piemonte, 1986	36.00
RUBESCO, Lungarotti, Riserva, Umbria, 1981	44.00
NEBBIOLO, Martin Brothers, Paso Robles, 1992	21.00
MERLOT, San Simeon Collection, Maddalena, Central Coast, 1990	23.50
MERLOT, Matanzas Creek, Sonoma, 1991	45.00
PINOT NOIR, Benton Lane, Oregon, 1992	24.00
CABERNET SAUVIGNON, Bandiera, Napa, 1992	18.00
CABERNET SAUVIGNON, Ruthford Hill, Napa, 1990	21.00
CABERNET SAUVIGNON, Jordan, Alexander Valley, 1990	34.00

VINI SPUMANTI

PROSECCO, Carpenè Malvolti, Veneto, N.V.	24.00
FRANCIACORTA, Cuvee Brut, Bellavista, Lombardia, N.V.	42.00
BLANC DE NOIR, Schramsberg, Napa, 1986	36.00