**Antipasti**

- Prosciutto e Melone  
  Cured sweet ham from Langhe, Italy  
  $5.00

- Frittura di Calamari  
  Fried crisp, served with a spicy saffron aioli  
  $6.00

- Zuppa Toscana  
  Rich with cream, toasted garlic and Tuscan bread  
  $4.00

- Bruschetta  
  Slices of toasted bread, topped with a fresh tomato sauté and Romano cheese, toasted in a wood burning oven and served warm  
  $4.00

- Insalata Mixta  
  Baby greens, sun-dried tomato vinaigrette, goat cheese and pine nuts  
  $5.00

- Insalata di Rucola  
  Served with shaved red onion, raspberry vinaigrette and Gorgonzola cheese  
  $5.00

**Primi Platti**

- Stracchino con Pollo e Spinaci  
  Pasta sage with roasted chicken, tomatoes, spinach and Parmigiano-Reggiano cheese  
  $11.00

- Ravioli Ripieni di Formaggio  
  Tossed with browned garlic, tomatoes, basil and extra virgin olive oil  
  $11.00

- Gnocchi di Patate al Gorgonzola  
  Potato dumplings, baked with Gorgonzola cheese sauce and crispy pancetta  
  $10.00

- Cannelloni con Gamberetti  
  Our homemade pasta filled with roasted Gulf shrimp, basil, mozzarella, ricotta and Parmigiano-Reggiano cheese served with a lemon and lime butter sauce  
  $12.00

- Veal Bracola  
  Tender, milk-fed veal, stuffed with ham and Romano cheese, toasted and served with homemade tomato sauce and imported capellini pasta  
  $12.00

**Secondi Platti**

- Panino con Malai  
  Roasted pork loin, arugula, shaved red onions and rosemary aioli served on homemade focaccia with potato chips  
  $9.00

- Insalata Portobello  
  Whole roasted portobello mushroom layered with fresh homemade mozzarella, toasted yellow peppers and provolone di Pastrami, served with mixed greens tossed in a rosemary-shallot vinaigrette  
  $10.00

**Specialità del Giorno**

- October Truffle Festival Lunchtime Specials  
  - Caracchio di Manzo  
    Prime Beef tenderloin served paper thin with arugula, white truffle oil and Parmigiano Reggiano  
    $8.00
  - Truffle Martinis  
    Black Truffle Martini, Martini  
    $5.00
  - White Chocolate Euphoria Martini  
    Dark Chocolate Euphoria Martini  
    $5.00

**Primi**

- Zuppa di garden soup of the day prepared by our Chef using the freshest ingredients  

**Insalata di Garden**

- Insalata di Garden  
  Mixed tossed peppers served over baby greens, accompanied by shaved red onion, tomatoes and feta in a creamy sage dressing  

**Specialità**

- Roasted Pork Tenderloin  
  Seasoned pork tenderloin roasted in our wood burning oven served atop a pumpkin polenta, accompanied by an apple and date chutney  
  $15.00

- Hickory Roasted Gulf Fish  
  Almond crusted solefish, roasted over hickory, served atop roasted mashed potatoes, accompanied by pumpkin Cheesecake potatoes with a creamy Nduja butter sauce  
  $18.00

- Linguine and Broccoli Pasta  
  Mushrooms,ussels, celery, and shrimp tossed with garlic, red onion and peppers, finished with white wine, served with a herb buttermilk sauce over broccoli pesto  
  $14.00

**Dolci**

- Ask your server for today's selection  
  For an additional 8.00 you may add Asha White Truffle to any of our choices

**Pesce alla Arrosto**

- Fresh fish of the day, hickory roasted, served with roasted eggplant and topped with a fennel and red onion salsa  
  $14.00

**Insalata Panzanella**

- Warm oven roasted chicken breast, served atop a classic Tuscan bread salad with calamata olives, vine-splashed tomatoes, fresh basil, garlic and drizzled with extra virgin olive oil  
  $10.00

**Insalata Gamberetti**

- Warm roasted jumbo Gulf shrimp, served with mixed greens and pine nut pasta salad, finished with a creamy feta dressing  
  $11.00

**Pizza Margherita**

- Our homemade pizza dough topped with tomato slices, basil, and homemade fresh mozzarella, drizzled with a crushed red pepper infused olive oil  
  $8.00

**Calzone**

- Savory mozzarella, prosciutto, mozzarella, and Parmigiano-Reggiano cheese stuffed in our homemade pizza dough with tomato sauce and a side of fried zucchini strips  
  $9.00