Antipasti

Soup of the Day $7.
House-Roasted Peppers & Anchovies $9.
Salt-cured whole anchovies filleted in-house, & large salt-cured capers atop sweet roasted peppers drizzled with extra-virgin olive oil.
Carpaccio $9.
Thinly-sliced raw beef topped with arugula & shaved Reggiano parmesan cheese. Drizzled with extra-virgin olive oil.
Caprese $10.
Sliced vine-ripened tomato with fresh mozzarella, basil & extra-virgin olive oil.
Smoked Atlantic Salmon $10.
Thinly sliced & garnished with red onion, capers, extra-virgin olive oil & lemon.
Italian Anchovies Venetian Style $9.
Imported white anchovies marinated "in saor" with vinegar, onions, raisins and pine nuts.
Grilled Calamari Salad $11.
Marinated in lemon & extra-virgin olive oil, with Vidalia onion, capers, tomato, basil, & sweetened hot cherry peppers. Served on garlic rubbed grilled peasant bread.
Bresaola della Valtellina $12.
Italian imported cured, air-dried beef, thinly sliced & topped with arugula, shaved Reggiano parmesan cheese, & a drizzle of extra-virgin olive oil.

Insalata

Caesar Salad $7.
Romaine lettuce tossed with our housemade dressing of garlic, anchovy, parmesan cheese, pasteurized egg white, lemon, extra-virgin olive oil, & garlic croutons.
Insalata della Casa $7.
Seasonal organic lettuces, radicchio & vine-ripened cherry tomatoes topped with grated ricotta salata cheese & shallot vinaigrette.
Arugula & Reggiano Parmesan $8.
Jim’s favorite. A simple salad of arugula tossed with extra-virgin olive oil & garnished with parmesan shavings & fresh lemon.

We are pleased to provide a smoke-free environment.
80 Church Street • Lenox • Massachusetts • 01240 • (413) 637-2640
Pasta

**Linguine alla Marinara** $14.
*Plum tomato sauce with fresh garlic and extra-virgin olive oil.*

**Rigatoni with Hot Italian Sausage** $17.
*Three grilled sausage links (from Esposito's in Brooklyn) served with rigatoni in a red gravy.*

**Linguine alla Bolognese** $18.
*The classic Emilia-Romagna tomato and meat sauce.*

**Ravioli Bandiera al Forno** $19.
*Fresh spinach & cheese filled ravioli baked in a marinara sauce & finished with a drizzle of housemade basil pesto.*

**Linguine & Littleneck Clams** $24.
*Whole littleneck clams steamed open in a sauce of extra-virgin olive oil, fresh garlic, parsley, & red chilli pepper.*

**Linguine & Fresh Sea Scallops alla Medici** $25.
*Sautéed scallops served over linguine in a seafood veloute, seasoned with scallions and sun-dried tomatoes.*

Entrées

**Fresh Fish of the Day** Market price.

**Grilled Paillard of Chicken** $20.
*Thinly pounded breast of chicken, marinated in fresh lemon, olive oil, & herbs, grilled & topped with a fresh tomato, cucumber & basil salsa, served on a bed of baby arugula.*

**Grilled Tuna Nicoise** $27.
*Marinated grilled tuna served atop a composed salad of organic baby greens, haricots verts, sliced new potatoes, tomato, hard-boiled egg, anchovies, & lemon-caper vinaigrette.*

**Veal alla Milanese** $26.
*A pounded cutlet of veal, lightly breaded, sautéed and served with a sauce of anchovies, lemon & capers.*

**Bistecca alla Fiorentina** $30.
*Chop-house cut, 18 oz. Porterhouse steak, grilled & brushed with extra-virgin olive oil, garlic & fresh rosemary.*

**Ossobuco con Risotto** $32.
*Veal shank braised in a veal sauce with diced vegetables, served with risotto. Our house specialty for 18 years.*

**Marinated, Grilled Veal Chop** $32.
*A pounded 13 oz. rib chop, marinated with rosemary, lemon & extra virgin olive oil, grilled and topped with baby greens & fresh tomato vinaigrette.*