



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.

Sauteed 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.