

AL CENTRO TAVOLA

Something to Share

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| Tortellini Emiliani con Crema di Parmigiano Housemade traditional tortellini filled with prosciutto di Parma and served in a light Parmigiano-Reggiano sauce | 19.95 |
| Il Crostolo Rustico Homemade toasted ciabatta bread topped with straciatella cheese, organic heirloom tomatoes and Kalamata olive tapenade | 17.95 |
| Tagliata di Tonno Seared tuna thinly sliced and topped with toasted pistachio, drizzled with Italian EVOO and lemon | 18.95 |
| Zucchine alla Menta Thinly sliced fried zucchinis with an infusion of fresh mint and raspberry vinegar | 15.95 |
| Dall'orto Medley of roasted organic vegetables | 16.95 |
| Tagliere di Salumi e Formaggi 24-month aged prosciutto di Parma, salami, mortadella, aged Parmigiano-Reggiano cheese, fior di latte cheese, gnocco fritto and piadina | 12.95 pp |

I SECONDI

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| Nodino di Vitello Burro e Salvia Grilled milk-fed veal chop in a light butter and sage sauce, served with a baby artichoke hearts casserole | 44.95 |
| Pollo alla Diavola Lightly spiced half-grilled organic Jidori chicken served with medley of roasted vegetables | 27.95 |
| Filetto di Manzo al Pepe Grilled beef tenderloin with a green pepper sauce, served with sautéed oyster mushrooms | 33.95 |
| Sogliola alla Mugnaia Fresh Dover sole baked with a lemon and caper sauce, served with sautéed broccolini | 44.95 |

INSALATE

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| Insalata di Carciofi Fresh baby artichoke and hearts of palm salad with toasted walnuts, topped with shaved Parmigiano-Reggiano cheese, arugula and an EVOO and lemon dressing | 18.95 |
| Insalata di Cavoletti Thinly sliced brussel sprouts and red cabbage salad with toasted almonds and polenta croutons, topped with Pecorino cheese in a Sherry vinaigrette | 17.95 |
| Insalata di Cesare Classic Caesar salad with butter lettuce and homemade garlic croutons, topped with 24-month aged Parmigiano-Reggiano cheese | 16.95 |
| Insalata Emilia Grilled organic zucchinis, bell peppers, carrots, asparagus, broccoli, baby corn, mache greens and cherry heirloom tomatoes, served with Meyer lemon dressing | 17.50 |
| Insalata Capese Heirloom tomatoes and fresh fresh burrata | 18.95 |

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| Salmone Scottato Fresh wild grilled Scottish salmon fillet, served with a medley of organic farmers market vegetables | 29.95 |
| Bistecca di Manzo Grilled grass-fed 12 oz. New York steak, served with roasted red bliss potatoes and broccolini <i>Served rare/medium rare</i> | 44.95 |
| Halibut Grilled fresh Alaskan halibut served with a spicy pizzaiola sauce | 39.95 |

PASTE & RISOTTO

**Gluten-free option available*

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| Tagliatelle alla Bolognese Handmade tagliatelle with a traditional beef and pork Bolognese ragù | 24.95 |
| Lasagne di Tacchino al Forno Homemade lasagna with turkey ragù topped with crispy artichokes | 23.95 |
| Ravioli di Ricotta e Spinaci Homemade ravioli stuffed with fresh ricotta cheese and spinach in a tomato and basil sauce | 21.95 |
| Pappardelle alla Griglia Grilled pappardelle filled with Leoncini Italian ham and fresh ricotta | 22.95 |
| Spaghetti Chitarra al Pomodoro Handmade spaghetti chitarra in a light San Marzano tomato sauce | 21.95 |
| Risotto agli Asparagi Acquarello Carnaroli rice, with fresh asparagus, crispy prosciutto and Parmigiano-Reggiano cheese | 24.95 |
| Risotto Cacio e Pepe Acquarello Carnaroli rice with Pecorino sardo dolce cheese and cracked black pepper | 21.95 |
| Linguine di Zucchine Zucchini linguini with sautéed fresh heirloom cherry tomatoes | 19.00 |
| I CONTORNI | |
| Side Orders | 8.95 |
| Roasted red bliss potatoes · Sautéed broccolini Grilled oyster mushrooms · Eggplant caponata Medley organic vegetables | |

EMILIA

