

AL CENTRO TAVOLA

Something to Share

Fritto Misto di Pesce	19.95
Golden fried calamari, shrimp, vegetables served with a spicy tomato sauce and tartar sauce	
Polpettine al Forno	15.95
Baked bite size beef meatballs, topped with buffalo mozzarella served in a tomato sauce with grilled ciabatta in a light Parmigiano-Reggiano sauce	
Melanzane Parmigiana	16.95
Traditional eggplant parmigiana	
Tagliata di Tonno	18.95
Seared tuna thinly sliced and topped with toasted pistachio, drizzled with Italian EVOO and lemon	
Funghi Fritti	15.95
Fried shitaki mushrooms sprinkled with Parmigiano cheese and truffle oil	
Cavoletti Arrostiti	15.95
Sautéed Brussels sprouts and wild herbs	
Tagliere di Salumi e Formaggi	12.95 pp
24-month aged prosciutto di Parma, salami, mortadella, aged Parmigiano-Reggiano cheese, fior di latte cheese, gnocco fritto and piadina	

I SECONDI

Brasato di Manzo	34.95
Five hours braised bonless angus beef short rib in a rich barolo red wine reduction served on a bed of risotto al parmigiano	
Pollo alla Diavola	27.95
Lightly spiced half-grilled organic Jidori chicken served with medley of roasted vegetables	
Tagliata di Bue	33.95
Sliced tenderloin filet on a bed of chopped romaine lettuce, baby artichoke hearts, cherry heirloom tomatoes, farro, roasted corn, red radicchio, and rocket arugula served with a lemon dressing	
Sogliola alla Mugnaia	44.95
Fresh Dover sole baked with a lemon and caper sauce, served with sautéed broccolini	
Petto di Pollo Paillard con Carciofi	24.95
Pounded, grilled organic Jidori chicken breast with sautéed baby artichokes	

INSALATE

Insalata di Carciofi	18.95
Fresh baby artichoke and hearts of palm salad with toasted walnuts, topped with shaved Parmigiano-Reggiano cheese, arugula and an EVOO and lemon dressing	
Insalata di Cavoletti	17.95
Thinly sliced brussel sprouts and red cabbage salad with toasted almonds and polenta croutons, topped with Pecorino cheese in a Sherry vinaigrette	
Insalata di Cesare	16.95
Classic Caesar salad with romain lettuce and homemade garlic croutons, topped with 24-month aged Parmigiano-Reggiano cheese	
Insalata Emilia	17.50
Grilled organic zucchini, bell peppers, carrots, asparagus, broccoli, baby corn, mache greens and cherry heirloom tomatoes, served with Meyer lemon dressing	
Insalata Caprese	18.95
Heirloom tomatoes and fresh burrata	
Insalata Misticanza	14.50
Wild arugula, Radicchio, spring mix, cherry heirloom tomato, cucumbers, dressed in EVOO, salt and pepper	

Salmone Scottato	29.95
Fresh wild grilled Scottish salmon fillet, served with a medley of organic farmers market vegetables	
Bistecca di Manzo	44.95
Grilled grass-fed 12 oz. New York steak, served with roasted red bliss potatoes and broccolini <i>Served rare/medium rare</i>	
Halibut	39.95
Grilled fresh Alaskan halibut served with a spicy pizzaiola sauce	
Branzino alla Griglia	42.95
Whole grilled fresh imported Mediterranean sea bass served with a lite tomato, kalamata olives, capers sauce and roasted red bliss potatoes	
Scamponi Marinati alla Griglia	27.95
Grilled Hawaiian prawns marinated with garlic and herbs, served with sautéed Brussels sprouts and roasted red bliss potatoes	

PASTE & RISOTTO

**Gluten-free option available*

Linguine all'Aragosta	28.50
Linguine with Main Lobster with sauteed cherry heirloom tomato finished with a drizzled of EVOO	
Tagliatelle alla Bolognese	24.95
Handmade tagliatelle with a traditional beef and pork Bolognese ragù	
Lasagne di Tacchino al Forno	23.95
Homemade lasagna with turkey ragù topped with crispy artichokes	
Ravioli di Ricotta e Spinaci	21.95
Homemade ravioli stuffed with fresh ricotta cheese and spinach in a tomato and basil sauce	
Pappardelle alla Griglia	22.95
Grilled pappardelle filled with Leoncini Italian ham and fresh ricotta	
Spaghetti Chitarra al Pomodoro	21.95
Handmade spaghetti chitarra in a light San Marzano tomato sauce	
Penne Ortolana	19.95
Penne pasta with fresh sauteed seasonal vegetables in a lite olive oil sauce	
Risotto Cacio e Pepe	21.95
Acquarello Carnaroli rice with Pecorino sardo dolce cheese and cracked black pepper	

Linguine di Zucchine	19.00
Zucchini linguini with sautéed fresh heirloom cherry tomatoes	

I CONTORNI

Side Orders	8.95
Roasted red bliss potatoes · Sautéed broccolini Grilled shiitake mushroom · Eggplant caponata Medley organic vegetables · Sautéed Brussel sprouts Curry flavored roasted cauliflower	

EMILIA



WINES BY THE GLASS

Sparkling Wines	Glass	Carafe	Bottle
Ferrari <i>Brut, Trentino Alto Adige, Chardonnay, NV</i>	13	23	53
Cantine Farmigine "Rosso Fosco" <i>Lambrusco Grasparossa Di Castelvetro Amabile, Emilia Romagna Italy</i>	12	20	45
Cantine Farmigine "Rosso Fosco" <i>Lambrusco Grasparossa Di Castelvetro Secco, Emilia Romagna Italy</i>	12	20	45
White Wines	Glass	Carafe	Bottle
Esperto <i>Pinot Grigio, Delle Venezie, 2017</i>	12	22	48
Villa Sparina <i>Gavi di Gavi, Piemonte, 2017</i>	12	22	49
Livio Felluga <i>Pinot Grigio, Friuli, 2017</i>	16	29	60
Lunae <i>Colli di Luni Vermentino, Toscana, 2018</i>	14	25	56
Villa Corniole <i>Chardonnay "Pietramontis" Alto Adige, Italy, 2018</i>	15	27	59
I Feudi Di Romans <i>Sauvignon Blanc, Friuli Isonzo, Italy, 2017</i>	14	27	52
Rosé Wines	Glass	Carafe	Bottle
Pensieri Nostrali Bardolino <i>Rosé, Lake Garda, Italy, 2018</i>	12	22	48
Domaine De Cala <i>Provance, 2018</i>	15	28	56
Red Wines	Glass	Carafe	Bottle
Fattoria Le Pupille <i>Morellino di Scansano, Maremma, Toscana, 2016</i>	12	22	50
Giovanni Almondo <i>Nebbiolo Langhe, Langhe, Piemonte, 2018</i>	15	27	63
Campo Dei Fiori <i>Brunello Di Montalcino, Toscana 2015</i>	20	36	86
Avide <i>Cerasuolo Di Vittoria Classico, Sicilia, Italy, 2014</i>	14	25	59
Challen <i>Scarlett Pinot Noir, Sta. Rita Hills, 2018</i>	17	29	65
J.Hofstatter <i>Pinot nero, Alto Adige</i>	14	31	59
Buehler Vineyards <i>Cabernet Sauvignon, Napa Valley, 2015</i>	16	31	53
Austin Hope <i>Paso Robles, Cabernet Sauvignon, Napa Valley, 2016</i>	20	36	86
Caccia al Piano 1868 "Ruit Hora" <i>Cabernet Sauvignon, Merlot, Petite Verdot and Syrah, Toscana, 2015</i>	20	36	86