

January 14th, 15th, and 16th, 2021

STARTERS/SALADS

Rustico con 'Nduja

Rustic puff pastry filled with spicy pork sausage from Calabria, provolone cheese, and potatoes mixed with Grana Padano cheese – 13

Carpaccio di Bresaola

Thinly sliced air cured beef, organic baby arugula, shavings of Parmigiano Reggiano cheese, aged balsamic vinegar, extra virgin olive oil – 15 (gluten free)

Spicy Calabrese Salame Salad

Baby spinach, buttermilk blue cheese, roasted apples, spicy calabrese salame, toasted walnuts, and apple cider maple vinaigrette – 13

Gnocchi ai Funghi

Semolina gnocchi baked and served with gourmet mushroom sauce - 15
(not potato gnocchi) (vegetarian)

Butternut Squash Tart

Roasted butternut squash, parmesan custard, fried sage, sage flavored tart crust, drizzle of aged balsamic vinegar – 13
(vegetarian)

Winter Caprese Salad

Roasted beets, roasted butternut squash, our house made mozzarella cheese, aged balsamic vinegar and extra virgin olive oil – 13 (vegetarian, GF)

Insalata delle Feste

Locally grown greens, dried cranberries, toasted pecans, creamy herbed cheese, fresh fennel, creamy balsamic raspberry dressing – 13 (GF, vegetarian)

Special Soup of the Day

With the weather cooling down, soup time is coming back, and we love making soups – ask your server for the daily selection - Regular 10, small 6 – our soups are also available in our deli freezer for you to enjoy at home

Garden Salad

Locally grown mixed greens, local tomatoes, beets, house made croutons, balsamic vinaigrette
Small, 6 - Regular 9 (vegetarian, GF without the croutons)

Romana Salad

Our version of Caesar salad: honey gem lettuce, our focaccia croutons, Grana Padano crisps
Small, 6 – Regular 9 (not vegetarian, GF without the croutons)

Some items may be cooked to order and served seared or undercooked – consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

January 14th, 15th, and 16th, 2021

ENTREES

Rosetta

Our signature pasta dish – house made pasta rolled with oven roasted rosemary ham and provolone cheese, sliced, baked and served with spicy tomato cream sauce – 27

Traditional Lasagna

Our meat, tomato and vegetables sauce, bechamel sauce, and Grana Padano cheese layered with our spinach flavored noodles – 26

Orto e Burrata

Tomato sauce with zucchini, eggplants, peppers, onions, peas, basil, and a bit of local red chilies, tossed with our paccheri pasta and finished with creamy burrata cheese – 24 (vegetarian, vegan without the cheese)

Prosciutto e Avocado

A Bistro classic dish: Prosciutto di Parma, shrimp, avocado, garlic, thyme, white wine cream sauce and our spinach tagliatelle pasta, garnished with crispy Prosciutto – 29 (can be made with GF pasta)

Vitello al Basilico

House cut veal medallions cooked in butter, garlic, white wine, and fresh basil sauce – served with creamy roasted fingerling potatoes and tomatoes, finished with aged balsamic vinegar – 34 (can be made GF)

Salmone Gerusalemme

Fresh Scottish salmon fillet baked topped with ricotta cheese, basil, peppers, and olives, served with Italian farro and vegetables – 30 (GF without the farro)

Chicken Piccata

Naturally raised chicken breast butterflied and cooked in lemon butter sauce with mushrooms and capers – served with roasted garlic mashed potatoes and seasonal vegetables – 29 (can be made GF)

Lamb Sirloin

Domestic lamb sirloin marinated with garlic, rosemary, and juniper berries, seared then finished in the oven, served with rosemary roasted fingerling potatoes and vegetables – 31 (GF)

Rotolo di Zucca

Our seasonal signature dish: roasted butternut squash, amaretti cookie crumbs, and Grana Padano cheese rolled with our house made pasta, sliced, baked to order, and served with aged Swiss gruyere cheese sauce – 28 (vegetarian, contains almonds)

You can also order our pasta tossed with our meat and tomato sauce, or our vegetable and tomato sauce, or our basil pesto sauce. You can also have pasta tossed with just butter and Grana Padano cheese.

GLUTEN FREE INFORMATION

Many of the dishes we prepare are gluten free, but you need to know that our kitchen is not gluten free as we prepare pastas and bake regular bread every day. Traces of gluten are in the ovens and in the air of course, and if your allergy is severe, we cannot guarantee that anything we serve will be totally gluten free. However, we do take great care to use separate utensils, pots, water, cutting boards, etc., when cooking gluten free items to limit cross contaminations. If this meets the requirements of your allergy, we are happy to serve you. We supplement the food that we produce with gluten free items purchased from specialized companies.

Olive rosemary focaccia - \$3.00

Gluten free pasta \$2.50 additional