

November 17th – November 21st Menu

STARTERS/SALADS

Rustico con 'Nduja

Rustic savory roll with puff pastry filled with potatoes, 'Nduja (a spicy sausage paste from the region of Calabria), and caciocavallo cheese – 13

Stuffed Delicata Squash

Roasted delicata squash filled with baby spinach, peppers, and mini pork meatballs, finished in the oven with Butterkase cheese – 14 (GF)

Fresh Braised Artichokes

A classic recipe from Rome: fresh artichokes slowly braised with garlic, olive oil and parsley – served with lime and chili aioli – 12 (GF)

Goat Cheese Cakes

Pecan crusted goat cheese caked served slightly warm with butter lettuce and roasted beet salad with cherry balsamic dressing made with local dry cherries – 15 (GF, vegetarian)

Stuffed Mushrooms

One of our classic Bistro dishes: sauteed mushrooms cap filled with semolina gnocchi, baked and served with parmesan custard – 15 (vegetarian)

Burrata Salad

Creamy burrata cheese served with marinated long stem Italian artichokes, house roasted tomatoes, and crispy prosciutto, finished with aged balsamic vinegar and single varietal olive oil – 15 (GF)

Butternut Squash and Apple Salad

Roasted butternut squash, bourbon roasted local apples, toasted sunflower seeds, feta cheese, baby spinach, house made mustard and blue agave syrup dressing – 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

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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

Seafood Lasagna

Smoked salmon, fresh Scottish salmon, bay scallops, and shrimp cooked in shallot white wine cream sauce with baby spinach, all layered with our spinach flavored noodles - 29

Tuna Stuffed Ravioli

House made ravioli filled with ahi tuna, capers, onions, and ricotta cheese, served with locally grown tomatoes sauteed with capers, olives, oregano, garlic and olive oil and a touch of chili oil – 29

Cannelloni Verdi

House made cannelloni pasta filled with locally grown chard cooked with local green onions and mixed with mascarpone cheese and Grana Padano cheese, baked with bechamel sauce and served with our tomato vegetables sauce – 26 (vegetarian)

Pasta d’Inverno

Italian winter sausage, Italian porcini mushrooms, onions, white wine cream sauce and our chestnut paccheri pasta – 29

Salsiccia e Funghi

House made pork sausage flavored with local roasted green chilis, gourmet mushrooms, tomatoes, red wine sauce and our gemelli pasta – 26 (can be made with GF pasta)

Scaloppina al Limone

Naturally raised chicken breast butterflied and cooked in lemon butter sauce – served with spaghetti squash and seasonal vegetables – 27 (can be made GF)

Costolette

Wagyu beef slowly braised with vegetables, herbs and red wine, served in its own sauce with fresh horseradish flavored mashed potatoes and seasonal vegetables – 32 (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