

June 8th – June 12th, 2021

STARTERS/SALADS

Eggplant Parmesan

Medallions of eggplants layered with provolone cheese, Grana Padano cheese, and our tomato vegetables sauce – 13 (vegetarian)

Insalata Caprese

Locally grown heirloom tomatoes from Blaine in Palisade, house made mozzarella cheese, fresh basil, aged balsamic vinegar, single varietal olive oil, sea salt – 14 (vegetarian, gf)

Summer Salad

Locally grown greens, heirloom tomatoes, cucumbers, and radishes, creamy French herbed cheese, toasted pecans, hearts of palm, raspberry balsamic dressing– 13 (vegetarian, gf)

Blue Cheese Salad

Arugula, apples, domestic buttermilk blue cheese, dried cranberries, toasted walnuts, and house made horseradish dressing – 14 (vegetarian)

Stuffed Dates

Plump Medjool dates stuffed with Butterkäse cheese, wrapped in applewood smoked , acon, baked to order – 13 (gf)

Bruschetta

Ciabatta bread, our basil pesto, piquante peppers, montasio cheese, aged balsamic vinegar – 13 (vegetarian)

Kobe Beef Sliders

Thinly sliced marinated and roasted Kobe beef, horseradish sauce, walnut pesto, green apples, arugula, brioche bun, house made coleslaw – 14

Artichoke Parmesan Soup

Our signature soup – Regular 10, small 6 (vegetarian, gf)

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

Salmone al Rosmarino

Fresh Scottish salmon topped with fresh herbs, baked on a bed of fresh rosemary, served with roasted fingerling potatoes and Sicilian peperonata (stewed peppers, onions, tomatoes, and pine nuts) – 32 (gf)

Affumicata

Our smoked gouda chicken and pork sausage, mushrooms, white wine garlic cream sauce, our gemelli pasta, finished with baby spinach – 27 (can be made with GF pasta)

Traditional Lasagna

Our meat, tomatoes, and vegetables sauce mixed with bechamel sauce and layered with our spinach flavored noodles and Grana Padano cheese – 27

Saltimbocca

House cut veal medallions folded with asiago cheese, prosciutto, and fresh sage, cooked in garlic white wine butter sauce, served with roasted garlic mashed potatoes and vegetables – 34 (can be made gf)

Spaghetti and 'Nduja

House made spaghetti tossed with 'Nduja (spreadable spicy pork sausage from Calabria), ground tomatoes, red onions, basil, and garlic sauce – 27 (can be made with gf pasta)

Scaloppine ai Porcini

Naturally raised chicken breast butterflied and cooked with Italian porcini mushrooms, white wine, and cream – served with roasted garlic mashed potatoes and vegetables – 28 (can be made gf)

Brodetto di Pesce

Seafood stew that combines white fish, shrimp, scallops, mussels and clams in a light tomato based broth, we serve it with grilled garlic ciabatta bread - slightly spicy – 33 (gf without the bread)

Cannelloni Verdi

Our pasta rolled into a tube filled with chard, mascarpone cheese, and Grana Padano cheese, baked and served with our tomato vegetables sauce and bechamel sauce – 26 (vegetarian)

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.

Gluten free olive rosemary focaccia - \$3.00

Gluten free pasta \$2.50 additional