

February 23rd- 27th, 2021

STARTERS/SALADS

Salsiccia e Polenta

House made green chili flavored pork sausage cooked with onions and peppers in tomato sauce, served with our polenta – 15 (gf)

Insalata delle Feste

Locally grown mixed greens, shaved fennel, hearts of palm, toasted pecans, herbed cheese, our creamy raspberry balsamic dressing – 14 (vegetarian, gf)

Carpaccio di Bresaola

Air cured beef thinly sliced and served with arugula, shavings of Parmigiano Reggiano cheese, aged balsamic vinegar, sea salt, extra virgin olive oil – 15 (gf)

Mazzetti di Asparagi

Asparagus wrapped in prosciutto di Parma and baked to order in parmesan custard – 15 (gf)

Goat Cheese Cakes

Goat cheese cakes crusted with toasted pecans, served with cherry balsamic sauce made with local cherries, and roasted beets – 15 (vegetarian, gf)

Carciofini e Burrata

Marinated Italian long stem artichoke hearts quickly sautéed with garlic, olive oil, and balsamic vinegar, served with creamy burrata cheese, finished with aged balsamic vinegar – 15 (vegetarian, GF)

Cozze

Fresh black mussels in spicy tomato, garlic, and oregano sauce – 13 (gf)

Special Soup of the Day

We love making soups when it's cold out! – Ask your server
for the daily selection - Regular 10, small 6

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

Traditional Lasagna

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

Spaghetti di Matera

From the southern region of Basilicata: caciocavallo cheese sauce flavored with Italian porcini mushrooms and pistachio nuts, tossed with our spaghetti pasta – 25
(vegetarian, can be made with gf pasta)

Tagliatelle with Shrimp and Scallops

House made tagliatelle pasta flavored with lemon and black pepper tossed with shrimp and scallops, cooked with asparagus in lemon cream sauce – 29 (can be made with gf pasta)

Cannelloni of the Day

Ask your server for the daily cannelloni pasta – 26

Chicken Parmesan

Butterflied chicken breast breaded with herbs and cheese flavored bread crumbs, pan fried and finished with our tomato mozzarella, crispy prosciutto, and tomato basil sauce – served with roasted garlic mashed potatoes and vegetables - 29

Chestnut Gnocchi

House made chestnut gnocchi served with cotechino sausage and porcini mushrooms sauce – 29
(can be made gf)

Filetto di Maiale

Duroc pork tenderloin marinated with rosemary, garlic and balsamic vinegar, cooked in white wine butter sauce and served with creamy roasted fingerling potatoes and tomatoes – 29 (can be made gf)

Pasta allo Scoglio

Fresh black mussels and manila clams in spicy tomato garlic sauce, tossed with our house made spaghetti pasta – 28
(can be made with gf pasta)

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