



O P E N A I R D I N I N G

## DINNER MENU

Available Tuesdays through Sundays 5p.m. to 9p.m.

### A P P E T I Z E R S

- ANTIPASTI MISTI FOR ONE.....\$14  
 FOR TWO.....\$22  
 FOR SIX.....\$35  
 Imported prosciutto, salami, pecorino, roasted peppers, eggplant, whole roasted garlic and pepperoncini
- MOZZARELLA FRESCA.....\$11  
 House-made mozzarella wrapped in prosciutto and served warm with Port poached figs
- CALAMARI FRITTA.....\$8  
 Sliced calamari lightly battered and quick fried, served with lemon-garlic aioli
- GAMBAS AL AJILLO.....\$12  
 Shrimp sautéed in virgin olive oil with garlic and roasted red bell peppers
- FORMAGGI.....\$15  
 Spanish manchego, fontina, gorgonzola and kilauea goat cheese drizzled with truffle honey
- COZZE CON POMODORO.....\$9  
 Fresh mussels in lightly spiced, savory tomato broth, served with crostini
- LAMB SPIEDINI.....\$9  
 Marinated lamb grilled to perfection and served with mint yoghurt sauce

### S O U P & S A L A D S

- ZUPPA DI GIORNO.....\$6  
 Chef's daily soup creation from "la cucina famiglia"
- ENSALADA DE CASA.....\$7  
 Mixed baby greens dressed with balsamic vinaigrette, served with a goat cheese crostini
- CAESAR SALAD.....\$7  
 Classic salad of romaine lettuce tossed with a lemon anchovy vinaigrette, with parmesan and croutons
- FRESH BEET & ARANCIA.....\$12  
 Shredded fresh beets and oranges, served on mixed baby greens with a balsamic citrus vinaigrette
- INSALATA CAPRESE.....\$12  
 Fresh garden tomatoes and fresh mozzarella, drizzled with basil-balsamic reduction and extra virgin Olive oil
- SPINACI.....\$11  
 Fresh spinach tossed with pancetta and pine nuts, with warm roasted garlic vinaigrette

### T E R R A E B O S C O

(From The Earth And Forest)

- POLLO ALLA PARMIGIANO.....\$18  
 Parmesan-crust chicken breast, served with pasta pomodoro
- BISTECCA DI MANZO.....\$29  
 Ribeye steak dry-rubbed with sugar and salt for a "Dry Aged" essence, seasoned with porcini mushroom powder, red pepper flakes and garlic, drizzled with a balsamic vinegar reduction, and served with garlic basil mashed potatoes
- FILETTO .....\$35  
 Black Angus filet of beef with a savory porcini truffle sauce, served with garlic mashed potatoes
- AGNELLO .....\$30  
 New Zealand rack of lamb, grilled to perfection, served with a raisin demi sauce and roasted red potatoes

### M A R E

(From The Sea)

- PESCE DI GIORNO.....MARKET PRICE  
 Market fresh fish of the day prepared by the Chef
- ZARZUELA CON MARISCOS .....\$28  
 Spanish seafood stew of lobster, shrimp, scallops, calamari and mussels, in a savory broth

### P A S T A

- LASAGNA.....\$16  
 House specialty with spinach, zucchini, ricotta, provolone, mozzarella, parmesan and béchamel
- PUTANESCA .....\$16  
 WITH FRESH TONNO (AHI) .....\$18  
 WITH SHRIMP.....\$19  
 Red bell peppers, capers, black olives, mushrooms, garlic and fresh herbs over penne
- TOSCANA.....\$18  
 Sautéed chicken breast with imported pancetta in a rosemary cream sauce, topped with parmesan
- SALSICCIA CON FETTUCINE.....\$18  
 Italian sausage, fennel, red bell peppers, oregano, and red onions sautéed in virgin olive oil and tossed with fettucine

\*In order to serve the best meal possible, we ask that you limit substitutions \* Gratuity Added to parties of six or more

CLOSED ON MONDAYS • RESERVATIONS RECOMMENDED • 808-742-2929