



## Dinner

### Salads

#### Frutta Secca e Zola

baby greens, dried fruits, nuts, gorgonzola, marinated peppers, balsamic, 7

#### Baby Arugola

genuine reggiano, grape tomatoes, lemon, 8

#### Baby Spinach

pear, walnuts, dried cranberries, goat cheese, balsamic, 8

### Bruschette

#### Classica

fresh tomatoes, garlic, basil, e.v.o.o., 5

#### Funghi e Fontina

sautéed mushrooms, melted fontina, 6

#### Caponatina and Goat cheese

sicilian eggplant and peppers ratatouille, goat cheese, 6

#### Salmon

smoked salmon, avocado, red onion, capers, lemon, 7

#### Barese

broccoli rabe, walnut and aged pecorino

**Assorted platter of bruschette, 14**

### Pizze Rosse

<b>Margherita</b>	<b>9</b>
tomato sauce, mozzarella, basil	
<b>Diavola</b>	<b>11</b>
tomato sauce, mozzarella, hot sopressata, olives, red onion	
<b>Norma</b>	<b>10</b>
tomato sauce, fried eggplants, ricotta salata, basil	
<b>Quattro Stagioni</b>	<b>12</b>
tomato sauce, mozzarella, mushrooms, artichokes, ham, olives	
<b>Ortolana</b>	<b>13</b>
tomato Sauce, mozzarella, grilled vegetables	

### Pizze Bianche

<b>Campagnola</b>	<b>13</b>
mozzarella, mushrooms, sausage, reggiano, parsley	
<b>Popeye</b>	<b>13</b>
mozzarella, gorgonzola, baby spinach, pancetta, apple	
<b>Toscana</b>	<b>11</b>
mozzarella, pulled chicken, onions, potato, rosemary, fontina	
<b>Quattro formaggi</b>	<b>12</b>
Mozzarella, gorgonzola, gruyere, reggiano	
<b>Prosciutto</b>	<b>16</b>
grape tomatoes, mozzarella, prosciutto, arugola, reggiano, oregano	

### Appetizers

#### Caprese

mozzarella di bufala, fresh tomatoes, grilled zucchini, basil, 9

#### Baby Octopus Panzanella

grilled baby octopus, cucumbers, red onions, fresh tomatoes, basil, mint, avocado, red wine vinaigrette, 9

#### Gamberoni e Caponatina

pan roasted shrimp, sicilian veggio medley, 9

#### Fried Calamari

point judith calamari, zucchini, spicy-reggiano-mayo, 9

#### Arancino di Carne

carnaroli rice ball with bolognese and fontina, 6

#### Antipastini

medley of cured meats and cheese, 12

#### Mussels of the Day

Ask your server for detail,

#### Anima burger \$11

Fresh home ground angus beef, hand cut fries, spicy coleslaw, tomato, lettuce, mushrooms, pancetta, caramelized onion  
choice of  
mozzarella, cheddar, fontina, gorgonzola

### Primi

<b>Rigatoni Norma</b>	<b>11</b>
tomato sauce, eggplant, shaved ricotta salata	
<b>Fettuccine ai Funghi</b>	<b>13</b>
wild mushroom ragu, rosemary, truffle oil	
<b>Lasagna Bolognese</b>	<b>14</b>
hand made lasagna with traditional Bolognese ragu, béchamel, mozzarella and Reggiano	
<b>Tagliolini Seafood</b>	<b>16</b>
clams, mussels, calamari, shrimp, jalapeño, tomatoes	
<b>Paccheri Pesto e Gamberi</b>	<b>16</b>
sicilian pesto, shrimp, sun dried tomatoes	
<b>Farfalle Rosa</b>	<b>15</b>
smoked norwegian salmon, baby spinach, tomato and light cream sauce	
<b>Pappardelle Meatballs</b>	<b>14</b>
ribbon shaped pasta and home made meat balls	
<b>Homemade Ravioli Of The Day</b>	<b>pa</b>

### Entrées

<b>All Natural Chicken Breast</b>	<b>14</b>
roasted with herbs, sautéed mushrooms, mashed potatoes	
<b>Lamb Shank</b>	<b>16</b>
sweet peas, tomatoes, soft polenta, string beans	
<b>Angus Hanger Steak</b>	<b>16</b>
barolo reduction, spinach, hand cut fries	
<b>Boneless Beef Short Ribs</b>	<b>17</b>
balsamic broccoli rabe, crispy polenta,	
<b>Fish Of The Day</b>	<b>pa</b>

#### Piattini:

roasted fried or mashed potatoes 4, soft crispy or grilled polenta 3.50, sautéed mushrooms 5, steamed or sautéed string beans 5, sautéed spinach 5, sautéed broccoli rabe 5, sicilian caponatina 5, grilled chicken breast, 4.50