

## Pranzo Sabato e Domenica

Saturday and Sunday Brunch 11am-3pm

### Bibita Specialita

Pitcher of Sangria 20    White Peach Bellini 6    Blood Orange Mimosa 6  
Affogato (Espresso Over House Made Gelato) 5    add Amaretto/Frangelica 7  
Prosecco Float (Prosecco Over House Made Sorbetto) 6

### ANTIPASTI

Mista - porchetta, mortadella, sopressatta, prosciutto wrapped asparagus, yellow pepper confit, grilled crimini mushrooms, stuffed eggplant, sheep's milk cheese 14  
Gnocchi di patata dolce - sweet potato gnocchi, brown butter, sage 10  
Carpaccio - thinly sliced beef, arugula, tomato, truffle oil 10  
Torta di Granchio - pan roasted crab cake, watercress, preserved lemon, chili aioli 10  
Calamari Fritto - fried calamari, roasted tomato sauce 12  
Ostriche - cornmeal crusted oysters, heirloom tomato salad, pancetta sauce 10  
Dita di Granchio - spicy crab fingers, lemon garlic bianco, grilled tuscan bread ¼ lb 12 or ½ lb 20

### INSALATA e MINESTRA

Torre di Granchio - crabmeat, asparagus, olives, tomatoes, grilled mushrooms, crispy shallots salsa verde 24  
Buratta - creamy buratta cheese, pickled yellow beets, hazelnuts, watercress, heirloom tomatoes, citrus vinaigrette 12  
Prego - arugula, radicchio, grilled portobello mushrooms, oranges, peppered goat cheese, apple walnut vinaigrette 12  
Caprese - caramelized tomatoes, fresh mozzarella, basil 10  
Pollo - mixed greens, candied walnuts, gorgonzola, poached pear, wood grilled chicken breast 14  
Caesar - 8 with wood grilled chicken breast 14  
Mista - mixed greens, ricotta salata, olives, carrots, artichokes, heirloom tomatoes 8  
Zuppa di lenticchia - lentils, vegetable stock, spicy lamb sausage 8  
Minestrone - our homemade vegetable soup 8  
Zuppa di Porcini - porcini mushroom soup 8  
Zuppa di Pepe - roasted red pepper, poblano pepper soup 8

## PASTA e RISOTTO

- Spaghetti al Peperoncino - garlic, extra virgin olive oil, flat leaf parsley 12  
Spaghetti Carbonara - pancetta, scallions, parmesan, topped with a fried egg 14  
Ravioli di Funghi - mushroom ravioli, porcini, marsala sauce 16  
Lasagna - homemade veal and beef meatballs, tomato sauce, mozzarella, pesto 14  
Penne Norma - roasted eggplant, olives, capers, onion, ricotta salata 14  
Mezzaluna di Fagiano - half moon pasta stuffed with roasted pheasant, oregon truffle butter 18  
Taglierini Pomodoro - thin flat pasta, fresh tomato sauce, basil 14  
Tortellini di Zucca - butternut squash stuffed pasta, brown butter, sage, walnuts 14  
Prego Ravioli - smoked mozzarella stuffed pasta, vodka tomato sauce, crimini mushrooms 14  
Ravioli di Anitra - smoked duck stuffed pasta, pear, pistachio, port wine 16  
Spaghetti con Polpette - homemade veal and beef meatballs, pancetta garlic, tomato sauce 14  
Jalapeno Fettuccine - avocado, tomato, black beans, wood grilled chicken, cilantro 16  
Risotto di Zucca - roasted pumpkin, gulf shrimp, pancetta, scallions 22  
Risotto di Funghi - crimini, porcini mushrooms 20

## UOVA e COLAZIONE

- Gauffre - cinnamon pecan waffle, scrambled eggs, pancetta, scallions 12  
Frittata di Salsiccia - italian sausage, roasted peppers, onions, scalloped potatoes 12  
Frittata di Pancetta - pancetta, scallions, mozzarella, scalloped potatoes 12  
Strada di Polenta - polenta, prosciutto, roasted peppers, tomato sauce, fried egg 10  
Manzo e Uova - petit filet, scrambled eggs, potato ravioli, truffle butter 14

## PIZZA

- Margherita - tomatoes, mozzarella, basil 14  
Prego - prosciutto, mozzarella, tomato sauce, fried egg 14  
Calzone di Pollo - wood grilled chicken, tomatoes, jalapenos, black beans, mozzarella 12  
Calzone di Funghi - sauteed mushroom, mozzarella, pesto 12

## FRUITTI DE MARE

- Cacciucco - gulf shrimp, mussels, clams, oysters, calamari, scallops, tomato-saffron broth 22  
Linguini Pescatore - gulf shrimp, scallops, mussels, calamari, clams with fra diavlo sauce or bianco 22  
Tortas di Granchio - crab cakes, tomato fonduta, green beans, mashed potatoes 24



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11AM TO 10PM SUN-THU / 11AM TO 11PM FRI & SAT

- Trota Puttanesca – – wood grilled rainbow trout, roasted peppers, olives, garlic, capers, gulf shrimp, spinach, spaghetti peperoncino 22
- Salmone - wood grilled salmon, lemon hearts, parsley, bianco, spinach, penne with salsa cruda 20
- Pesce Zucca - pumpkin seed crusted gulf snapper, roasted corn salsa, spinach, roasted butternut squash 22
- Pesce alla Griglia - wood grilled gulf snapper, oven-dried tomato bianco, green beans, butternut squash 22

## PIATTI FORTE

- Piatto Verdura -scalloped potatoes, butternut squash, macaroni and cheese, roasted peppers, rapini, balsamic grilled asparagus 18
- Pollo Parmigiano - parmesan crusted chicken, spinach, mashed potatoes, tomato fonduta 16
- Pollo Ripieno - stuffed chicken breast with prosciutto and fresh mozzarella, creamy polenta, green beans 18
- Piatto di Pollo - wood grilled paillard of chicken, tomato tapenade, spinach, cappellini with garlic and olive oil 16
- Vitello Saltimbocca - romano crusted veal scallopini, prosciutto, sage sauce, spinach, scalloped potatoes 22
- Vitello Prego - parmesan crusted veal scallopini, lemon, parsley, bianco, spinach, taglierini with salsa cruda 20
- Costolette di Agnello - wood grilled double cut lamb chops, black oregon truffle butter, rapini, scalloped potatoes, homemade mint jelly 26
- Manzo - 8 oz. beef filet, black oregon truffle butter, caramelized tomatoes, potato ravioli 26

Live Music Featuring Jazz Guitarist Danny McKnight on Sunday