

**FEGATINI DI POLLO CON FINOCCHI 23.00**  
*(Chicken livers in a brown butter & sage sauce)*

**PANZANELLA 19.00**  
*(Bread, cucumbers, scallions, onions, tom, rw vinegar)*

**PROSCIUTTO E MELONE 23.00**  
*(Italian ham & melon)*

**CALAMARI ALLA GRIGLIA 22.00**  
*(Slightly breaded grilled squid w/ chopped tomatoes)*

**INSALATA DI SPINACI E CAPESANTE 24.00**  
*(Charcoal grilled scallops over baby spinach)*

**PAPPARDELLE ALLA BUTTERA 39.00**  
*(Homemade pasta w/ crumbled Italian sausage, peas, tomato sauce, a touch of cream)*

**MEZZEMANICHE ALLA CHECCA 29.00**  
*(Short rigatoni w/ chopped tom, mozzarella, basil room temperature)*

**STROZZAPRETI AL SALMONE AFFUMICATO 28.00**  
*(Homemade spinach dumplings w/ smoked salmon, cream sauce)*

**TAGLIOLINI AL LIMONE E RICOTTA 32.00**  
*(Homemade pasta, lemon sauce, ricotta, parsley)*

**CAVATELLI CON ASPARAGI E PISELLI VERDI 36.00**  
*(Homemade pasta w/ asparagus, green peas, garlic, olive oil)*

**RISOTTO DEL GIORNO P/A**  
*(Rice stew of the day)*

**POLLETTO ALLA PAESANA 38.00**  
*(Roasted butterflied baby free range chicken w/ balsamic vinegar reduction)*

**CONIGLIO ARROSTO CON PATATE 39.00**  
*(Roasted rabbit & roasted potatoes)*

**COSTOLETTE D'AGNELLO SCOTTADITO 52.00**  
*(Broiled rack of lamb marinated with fresh herbs)*

**FEGATO ALLA SALVIA 38.00**  
*(Calf's liver sautéed with brown butter & sage)*

**FILETTO CANTINORI 51.00**  
*(Grilled filet mignon, finish with garlic cream sauce)*

**FILETTO DI CERNIA AL CARTOCCIO 36.00**  
*(Fillet of red snapper w/ seasonal vegetables, ww, saffron in foil paper)*

**SALMONE AL VAPORE 38.00**  
*(Poached salmon w/ peppers, pine nuts & basil)*

**INSALATA MINIERI 24.00**  
*(Chopped salad, parmesan cheese, overcooked mushroom, beans, onions)*

**INSALATA D' AVOCADO 22.00**  
*(Frisée salad w/ avocado & white anchovies)*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*