

Lunch

Antipasti Freddi

Cold Appetizers

<i>Tonno alla Tartara</i>	9.50
Fresh tuna tartar dressed with lemon, olive oil, capers, scallions and quail egg.	
<i>Salmone Marinato</i>	8.25
Norwegian salmon marinated in dill and fennel, dressed with lemon and olive oil.	
<i>Insalata di Mare</i>	9.50
Shrimp, scallops and squid salad with cannellini beans dressed with lemon and olive oil.	
<i>Melanzane e Peperoni</i>	7.25
Grilled eggplant layered with marinated peppers, capers, black olives and goat cheese.	
<i>Carpaccio di Manzo</i>	9.50
Thin slices of raw beef tenderloin served with shiitake mushrooms and arugola dressed with lemon and olive oil.	

Antipasti Caldi

Hot appetizers

<i>Calamari alla Griglia</i>	8.50
Grilled squid served with arugola, dressed with lemon and olive oil.	
<i>Calamari Fritti</i>	8.50
Lightly fried squid served with a spicy tomato sauce.	
<i>Cozze in Brodetto</i>	7.50
Steamed mussels served in a spicy tomato sauce.	
<i>Asparagi alla Fontina e Prosciutto</i>	7.50
Asparagus baked with Prosciutto di Parma and Fontina cheese.	
<i>Focaccietta al Prosciutto</i>	8.50
Homemade focaccia with Prosciutto di Parma, fresh homemade mozzarella and oregano.	
<i>Portobello al Forno</i>	7.50
Whole Portobello mushroom baked with basil, parsley and olive oil.	

Insalate & Zuppe

Salads & Soups

<i>La Caprese</i>	7.25
Fresh homemade Mozzarella and tomato dressed with balsamic vinegar.	
<i>Arugola con Parmigiano</i>	6.75
Arugola leaves with Parmigiano shavings dressed with balsamic vinaigrette.	
<i>Indivia & Gorgonzola</i>	6.50
Belgium endive marbled with gorgonzola cheese, pine nuts and golden raisins.	
<i>Radicchio & Pomodori</i>	5.50
Radicchio with fresh tomatoes.	
<i>La Mista</i>	5.50
Mesclun salad dressed with balsamic vinaigrette.	
<i>Minestrone alla Genovese</i>	5.50
A traditional vegetable soup with pesto.	
<i>Zuppa del Giorno</i>	5.50
Soup of the day.	

Per chi ama la pizza!

Do you love pizza?

Pizza Per Uno

Create your own Pizza 8.50

Toppings 1.00

Anchovies
Pancetta
Salami
Olives
Pepperoni
Onions
Garlic
Spinach
Gorgonzola

Broccoli
Pine Nuts
Eggplant
Zucchini
Pesto
Red Peppers
Calamari (2.00)
Shrimp (4.00)
Mushrooms

Fresh Tomatoes
Pork Sausage
Ricotta Cheese
Chicken Sausage
Green Peppers
Prosciutto (3.00)
Extra Mozzarella
Sun Dried Tomatoes

Le Paste fatte in Casa

Fresh Homemade Pastas

<i>Ravioli di Magro</i>	11.75
Spinach and ricotta cheese Ravioli served in walnut, cream sauce.	
<i>Ravioli Piemontese</i>	11.50
Braised veal ravioli served in a veal reduction sauce.	
<i>Mezzelune di Carciofi</i>	13.25
Artichoke-filled, half moon shaped pasta served with pancetta and cream.	
<i>Triangoli di Melanzane</i>	12.75
Triangular pasta filled with eggplant served in a tomato sauce.	
<i>Fettucine al Ragù</i>	12.50
Fettuccini served in a veal ragout.	
<i>Taglierini Tricolore</i>	12.25
Tricolor pasta sautéed with shiitake mushrooms, eggplant and cherry tomatoes	
<i>Gnocchi Gamberi e Zucchine</i>	14.75
Potato dumplings with shrimp and zucchini served in a cherry tomatoes sauce.	
<i>Trofie al Pesto</i>	9.75
Pasta twist served with pesto.	

Le Paste Secche

Dried Pastas

<i>Linguini Vongole e Broccoletti</i>	15.25
Linguini with little neck clams, broccoli and fresh tomato.	
<i>Capellini al Pomodoro</i>	9.50
Angel hair pasta served in a fresh tomato sauce.	
<i>Rigatoni Gorgonzola</i>	11.50
Rigatoni with Prosciutto, pine nuts and Gorgonzola sauce.	

Le Carni

Meats

<i>Scaloppe, Capperi e Olive</i>	17.50
Veal scaloppini sautéed with capers, olives, tomatoes and oregano served with sautéed spinach.	
<i>Pollo allo Spiedo</i>	14.50
Half chicken prepared on a rotisserie served in a rosemary sauce with sautéed seasonal vegetables.	
<i>Vitello Impanato</i>	17.50
Breaded veal scaloppini served with a mixed salad.	
<i>Petto d'Anatra al Brandy</i>	16.75
Sautéed breast of duck in a brandy, pine nuts and raisin sauce served with artichoke-filled pasta.	
<i>Capretto in Fricassee</i>	14.50
Baby goat stewed with white wine and artichokes.	
<i>Rotolino di Coniglio</i>	15.25
Loin of rabbit filled with Prosciutto and asparagus, served with a fine herb sauce and sautéed asparagus.	
<i>Petto di Pollo alla Griglia</i>	14.75
Grilled breast of chicken served with radicchio, a fine herbs sauce and sautéed seasonal vegetables.	
<i>Costoletta di Maiale</i>	15.50
Grilled pork chops in a fine herbs sauce served with artichokes and pearl onions.	
<i>Ghiandole ai Carciofi</i>	15.50
Sautéed sweat breads in a fine herbs sauce served with artichoke hearts and Prosciutto di Parma.	
<i>Fegato con le Cipolle</i>	14.50
Grilled calf liver served with braised onions in a balsamic vinegar sauce.	

Pesce alla Griglia

Grilled fish

All grilled fish are served with sautéed seasonal vegetables.

<i>Capesante</i>	(Sea scallops)	15.50	<i>Pesce Spada</i>	(Swordfish)	15.50
<i>Coda di Rospo</i>	(Monkfish)	14.50	<i>Salmone</i>	(Salmon)	14.75
<i>Dentice</i>	(Red snapper)	15.50	<i>Tonno</i>	(Tuna)	15.50
<i>Gamberoni</i>	(Jumbo shrimps)	16.50	<i>Trota</i>	(Trout)	12.50

Zuppa di Pesce **18.50**

Fish stew with monkfish, scallops, shrimp, clams and mussels served in a spicy tomato fish broth.

Buon Appetito!!!

For your reservations, please call: (202) 371- 0595