

Assaggio

Ristorante

STARTERS

- BREAD** Macrina Bakery bread served with our house made olive oil **\$5**
BRUSCHETTA Roma tomatoes and garlic on toasted crostini **\$10**
CAPRESE Tomato, fresh buffalo mozzarella, basil **\$14**
ARANCINI Arborio rice ball, imported prosciutto, green peas, fontina cheese **\$12**
CALAMARI Sautéed calamari, capers, Kalamata olives, Roma tomatoes **\$14**
SPINACI Fresh sautéed spinach, onions, lemon, pinenuts, Dijon mustard drizzle **\$12**
MEATBALLS Classic Italian meatballs **\$14**
CARPACCIO Finely sliced raw beef tenderloin, parmigiana, capers, Dijon mustard **\$16**
MUSSELS & CLAMS Sautéed penn cove mussels, manila clams, garlic, white wine, roma tomatoes **\$16**

INSALATA E ZUPPE

- FRANCESCA** Wild greens, green apples, pears, gorgonzola, candied pistachios, balsamic **\$14**
CAESAR Romaine hearts, croutons, shaved parmigiano cheese **\$14**
MINISTRONE Italian vegetable soup **\$13**

PIZZA

- SALSICCIA** Italian sausage, marinara, fresh mozzarella **\$19**
PEPPERONI Pepperoni, marinara, fresh mozzarella **\$18**
MARGHERITA Marinara, fresh mozzarella, basil **\$17**
PROSCIUTTO & ARUGULA Prosciutto, arugula, truffle oil **\$20**

PRIMI

- LINGUINE** Market fresh clams, garlic, lemon, white wine sauce **\$26**
GNOCCHI House made ricotta dumplings, walnuts, gorgonzola cream sauce **\$23**
RIGATONI Italian sausage, roasted red peppers, tomato cream sauce **\$24**
LASAGNA House made noodles, mozzarella, pecorino, Romano cheese, meat sauce **\$25**
PAPPARDELLE Wide house made noodles, wild boar Ragu, Kalamata olives and capers **\$25**
ORECCHIETTE Ear shaped pasta, local Beecher's Flagship cheddar cheese, truffle oil **\$26**
PENNE VODKA Imported pancetta, peppercorns, green onions, vodka cream sauce **\$24**
BOLOGNESE Spaghetti with classic Italian meat sauce **\$23**
GEMELLI Spiral pasta, green peas, prosciutto, gorgonzola, and cream **\$24**
FUSILLI Italian sausage, currants, pine nuts, saffron cream, and arugula **\$23**
PICI CARBONARA Thick spaghetti, pancetta, parmigiano, fresh egg yolk **\$26**
RAVIOLI Cheese ravioli with local wild mushroom, marsala, red wine and a touch of cream **\$26**

SECONDI

- MELANZANE** Baked eggplant with breadcrumbs, parmigiano cheese, marinara **\$24**
BRASATO Red wine demi glace braised beef short ribs, fresh herbs, mashed potatoes **\$34**
PARMIGIANA Chicken or veal, fresh mozzarella, marinara, served with spaghetti **\$26**
SALTIMBOCCA Sautéed thin cut veal, prosciutto, fresh sage, chardonnay butter sauce **\$28**
FILETTO Grilled beef tenderloin, gorgonzola red wine sauce, over arborio rice **\$42**
POLLO MARSALA Pan seared chicken breasts with mushrooms and marsala cream sauce, served with mashed potatoes and broccolini florets **\$28**
OSSO BUCO Organic veal shank, braised in seasonal vegetables, over arborio rice **\$38**
MARCHIGIANA Organic lamb shank braised with tomato, vegetable, red wine, over white risotto **\$36**