

LUNCH antipasti e panini

- BRUSCHETTA AL POMODORO FRESCO**
E BASILICO..... 9.75
Grilled garlic bread, Roma tomatoes, basil, and extra virgin olive oil. Add goat cheese - 3.25
- BRUSCHETTA AI FUNGHI TRIFOLATE**..... 11.25
Grilled garlic bread, sautéed local and imported mushrooms.
- POLPETTINE DI ANATRA E TACCHINO** 14.75
Duck and turkey dumplings, onion confit marmalade.
- ALLE PIA AFFETATI MISTI - GFO**..... 16.75
Homemade Alle Pia salami, imported Italian cheeses, bagnetto, and 'nduja spread. For two people add 5.00 per extra person.
- PIZZA MARGHERITA** 16.25
Homemade tomato sauce, melted mozzarella cheese, finished with julienne organic basil.
- PIZZA DEL GIORNO** 17.75
Special pizza of the day. Please inquire with your server.
- PANINO DEL GIORNO** 17.25
Special sandwich of the day. Please inquire with your server.

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- INSALATA DI PARMA - GF**..... 14.25
Arugula, red apples, walnuts, Roma tomatoes, balsamic dressing, and Grana Padano Parmesan cheese on imported prosciutto.
- INSALATA DI GAMBERI E CAPESANTE - GF**..... 18.25
Warm salad of sea scallops, shrimp, arugula, Roma tomatoes, and lemon mustard dressing.
- INSALATA SALMONATA - GF**..... 19.25
Fresh organic arugula and baby spinach with pan-seared salmon, diced Roma tomatoes, capers, and toasted pine nuts, with a lemon Caesar dressing topped with crispy shallots.
- LATTUGHETTE NOVELLE DI STAGIONE - GF** .. 9.25
Mixed baby lettuce, Roma tomatoes, and fennel tossed in balsamic vinaigrette dressing.

- INSALATA BELLA CESARE - GFO**..... 11.75
Romaine lettuce, Roma tomatoes, rosemary garlic croutons, Grana Padano cheese, and Caesar dressing.
- INSALATA ALLA TOSCA - GF**..... 16.25
Grilled chicken breast, baby spinach, eggplant, green and yellow zucchini, sun-dried tomatoes, and rosemary mustard dressing.
- INSALATA FANTASIA - GF**..... 16.75
Fresh organic arugula, with sections of orange and grapefruit, oven-roasted beets, julienne red onions, toasted pine nuts, diced Roma tomatoes, balsamic vinaigrette, and crumbled goat cheese.

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- MINISTRONE DIVERDURE - GF**..... 8.75/6.00
Medley of vegetables, Tuscan beans, chicken broth, tomato sauce.
- ZUPPA DEL GIORNO**..... 9.50/7.00

primi piatti

- PENNE ALL'ARRABBIATA - GFO**..... 11.50
Short tube pasta, garlic, Italian parsley, lightly spicy tomato sauce.
- SPAGHETTINI AGLIO OLIO**
E PEPERONCINO - GFO..... 11.25
Spaghettoni pasta, garlic, red chile flakes, Italian parsley, and extra virgin olive oil.
- TORTELLONI DI ZUCCA**
ALLA SALVIA E MASCARPONE..... 15.25
Homemade tortelloni stuffed with pumpkin and ricotta cheese in a sage mascarpone sauce and topped with crushed walnuts.
- ORECCHIETTE CON RAPINE**
E SALCICCIA - GFO..... 15.00
Hat-shaped pasta with homemade chicken sausages, rapine, sun-dried tomatoes, garlic, and tomato basil sauce.
- CAPELLINI AL FILETTO**
DI POMODORO E BASILICO - GFO..... 12.25
Angel hair pasta, tomato, garlic, basil, and extra virgin olive oil.
- GNOCCHI DI ZUCCA AL PESTO**..... 14.75
Homemade potato and pumpkin dumplings with light creamy pesto sauce.

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- TORTELLONI BUFALINA**.....15.00
Homemade tortelloni stuffed with mozzarella in a light tomato basil sauce.
- FETTUCCINE AL SUGO DI CARNI MISTE - GFO** 15.75
Fettuccine pasta with braised chicken, duck, veal, and beef in an herbed meat sauce.
- AGNOLOTTI DI SCAMPI ARRABBIATI**.....15.75
Homemade half moon-shaped ravioli stuffed with scampi, braised sweet onions, and prosciutto in lightly spicy tomato sauce.
- PAPPARDELLE ALLA SAN PIETRO - GFO**16.50
Wide ribbon pasta with shrimp, braised sweet onions, imported prosciutto, and light creamy tomato sauce.
- RISOTTO AI PORCINI E ERBE SILVANE - GFO**..16.25
Arborio rice with porcini mushrooms, organic herbs, white wine, and chicken broth.
- LINGUINE ALLA VONGOLE BIANCHE - GFO** ..19.25
Linguine pasta with Manila clams, garlic, and Italian parsley, in a spicy white wine sauce.

secondi piatti

- TIMBALLO VALDOSTANO - GF**.....15.25
Layers of grilled eggplant, red and yellow bell peppers, green and yellow zucchinis, mozzarella, and baked with tomato sauce.
- PETTI DI POLLO ASIAGO - GFO**.....18.75
Oven-roasted chicken breast and wing stuffed with Asiago cheese, wrapped in Prosciutto di Parma, and pan-seared in a white wine sauce.
- PETTI DI POLLO ALLA GRIGLIA - GFO**.....16.25
Boneless chicken marinated with garlic and herbs, grilled with rosemary mustard sauce.
- TAGLIATA DI BUE SALUTARE - GFO**.....24.75
10 oz flat iron steak grilled on fresh arugula with shaved Grana Padano and balsamic reduction sauce.
- BOCCONCINI PORTOBELLO - GFO**.....24.00
Veal scaloppine with braised portobello mushrooms, garlic, and Marsala wine sauce.
- PESCI DEL GIORNO ALLA GRIGLIA - GF**MP
Fresh fish of the day.

GF - GLUTEN FREE • GFO - GLUTEN FREE OPTION

DINNER antipasti

- BRUSCHETTA AL POMODORO FRESCO
E BASILICO**.....12.50
Grilled garlic bread, Roma tomatoes, basil, and extra virgin olive oil. Add goat cheese - 3.25
- BRUSCHETTA AI FUNGHI TRIFOLATI**.....16.25
Grilled garlic bread, sautéed local and imported mushrooms.
- INVOLTINI DI MELANZANE
ALLA PARMIGIANA - GF**.....15.75
Grilled eggplant rolled with mozzarella and Grana Padano cheese, baked with a lightly spicy tomato sauce.
- POLPETTINE DI ANATRA E TACCHINO**.....16.75
Duck and turkey dumplings, onion confit marmalade.
- CARPACCIO DEL MONTE BIANCO - GF**.....18.50
Raw beef filet, arugula, Grana Padano cheese, and celery root, horseradish mustard dressing.
- MOLLUSCHI AL GUAZZETTO - GF**.....19.00
Manila clams, black mussels, and lightly spicy tomato sauce.
- VERDURE ALLA GRIGLIA - GF**.....11.25
Grilled eggplant, zucchinis, red and yellow bell peppers, and green onion with roasted garlic, oregano, evo0.

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- INSALATA DI MARE - GF**.....20.75
Sautéed shrimps, sea scallops, clams, and mussels, organic arugula, roasted bell peppers, capers, garlic in a lemon mustard dressing.
- INSALATA DI PARMA - GF**.....17.75
Arugula, red apples, walnuts, Roma tomatoes, balsamic dressing, and Grana Padano cheese on imported prosciutto.
- INSALATA DEL DANTE - GF**.....17.50
Baby spinach, Roma tomatoes, pine nuts, red onions, and Gorgonzola cheese dressing.
- INSALATA TRICOLORE
DELLA BUONA TAVOLA - GFO**.....14.75
Arugula, radicchio, mushrooms, Grana Padano cheese, rosemary garlic croutons, and Caesar dressing.

- INSALATA BUFALA - GF** 16.25
Arugula, marinated eggplant, mozzarella, Roma tomatoes, basil, capers, and red wine vinaigrette dressing.
- CAPRESE - GF** 15.25
Mozzarella, Roma tomatoes, red onions, capers, basil, and evoo.
- CARCIOFI AI PETALI DI PARMIGIANO - GF** 17.25
Artichoke hearts, Roma tomatoes, petals of Grana Padano cheese, and balsamic vinaigrette dressing.
- CUORA DI CESARE - GFO** 14.75
Heart of romaine, rosemary garlic croutons, shaved Grana Padano cheese, Caesar dressing, and imported white anchovies.
- LATTUGHETTE NOVELLE DI STAGIONE - GF** ... 13.25
Mixed baby lettuce, Roma tomatoes, fennel, balsamic vinaigrette.

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- MINISTRONE SAPORITO - GF** 11.25/7.50
Medley of vegetables, Tuscan beans, chicken broth and basil pesto.
- ZUPPA DEL GIORNO** 13.25/8.75

primi piatti

- PENNE ALL'ARRABBIATA - GFO** 16.75
Short tube pasta, garlic, Italian parsley, lightly spicy tomato sauce.
- SPAGHETTINI AGLIO OLIO E PEPERONCINO - GFO** 16.25
Spaghettini pasta, garlic, red peppers, Italian parsley, and evoo.
- TAGLIOLINI DELL'ORTO AL PESTO - GFO** 18.25
Tagliolini pasta with julienne garden aromatic vegetables and new potatoes in homemade pesto sauce.
- TORTELLONI DI ZUCCA ALLA SALVIA E MASCARPONE** 21.50
Homemade tortelloni stuffed with pumpkin and ricotta cheese with sage, mascarpone sauce, and walnuts.
- ORECCHIETTE DEL CAMPO - GFO** 19.50
Hat-shaped pasta with homemade chicken sausages, rapine, sun-dried tomatoes, garlic, and tomato basil sauce.
- TORTIGLIONI DEL BUON GUSTAIO - GFO** 19.75
Wide ridged tube pasta with braised eggplant, garlic, Roma tomatoes, tomato sauce, and dry ricotta cheese.

- TORTELLONI BUFALINA** 18.75
Homemade tortelloni stuffed with mozzarella, tomato basil sauce.
- GNOCCHI DI ZUCCA AL GORGONZOLA** 19.75
Homemade potato and pumpkin dumplings with creamy Gorgonzola sauce.
- CAPELLINI AL FILETTO DI POMODORO E BASILICO - GFO** 17.50
Angel hair pasta, tomato, garlic, basil, and extra virgin olive oil.
- FETTUCCINE AL SUGO DI CARNI MISTE** 22.75
Fettuccine pasta with braised chicken, duck, veal, and beef and herbed meat sauce.
- AGNOLOTTI DI SCAMPI ALLO ZAFFERANO** ..22.75
Homemade half moon-shaped ravioli stuffed with scampi, braised sweet onions, and prosciutto with saffron sauce.
- PAPPARDELLE ALLA SAN PIETRO - GFO** 24.75
Wide ribbon pasta with shrimp, braised sweet onions, imported prosciutto, and light creamy tomato sauce.
- RISOTTO DEL CUSIO - GFO** 24.50
Arborio rice with freshwater shrimp, porcini mushrooms, organic herbs, and white wine and chicken broth.
- LINGUINE FRA DIAVOLO - GFO** 28.75
Linguine pasta with Manila clams, black mussels, shrimp, garlic, white wine, and lightly spicy tomato sauce.

secondi piatti

- TAGLIATA DI BUE SALUTARE - GFO** 32.75
10 oz flat iron steak grilled on fresh arugula with shaved Grana Padano and balsamic reduction sauce.
- PETTI DI POLLO ASIAGO - GFO** 28.75
Chicken breast and wing stuffed with Asiago cheese, wrapped in Prosciutto di Parma with white wine sauce.
- TENERONI PORTOBELLO - GFO** 32.50
Veal scaloppine with braised portobello mushrooms, garlic, and Marsala wine sauce.
- POLLO SCAMICIATO ALLA VINAGGIA - GFO** ..28.00
Boneless chicken marinated with garlic and herbs, grilled, with rosemary mustard sauce.
- TIMBALLO VALDOSTANO - GF** 20.75
Layers of grilled eggplant, red and yellow bell peppers, green and yellow zucchini, baked with mozzarella and tomato sauce.
- PESCE DEL GIORNO ALLA GRIGLIA - GF** MP
Fresh fish of the day.