

*\* Gnocchi \**

<i>Gnocchi Arrabbiata</i>	\$ 24.00
<i>Gnocchi Bolognese</i>	\$ 26.00
<i>Gnocchi Burro Salvia</i>	\$ 24.00
<i>Gnocchi Porcini Parmig</i>	\$ 25.00
<i>Gnocchi Porcini Red</i>	\$ 25.00
<i>Gnocchi Gorgonzola</i>	\$ 24.00
<i>Gnocchi Mare White Wine</i>	\$ 27.00
<i>Gnocchi Mare Tomato</i>	\$ 27.00
<i>Gnocchi Taleggio</i>	\$ 25.00
<i>Gnocchi Pomodoro</i>	\$ 24.00

*\* Ravioli Spinach e Ricotta \**

<i>Ravioli Pomodoro</i>	\$ 25.00
<i>Ravioli Bolognese</i>	\$ 28.00
<i>Ravioli Burro Salvia</i>	\$ 25.00
<i>Ravioli Porcini Parmigiano</i>	\$ 26.00
<i>Ravioli Pomodoro</i>	\$ 26.00
<i>Ravioli Cream</i>	\$ 25.00

*\* Ravioli Butternut Squash \**

<i>Ravioli Butternut Squash in Butter and Sage</i>	\$ 25.00
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*\* Pastas in Creamy Sauces \**

<i>Fettuccine Alfredo</i>	\$ 20.00
<i>Fettuccine Alfredo e Peas</i>	\$20.00
<i>Spaghetti Limone</i>	\$ 23.00
<i>Spag Cacio e Pepe</i>	\$ 24.00
<i>Spaghetti Carbonara</i>	\$ 24.00
<i>Penne Vodka</i>	\$ 23.00
<i>Penne Vodka Guanciaie</i>	\$ 26.00
<i>Penne Pink</i>	\$ 20.00
<i>Pappardelle Norcina (veal - reduction cream &amp; tomato)</i>	\$ 27.00
<i>Rigatoni Gorgonzola</i>	\$ 22.00
<i>Tagliolini al Radicchio</i>	\$ 24.00
<i>Tagliolini Tartufo Bianco e creama (Dec only)</i>	\$ 130.00

*\* Mix Pastas \**

<i>Spaghetti Grilled Jumbo Shrimp Diavola</i>	\$ 44.00
<i>Penne Pomodoro e Basilico</i>	\$20.00
<i>Spaghetti Veal Meatballs</i>	\$ 25.00
<i>Penne Porcini Parmigiano</i>	\$ 25.00
<i>Penne Porcini Pomodoro</i>	\$ 25.00
<i>Penne Primavera Red</i>	\$ 24.00
<i>Penne Primavera White</i>	\$ 24.00
<i>Rigatoni Norma</i>	\$ 24.00
<i>Tagliolini al Pesto Verde</i>	\$ 23.00
<i>Penne Arrabbiata</i>	\$ 20.00
<i>Fettuccine Bolognese</i>	\$ 26.00
<i>Fettuccine Baby Artichoke</i>	\$ 25.00
<i>Tortellini al Pomodoro</i>	\$ 24.00
<i>Linguine Aglio Olio e Peperoncino</i>	\$ 18.00
<i>Bucatini Amatriciana</i>	\$ 24.00
<i>Orecchiette Broccolini e Salsiccia</i>	\$ 26.00
<i>Ling Puttanesca</i>	

*\* Baked Pasta \**

<i>Lasagna Vegetariana</i>	\$ 25.00
<i>Lasagna Veal</i>	\$ 25.00

*\* Pastas with Fish or Seafood \**

<i>Linguine Puttanesca</i>	\$ 25.00
<i>Linguine Shrimp Red Diablo</i>	\$ 27.00
<i>Linguine Bottarga only</i>	\$ 25.00
<i>Linguine Clams Bottarga</i>	\$ 27.00
<i>Linguine Clams &amp; Porcini</i>	\$ 27.00
<i>Spaghetti Jumbo Shrimp tomato</i>	\$ 44.00
<i>Spaghetti Jumbo shrimp White wine</i>	\$ 44.00
<i>Spaghetti Tiger Shrimp Diablo</i>	\$ 34.00
<i>Penne Salmone Pink</i>	\$ 27.00
<i>Penne Salmone, Onion, Rugola, and Cream</i>	\$27.00
<i>Fusilli Nassa</i>	\$26.00
<i>Tagliolini Crab Meat &amp; Blue Crab Claw</i>	\$32.00
<i>Linguine Mare (Red or White Wine)</i>	\$29.00
<i>Spaghetti with Shrimp and Calamari Squid Ink Sauce</i>	\$27.00
<i>Fettuccine Lobster Meat in Nassa</i>	\$35.00
<i>Linguine Portofino</i>	\$ 27.00
<i>Spaghetti Jumbo Scallops Diablo</i>	\$ 28.00

*\* Pasta Substitutions \**

<i>Zinguine</i>	\$3.00
<i>Red Lentil Penne</i>	\$3.00
<i>Quinoa Spaghetti</i>	\$3.00
<i>H.Made Spaghetti</i>	\$3.00
<i>Brown Rice Fusilli</i>	\$3.00
<i>H.Made Tagliolini</i>	\$3.00
<i>H.Made Fettuccine</i>	\$3.00

*\* Zinguine \**

<i>Matriciana</i>	\$	27.00
<i>Pomodoro</i>		\$23.00
<i>Arrabbiata</i>	\$	23.00
<i>Bolognese</i>	\$	29.00
<i>Mare Red</i>	\$	30.00
<i>Norma</i>	\$	27.00
<i>Pesto Verde</i>	\$	25.00
<i>Salmon Diabolo</i>	\$	28.00
<i>Shrimp Diabolo</i>	\$	28.00
<i>Squid Diabolo</i>	\$	28.00
<i>Zing Carciofi Nut Cheese</i>	\$	25.00
<i>Zing Carciofi Soy Cheese</i>	\$	25.00
<i>Zing Carciofi Reg Cheese</i>	\$	25.00

*\* Risotti \**

<i>Porcini Red</i>	\$	26.00
<i>Porcini White</i>	\$	26.00
<i>Rosmarino &amp; Demi-Glace</i>	\$	25.00
<i>Mare Red</i>	\$	29.00
<i>Mare White</i>	\$	29.00
<i>Primavera Red</i>	\$	25.00
<i>Primavera White</i>	\$	25.00
<i>Shrimp &amp; Saffran</i>	\$	27.00
<i>Shrimp &amp; Asparagus</i>	\$	27.00
<i>Squid Ink, Shrimp &amp; Calamari</i>	\$	28.00
<i>Taleggio e Prosciutto</i>	\$	28.00
<i>Risotto Lobster Meat</i>	\$	37.00

*\* Poultry \**

<i>Pollo Funghi (Gluten free)</i>	\$ 28.00
<i>Pollo Marsala (Gluten free)</i>	\$ 28.00
<i>Pollo Milanese</i>	\$ 30.00
<i>Pollo Paillard (Gluten free)</i>	\$ 28.00
<i>Pollo Parmigiana</i>	\$ 30.00
<i>Pollo Piccata (Gluten free)</i>	\$ 28.00
<i>Pollo Pizzaiola (Gluten free)</i>	\$ 28.00

*\* Veal Chop \**

<i>Veal Chop Paillard (Gluten free)</i>	\$ 48.00
<i>Veal Chop Milanese</i>	\$ 48.00
<i>Veal Chop Parmigiana</i>	\$ 50.00

*\* Veal Scaloppine \**

<i>Veal Scaloppine Funghi (Gluten free)</i>	\$ 35.00
<i>Veal Scaloppine Marsala (G.F.)</i>	\$ 35.00
<i>Veal Scaloppine Parmigiana</i>	\$ 38.00
<i>Veal Scaloppine Piccata (Gluten free)</i>	\$ 35.00
<i>Veal Scaloppine Pizzaiola (Gluten free)</i>	\$ 35.00
<i>Veal Scaloppine Milanese</i>	\$ 38.00
<i>Veal Scaloppine Pernod e Arancia (Gluten free)</i>	\$35.00

<i>Ossobuco</i>	\$45.00
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*\* New Zealand Lamb Chops \**

<i>NZ Lamb Chops Garlic Rosemary</i>	\$ 40.00
<i>NZ Lamb Chops Cabernet / Mushrooms</i>	\$ 40.00

*\* Beef \**

<i>Filet Mignon Barolo Mushrooms</i>	\$ 45.00
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*\* Fish \**

<i>Chilean Sea Bass (Wild)</i>	\$ 42.00
<i>Branzino (Wild - off the bone)</i>	\$ 38.00
<i>Salmone (Alaskan May 15th - Oct 30th) (Atlantic Nov 1st - May 14th)</i>	\$ 33.00
<i>Halibut (Wild)</i>	\$ 38.00
<i>Idaho Trout (off the bone)</i>	\$ 33.00
<i>Dover Sole (Wild - off the bone)</i>	\$ 40.00
<i>Sword Fish (Sushi Grade)</i>	\$ 48.00

*\* Fish Preparation Options \**

<i>White wine garlic &amp; rosemary</i>	
<i>Piccata (lemon and butter)</i>	
<i>Livornese (tomato sauce, caper garlic olives)</i>	
<i>Almondine (lemon, butter, garlic, sage, coated with roasted almonds)</i>	
<i>Carciofi (for Branzino or Idaho Trout only)</i>	add \$ 5.00
<i>Breaded</i>	

*\* Shellfish \**

<i>Jumbo Shrimp alla griglia</i>	\$ 43.00
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*Prices are only intended as a reference point and subject to change without notice*