

ANTIPASTI

- BRUSCHETTA ASSORTITA** - tomato and gaeta olives, eggplant caponata, chickpeas and pecorino cheese\$6.95
- CRISPY RISOTTO FRITTERS** - with prosciutto, mozzarella and porcini mushrooms\$7.95
- BEEF CARPACCIO** - Waygu beef served raw with lemon-garlic aioli, arugula, roasted peppers and crostini.....\$9.95
- CRISPY FRIED CALAMARI** - with spicy tomato remoulade sauce.....\$9.95
- MERCATO CHEESE PLATE** - selection of three cheeses with traditional accompaniments \$9.95
- ANTIPASTI PLATTER** - artisinal salumi, burrata cheese, roasted marinated vegetables, olives and condiments.....\$13.95

INSALATE e ZUPPE

- TUSCAN WHITE BEAN SOUP** - with wild mushroom truffle butter\$5.95
- SEASONAL SOUP OF THE DAY**\$6.50
- MERCATO SPRING SALAD** - with cucumber, tomatoes, radishes, fennel, and balsamic vinaigrette.....\$6.95
- ARUGULA AND CHICORY SALAD** - with green apples, gorgonzola, walnuts and honey vinaigrette\$8.95
- CAESAR SALAD** - with crisp romaine, garlic croutons and parmesan cheese\$7.95
- CARPRESE SALAD** - with housemade mozzarella, tomatoes, sweet basil and pesto\$7.95

GRILLED PIZZA

- BIANCA** - ricotta, fontina, and housemade mozzarella cheese.....\$9.95
- MARGHERITA** - san marzano tomato, mozzarella and sweet basil.....\$9.95
- PEPPERONI** - fontina cheese, Sicilian oregano and mozzarella.....\$11.95
- PROSCIUTTO AND ARUGULA** - with tomato and mozzarella.....\$11.95
- SPICY SAUSAGE** - caramelized onions, tomato, fontina cheese.....\$11.95

PASTA & RISOTTO

- TAGLIATELLE BOLOGNESE** - with classic hearty veal meat sauce\$15.95
- SPAGHETTI AND HOUSEMADE MEATBALLS** - slow braised and simmered meatballs, marinara and parmesan cheese\$15.95
- SPAGHETTI CARBONARA** - with pancetta, egg, black pepper and parmesan reggiano.....\$13.95
- LINGUINI SCAMPI** - with local shrimp sautéed with fresh chilis and parsley.....\$16.95
- LINGUINI AND CLAMS** - in a light white clam sauce.....\$16.95
- FETTUCCINE ALFREDO** - in a garlic and parmesan cream sauce.....\$13.95
- FETTUCCINE PESTO** - with grilled chicken and broccoli rabe.....\$16.95
- HOUSEMADE LASAGNA** - with sausage, ricotta, asiago, mozzarella and marinara.....\$14.95
- WILD MUSHROOM RISOTTO** - with mascarpone cheese and white truffle oil.....\$14.95
- POTATO GNOCCHI** - with slow braised short rib, cipollini onions and oven dried sweet tomato.....\$16.95

PIATTI CLASSICO

- CHICKEN PICATTA** - sautéed with capers, lemon and white wine.....\$15.95
- CHICKEN PARMESAN** - with housemade mozzarella and marinara.....\$16.95
- CHICKEN SALTIMBOCCA** - sautéed chicken filets wrapped in prosciutto with sage in a classic veal sauce.....\$16.95
- VEAL SCALLOPINE** - with lemon, prosciutto, capers and sage.....\$18.95
- VEAL MARSALA** - sautéed with mushrooms, marsala wine, caramelized onions and veal sauce.....\$18.95
- VEAL PARMESAN** - with housemade mozzarella and marinara.....\$17.95

☞ All of the above served with a side of spaghetti tossed in garlic and olive oil ☞

CASA PIATTI

- GRILLED SWORDFISH** - slow simmered white beans, sundried tomato, olives, capers, and arugula.....\$21.95
- FRESH LOCAL FISH OF THE DAY**.....market
- PORK OSSO BUCCO** - braised pork shank with Anson Mills creamy polenta, citrus gremolata and rosemary pork sauce.....\$22.95
- SLOW BRAISED SHORT RIBS** - with crispy olive oil crushed potatoes.....\$24.95
- TUSCAN GRILLED NY STRIP** - with pancetta braised brussel sprouts and parmesan mashed potatoes.....\$27.95

CONTORNI

- Parmesan mashed potatoes.....\$2.95
- Crispy olive oil crushed potatoes.....\$2.95
- Spaghetti with olive oil & garlic.....\$2.95
- Creamy polenta.....\$2.95
- Pancetta braised brussel sprouts.....\$3.95
- Sauteed broccoli rabe.....\$3.95
- Simmered Canellini beans.....\$3.95
- Braised greens.....\$3.95

PIATTI DEL GIORNO

MEATBALL MONDAYS	Slow braised meatballs, parmesan cheese and grilled garlic bread	\$12.95
TUESDAY	Brick grilled 1/2 chicken with parmesan mashed potatoes	\$15.95
WEDNESDAY	Orecchiette pasta with housemade sausage, broccoli rabe, corona beans and pecorino cheese	\$15.95
THURSDAY	Chicken Cacciatore, braised Ashley's Farms Chicken stewed with tomato, mushrooms and peppers	\$16.95
FRIDAY	Grilled salmon with broccoli rabe, hazelnuts and golden raisin-caper brown butter	\$21.95
SATURDAY	Slow braised Berkshire pork shoulder with Anson Mills creamy polenta and braised greens	\$19.95