

*Antipasti*

Calamari in Padella 14.75

Sautéed calamari with capers, fresh tomatoes, spinach, chili flakes, garlic, lemon, and olive oil

Cozze alla Marinara 13.95

Prince Edward Island mussels in a spicy tomato sauce

Carpaccio e Rucola\* 14.75

Thinly-sliced raw sirloin with arugula, capers, tomatoes, mushrooms, lemon, olive oil, and shave grana padana



*Insalate*

Insalata alla Francesca 8.75

Romaine, endive, and radicchio with blue cheese, fresh vegetables, lemon, and balsamic

Caesar Salad\* 7.95

Classic Caesar with roasted peppers and shaved parmesan

Burrata con Pesto 15.95

Creamy fresh mozzarella, roasted Campari tomatoes, basil, and pine nut pesto

*Pizza*

Pizza Margherita 14.75

Roasted plum tomatoes, basil, and fresh mozzarella

ADDITIONAL INGREDIENTS \$1 EACH:

Italian sausage, black olives, mushrooms, artichokes, spinach, broccoli, eggplant, or zucchini

*Paste*

Pasta all'Arlecchino 26.95

Sautéed with jumbo shrimp, sea scallops, manila clams, garlic, and olive oil in a spicy cherry tomato sauce

Pasta alle Verdure 19.95

Sautéed with wild mushrooms, cherry tomatoes, zucchini, eggplant, peppers, broccoli, escarole, garlic, olive oil, and pine nuts in an herb broth

Pasta al Salmone 22.95

Sautéed with salmon, wild mushrooms, garlic, and herbs in a light tomato cream sauce

Pasta del Pastore 21.95

Sautéed with Italian sausage, sun-dried tomatoes, garlic, and white wine in a tomato-basil sauce, topped with goat cheese

Pasta con Mozzarella 17.95

Sautéed in a light tomato basil sauce with fresh mozzarella

Pasta Impazzite 19.95

Sautéed with crushed ham, red peppers, and spinach in a parmesan cream sauce

*Secondi*

Pollo con Zucchini e Pomodorini 22.95

Sautéed chicken breasts with zucchini, sun-dried tomatoes, basil, garlic, white wine, and crumbled goat cheese

Salmone alla Fresca\* 24.95

Grilled Atlantic salmon with tomatoes, avocado, red onions, olive oil, basil, and lemon over grilled asparagus

Costolette di Maiale alla Valdostana\* 32.95

Pan-roasted Duroc pork chops with wild mushrooms, spinach, fontina cheese sauce, and white truffle oil

Ipoglosso con Vongole 29.95

Roasted halibut with manila clams, red and yellow peppers, escarole, garlic, white wine, and capers

*Dolci*

Frutta di Sottobosco 8.95

Fresh mixed berries topped with homemade whipped cream

Gelati e Sorbetti 6.95

Ask your server for today's selections