

Antipasti

Calamari in Padella 17.75

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

Prosciutto e Carciofi 13.95

Imported prosciutto di Parma with marinated baby artichokes, fresh mozzarella, and tomatoes

Carpaccio con Crescione* 14.75

Thinly-sliced raw sirloin with toasted Piemontese hazelnuts, watercress, shaved grana padana, and truffle oil



Insalate

Insalata alla Francesca 10.25

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

Caesar Salad* 9.25

Classic Caesar with roasted peppers and shaved parmesan

Insalata Mista con Pera 10.75

Mixed greens with a white balsamic vinaigrette, shaved Bosc pears, candied pecans, and blue cheese

Burrata con Zucca 10.75

Creamy fresh mozzarella with roasted butternut squash, oven-dried plum tomatoes, and pumpkinseed 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 Trapanese con Gamberi 28.95

Sautéed with jumbo shrimp, Vesuvio tomatoes, toasted pine nuts, basil, garlic, and parmesan

Pasta alla Carbonara* 22.95

Sautéed with pancetta, black pepper, parmesan, egg yolk, and a touch of cream

Pasta alla Paesana 22.95

Sautéed with Italian sausage, wild mushrooms, and peas in a light tomato cream sauce

Pasta Primavera 20.95

Sautéed with zucchini, yellow squash, red and yellow peppers, sweet peas, asparagus, and onions in a light tomato basil sauce

Secondi

Pollo al Limone 24.95

Sautéed breast of chicken in a lemon white wine sauce with capers and spinach

Salmone con Cavolfiori e Porcini* 28.95

Roasted Atlantic salmon with cauliflower, asparagus, and sun-dried tomatoes, served over cauliflower puree with porcini broth

Lombo di Maiale con Patate e Carciofi* 27.95

Herb marinated pork tenderloin with olive oil roasted potatoes, artichokes, rosemary, garlic, white wine and natural jus

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