

Antipasti

Calamari in Padella 17.75

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

Prosciutto e Melone 12.95

Fresh cantaloupe wrapped with imported prosciutto di Parma and drizzled with aged balsamico and olive oil

Carpaccio con Avocado* 14.75

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



Insalate

Insalata alla Francesca 9.25

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

Caesar Salad* 8.25

Classic Caesar with roasted peppers and shaved parmesan

Insalata della Casa 11.75

Hearts of palm, avocado, lemon, tomatoes, and extra virgin olive oil

Burrata con Pesche Grigliate 16.75

Creamy fresh mozzarella with grilled peaches, arugula, honey, and aged balsamico

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 al Limone e Gamberi 27.95

Sautéed with jumbo shrimp, asparagus, garlic, parmigiano, and butter in a lemon sauce

Pasta dei Sardi 21.95

Sautéed in a tomato sauce with Italian sausage, wild mushrooms, onions, herbs, and parmigiano

Pasta al Fagottaro 21.95

Cold sauce made with homegrown tomatoes, basil, garlic, and olive oil with fresh mozzarella over hot pasta

Pasta Primavera 19.95

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

Ipoglossso con Capesante e Cozze* 38.95

Sautéed wild Alaskan halibut with sea scallops, mussels, cherry tomatoes, potatoes, Castelvetrano olives, and salsa verde

Costoletta di Maiale dell'Artigiano* 36.95

Herb marinated and roasted Duroc pork chops with white beans, escarole, pancetta, fresh thyme, and white wine

Salmone alla Fresca* 28.95

Grilled Atlantic salmon with tomatoes, avocado, red onion, olive oil, basil and lemon with asparagus, drizzled with balsamic

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