

trattoria plates

BRUSCHETTA

grilled country bread, marinated
tomatoes, parmigiano
7.99

WHOLE STUFFED ARTICHOKE

cous cous, herbs, grated parmigiano cheese,
toasted pine nuts
8.99

ROASTED WILD MUSHROOMS

polenta fries, caramelized sweet marsala,
gorgonzola
8.99

SICILIAN TUNA MEATBALLS

agro-dolce sauce
8.50

TOASTED RAVIOLI

house-made, fresh tomato sauce
10.50

FRITTO MISTO

calamari, spinach, lemon, garlic, asiago
10.50

CARPACCIO

very thin sliced beef, baby greens, capers,
mustard aioli, parmigiano reggiano
12.50

CARTA DI MUSICA

"sheet music"

craker like crust, white bean
puree, red chili oil, marinated
tomatoes, goats cheese and parsley
11.99

pizzas

OUR VERY OWN

ROMAN STYLE CRUST 12.99

DIABOLO

calabrese (spicy salami)
tomato, fresh mozzarella, oregano

FOUR CHEESE

mixed greens, tomatoes, toasted pine nuts

PANCETTA AND SPINACH

Italian bacon, roasted garlic, spinach,
mozzarella

PROSCIUTTO CRUDO

truffled mushroom crema, wisconsin
gorgonzola dolce

GARLIC RAPINI

oven dried tomatoes, white anchovy,
fresh mozzarella

SCAMPI

shrimp, arugula pesto, oven roasted
tomatoes, goat's cheese

salads

FIELD GREENS

red onion, mozzarella, pine nuts,
balsamic vinaigrette
5.75/11.50

CAESAR

romaine, asiago, garlic croutons,
anchovy dressing 6.25/11.50

SPINACH

smoked salmon bacon, crisp shoestring
potatoes, fresh tomato, red wine vinaigrette
7.50/12.50

SHAVED BRUSSELS

fontinella, toasted almonds, lemon rosemary
vinaigrette 7.50/12.50

pasta e risotto

GNOCCHI DI PATATE ALLA ROMAGNOLA

braised pork and mushroom ragu, shaved
pecorino
13.50

TAGLIATELLE ALLA BOLOGNESE
thin ribbon shaped pasta, rich meat ragù,
grated parmigiano 13.99

CHICKEN & SPINACH CANNELLONI
roasted garlic cream, tomato sauce
15.50

STRAW AND HAY

egg and spinach noodles, mascarpone cheese,
coppa ham, crimini mushrooms, peas
13.99

RIGATONI

large gulf shrimp, roasted cauliflower,
sun-dried tomato, pine nuts, roasted garlic
tomato cream
17.50

WHOLE WHEAT

fresh tomato, roasted vegetables, extra virgin
olive oil, toasted pine nuts, crumbled goat's
cheese 15.99

SPAGHETTINI AL CARTOCCIO

seafood, shrimp, mussels, calamari, zucchini,
baked in parchment
17.50

CHICKEN RISOTTO

asparagus, sun-dried tomato, herbed roasted
chicken
14.99

AGNOLOTTI DEL PLIN

meat, rice and spinach filled small ravioli,
truffle butter, fresh spinach,
parmigiano reggiano
15.99

LASAGNA NAPOLETANA

mild Italian sausage, lean ground beef,
ricotta, mozzarella, balsamella,
fresh tomato sauce
16.99

secondi

BEEF TENDERLOIN

barolo wine roasted garlic sauce, assorted
mushrooms, hand-whipped potatoes
18.50

CHICKEN SPIEDINI

stuffed chicken breast, amoghio sauce,
hand-whipped potatoes, asparagus
16.50

SPIEDINI DI GAMBERI

shrimp scampi, marsala wine sauce, fresh
spinach, fennel risotto cake
17.50

OSSO BUCO DI MAILE

braised pork shank, butternut polenta,
grilled asparagus, vin cotto
18.50

CALVES LIVER

caramelized onion, pancetta, rosemary,
marsala wine, grilled vegetables,
hand-whipped potatoes 16.99

VEAL MARSALA

assorted mushrooms, roasted peppers,
semolina gnocchi, fresh spinach
18.50

MELANZANE ALLA PARMIGIANO

thin layers of eggplant, fior di latte, fresh
tomato sauce, basil, drizzle of garlic oil
14.50

GRILLED LAMB RIB CHOPS

eggplant risotto, touch of tomato and basil
21.99

split entrée charge 3.50

Selections	Glass	1/3 Btl	Bottle
VINO BIANCO			
N.V. PROSECCO, Mionetto Il Prosecco Light sparkling, refreshing mineral and apricot flavor	8	12	33
2009 FALANGHINA, Castel Franci Wet Stone, Citrus and Floral bouquet	8	12	33
2009 CHARDONNAY, Lucky Star Wonderful balance of fruit and mineral characters	7	11	30
2010 RIESLING, Kiona medium body, peachy flavors, floral aromas	6	9	25
2009 TERLANER CLASSICO, Cantina Terlan Chardonnay, pinot bianco, sauvignon blanc	8	12	33
2010 PINOT GRIGIO, Rapido White, Grapefruit and pear flavors, medium body, dry crisp finish	6	9	25
VINO ROSSO			
2009 BARBERA, Vinchio-Vaglio Serra Full on ripe, rich flavors, excellent balance	6	9	25
2009 SALICE SALENTINO, Luccarelli Hearty Dark Fruits, Full Body.	8	12	33
2007 CHIANTI, Stracalli Strawberries, herries, leather and spice	6	9	25
2009 CABERNET SAUVIGNON Dante Reserve. Medium to full body, ripe, rich and lush	7	11	30
2009 MONTEPULCIANO D'Abruzzo, Farnese Ripe blackberry flavor with earthy undertones	7	11	30
2008 PINOT NOIR, Vinum Cellars, Floral, raspberry, cherry fruit scents	8	12	35

CORKAGE FEE 15.00 PER 750ML

cocktails

- Sazerac 6**
Sazerac Rye Whiskey, Peychaud Bitters, Absinthe
- Strawberry Fizz 6.50**
Strawberry infused Gin, Lemon Juice, Club Soda
- Classic Manhattan 6**
Sazerac Rye Whiskey, Italian Vermouth, Angostura Bitters
- Violette Affinity 7**
Creme de Violette, Italian & French Vermouths, Orange bitters
- St. Louis Southside 8**
Gin, Ginger Liqueur, Lemon Juice, Absinthe, Tonic
- Town & Country 6.50**
Stoli Blueberry Vodka, House Made Basil Lemonade

drink like an Italian

- Negroni 5.50**
Gin, Campari, Italian Vermouth
- Cocchi and a Smile 5**
Rocks, Orange Twist, Bubbles Optional
- Euro Flavor Bomb 7**
St. Germain, Cynar, Campari, Grapefruit Wedge
- Intro to Aperol 6**
Aperol, Gin, lemon juice, simple syrup
- Sicilian Martini 6**
Orange Vodka, House Oranbecello, Cointreau, Fresh OJ
- Incanto 6**
Prosecco, Cynar, St. Germain, Lemon Juice

bevande

(Beverages)

- House-made Basil Lemonade 3.5**
- Fruit Punch Flip 4.5**
- Pomegranate Green Tea, Republic of Tea 4**
- San Pellegrino Limonata or Aranciata 3**

birre

(Beers)

- DOMESTIC**
- Budweiser 3.75**
- Bud Light 3.75**
- Bud Select 3.75**
- Michelob Ultra 4.00**
- O' Doul's Amber 3.75**
- Sky Scraper Pilsner, Red Seal Ale, North Coast 5.50**
- Stone IPA, SAN Diego 5.25**
- Denver Pale Ale, Great Divide 5.75**
- Ellie's Brown Ale, Avery 5.50**
- Belgian White, Shock Top 4.50**

ITALIAN

- Peroni, Italy 4.50**
- Moretti, Italy 4.50**
- Moretti La Rossa, Italy 4.50**

