



Antipasti

Soup of the Day	\$6
Mixed Organic Field Greens with a wild berry balsamic reduction in a phyllo basket.	\$7
Hearts of Romaine with classic caesar dressing, grilled pancetta and parmigiano shavings.	\$8
Antipasto Aielli served with grilled vegetables, mozzarina soft cheese, prosciutto and melon.	\$9
P.E.I. Mussels pan steamed in a traditional herb garlic tomato sauce.	\$10
Radichio & Arugula Salad with jumbo Boccocini & tomato slices, vanilla blood orange vinaigrette.	\$10
Grilled Portobello Mushrooms with Woolwich goat cheese crumble.	\$10
Veal Carpaccio thinly sliced seared veal, lemon juice, caper berries, olive oil and parmigiano shavings.	\$11
Strega Shrimps with grainy mustard cream, julienne of crispy vegetable, garnished with shrimp crackling.	\$12
“Trust the Chef” three appetizer sampler.	\$14

Pasta

Homemade Potato Gnocchi in a spicy tomato basil sauce with roasted garlic and zucchini.	\$13
Spaghetti Carbonara in cracked black pepper egg cream with pan sautéed panchetta & red onion.	\$14
Spinach Spaghettini Primavera in a roast garlic light tomato sauce topped with crispy vegetable julienne.	\$15
Sacchetti dumplings filled with herbed chicken in an Alfredo leek cream.	\$15
Rice Fettuccine in an herbed agli olio with sautéed grilled chicken, red peppers & sautéed rapini.	\$16
Rotolo Lasagna with layers of ground veal and mushrooms topped with basil tomato sauce.	\$16
Truffled Lemon Pepper Fettuccine, veal slivers, roasted garlic, twelve hour tomatoes and arugula.	\$17
Penne in a Walnut Pesto, topped with wild boar sausage and baked ricotta cheese.	\$17
Linguini Del Porto in a garlic tomato sauce with steamed mussels, shrimp, calamari & bay scallops.	\$19
Daily Risotto.	P/A

Piatto

Classic Veal Sorentina with mozzarina soft cheese eggplant, plum tomato sauce and mushroom polenta.	\$21
Baked Atlantic Salmon Medallion served with beet couscous and Pico de Gallo topping.	\$24
Roasted Chicken Supreme, sage glazed and stuffed with fontina and asparagus mushroom duxelle.	\$24
Pancetta Wrapped Pork Tenderloin filled with balsamic marinated plums and lentil bean stew.	\$26
Oven Baked Halibut with saffron scented lemon white wine seafood broth, over spaghetti zucchini.	\$27
Grilled 12 oz Veal T-Bone with EVO, roasted mini potato and chili garlic wilted greens.	\$29
Grilled 12 oz Rib Eye Steak served with potato cheese pie and seasonal vegetable.	\$29
Oven Roasted Rack of Lamb crusted with honey pommery mustard, served with garlic mashed potato.	\$30
Seared 7 oz Beef Tenderloin “Aielli” topped with Foie Gras port wine reduction and crispy leeks.	\$32
Daily Piatto.	P/A