

ANTIPASTI

PEPERONI ARROSTO E ALICI MARINATE oven roasted peppers, marinated anchovies, and goat cheese	11.50
FETA E PEPERONI feta, olives, peppers, cucumbers, tomatoes, and onion	10.50
INSALATA DI CAPRIO MESCULIN string beans, cherry tomatoes with warm goat cheese	10.50
INSALATA DI RUCOLA CON BURRATA mixed citrus and arugula salad with burrata	10.50
INSALATA BARBABIETOLE mixed salad with beets and gorgonzola	9.50
INSALATA CESARE traditional caesar salad	10.00
INSALATA DI POMODORO BASILICO CON MOZZARELLA sliced tomato and fresh mozzarella, basil and evoo	12.00
FAGOTINI DI MELANZANE BUONGUSTAIO rolled eggplant with cheese and Prosciutto di Parma	12.00
GAMBERONI ALLA FARMAGIO sauteed jumbo shrimp with peppers, feta cheese, and ouzo liquor	15.00
ASPARAGI ALLA VALDOSTANA asparagus wrapped with Prosciutto di Parma and fontina cheese	13.00
CARPACCIO FANTASIA fresh slices of raw tenderloin with arugula and shaved parmigiano	15.00
INSALATA AVOCADO grilled avocado with mango salsa on bed of arugula, chipotle sauce	16.00
PROSCIUTTO CON MELON cantaloupe melon served with sliced prosciutto di parma	15.00

PRIMI PIATTI

RAVIOLI AL FARMAGGIO CON POMODORO homemade cheese ravioli with fresh tomato sauce	14	24
PENNE ALLA SALSICCIA penne with veal italian sausage, porcini mushrooms, spinach, truffle oil, sundried tomatoes, and parmigiano in a white wine sauce	14	24
TAGLIATELLE ZEBRA homemade black and white tagliatelle with shrimp and scallops in cream sauce	19	36
PAPPARDELLE CON FUNGI DI BOSCO homemade wide ribbon noodles with porcini mushrooms and truffle oil	16	30
TAGLIOLINI ALLA CARBONARA homemade thin noodles, pancetta, onions, parmigi and cream	13	24
SPAGHETTINI TUTTO MARE thin spaghetti with shrimp, scallops and mussels in fresh tomato sauce	19	36
TORTELLINI AL FARMAGGIO CON PROSCIUTTO cheese tortellini wit pancetta and peas in a tomato cream sauce	13	24
RISOTTO DI VERDURE fresh mushrooms, onions, garlic, asparagus, broccoli, tomatoes, carrots, fontina cheese, and muenster cheese	12	22
RISOTTO PISCATORE lobster tail, prawns, mussels, clams, and scallops	21	38
RISOTTO CON ARAGOSTA italian rice with lobster meat topped with lobster tail and truffle oil	20	36
VERMICELLI BOLOGNESE thin noodles with traditional meat sauce	15	28

PIATTI DEL GIORNO

PETTI DI POLLO CON FUNGI E MARSALA chicken breast with mushrooms and marsala wine	26
PETTI DI POLLO E PEPERONI ALLA FORMAGGIO chicken breast with peppers, fresh burrata, and mozzarella cheese	27
PETTI DI POLLO ALLA MILANESE chicken breast breaded milanese style with chopped arugula, onion, and tomato	28
SCALOPPINE DI VITELLO CON FUNGI E MARSALA veal scaloppine with mushroom and marsala wine	28
COSTOLETTA DI VITELLO ALLA MILANESE veal, milanese style, breaded, served with chopped arugula, onion and tomato	38
SCALOPPINE DI VITELLO ALLA PIZZAIOLA veal cutlets with capers and tomato sauce	27
SCALOPPINE DI VITELLO CON PEPERONI veal cutlets with three-color peppers, cheese, and prosciutto	28
GAMBERETTI ALLA GRIGLIA grilled prawns, white beans, kale, roasted pepper sauce	28
CAPE SANTE DELLO CHEF pan seared scallops with chef's vegetables and aged balsamic reduction	32
COSTOLETTA DI VITELLO ALLA GRIGLIA grilled veal chop, prime cut	46
FILETTO ALLA MOSTARDA prime filet mignon encrusted in mustard, and finished with balsamic reduction	39
BISTECCA AL ROSMARINO prime dry age new york strip with fresh rosemary, garlic, and olives	39
RIBEYE ALLA GRIGLIA grilled aged prime ribeye steak	46
PESCE DEL GIORNO fish of the day	market price

VEGETARIAN ITEMS AVAILABLE

**All of our menu items are cooked to order
Please, be patient with our staff, while the chefs are preparing your dinner**

Reservations 302.226.1160

Menu selection and prices are subject to market price and availability

warning: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions