

## *Le Insalate*

### **TROPICALE**

Hearts of palm,, ripe avocado, cherry tomato and citrus dressing 11.25

### **RUCOLA**

Arugula, Parmigianino, shaved fennel, cherry tomato and Dijon dressing 10.75

### **MISTA**

Mixture of organic greens in balsamic vinaigrette 9.50

### **RAPE ROSSE**

Roasted red beets with walnuts, orange segments and warm goat cheese 10.75

### **CESARE**

Caesar salad 10.25  
with chicken or shrimp add 6

### **TARTARE**

Yellow fin tuna tartar with shaved fennel and garlic toast 11.75

## *Antipasti*

### **ROLLATINE**

Rolled eggplant, pine nuts, raisins, basil, pecorino, tomato and basil sauce 10.25

### **FRITTO MISTO**

Fried calamari, shrimp, cold, zucchini in a spicy tomato sauce 12.75

### **CARCIOFFI**

Baked artichoke with bread crumbs, pecorino, fine herbs and garlic 10.75

### **SALMONE**

The best Scottish smoked salmon 13.75

### **GAMBERI**

Shrimp sautéed with cannelloni beans, artichoke hearts, tomato and arugula 11.75

### **LA ZUPPA DELLA NONA**

My grandmother's daily fresh homemade soup 8.25

### **BURRATA**

The finest mozzarella with asparagus and prosciutto riserva 12.50

## *Primi Piatti*

### **RAVIOLI**

Homemade shrimp and crab meat ravioli with tomato sauce and asparagus 17.80

### **PENNE**

Vodka, asparagus, prosciutto, peas, and pink sauce 17.25

### **TAGLIONI**

Homemade linguini pasta, fresh clams, pancetta, chilies and white wine 17.50

### **TAGLIATELLE**

Homemade fettuccine with baby sweet peas and an aromatic meat sauce 16.75

### **TRENETTE**

Homemade trenette with shrimp, artichoke and fresh tomato and basil sauce 17.50

### **FARFALLE**

Farfalle pasta with chicken breast, sweet Italian sausage and Portobello mushroom 18.25

### **RISOTTO DEL GIORNO 21.25**

## *Secondi Piatti*

### **SALMONE**

Wild king salmon encrusted with herbs and a chardonnay lemon sauce 23.95

### **TONNO**

Yellow fin tuna, artichoke hearts, fresh tomato, ligurian olives and capers 26.50

### **SCALOPPINE DI VITELLO AL ONE83**

Veal scaloppini, lump crab meat, fontina cheese and cognac sauce 24.75

### **POLLETTO ATTOSTO**

Roasted baby chicken with risotto milanese artichoke and black olives 24.75

### **VITELLO ALLA GRIGLIA**

Long bone veal chop with a Barolo wine sauce and wild mushrooms 30.50

### **TAGLIATA DI MANZO**

Grilled rib-eye steak with roasted baby potatoes 32.25

### **SCALOPPINE DI VITELLO AL MARSALA**

Veal scaloppini sautéed with porcini mushrooms in a marsala sauce

## *Legumi*

RAPINI WITH ROASTED GARLIC 7

STEAMED SPINACH 7

ROASTED BEETS 7

CABBAGE WITH SPECK 7

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Splitting Orders Charged Accordingly

Gratuity of 18% will be added to parties of more than 6 persons