



## SUMMER DINNER MENU

Chef Douglas D'Avico

### White Wine by the Glass

|                                                |    |
|------------------------------------------------|----|
| 2008 Vermentino, "Campo al Mare," Folonari     | 9  |
| 2008 Pinot Bianco, Alois Lageder               | 11 |
| 2009 Riesling, "Rain," Alois Lageder           | 13 |
| 2008 Pinot Grigio, Tocai, "Toi," Maculan       | 10 |
| 2008 Sauvignon Blanc, "Collio," Borgo Conventi | 11 |

### Red Wine by the Glass

|                                                    |    |
|----------------------------------------------------|----|
| 2007 Pinot Noir, "Duetorri," Cesari                | 11 |
| 2006 Nebbiolo D'Alba, Demarie                      | 13 |
| 2007 Nero D'Avola, "Sedara," DonnaFugata           | 10 |
| 2007 Primitivo, "Ognissole," Feudi Di San Gregorio | 12 |
| 2008 Barbera d' Asti, "Suri," Villa Giada          | 10 |

## A N T I P A S T I

### H O T

**Sautéed calamari**, white beans, tomatoes, caramelized onions, grilled crostini, virgin olive oil 9

**Bufala Mozzarella filled ravioli**, butter-poached leeks, asparagus, toasted pine nuts 8

**Steamed West Coast Mussels**, tomatoes, crayfish, curry, garlic, white wine 11

### C O L D

**Prosciutto sampler** ~ La Quercia Heirloom Rosso and Prosciutto Picante, arugula, extra virgin olive oil 9

**Roasted organic beets**, arugula, shaved fennel, baked goat cheese coin, almonds, garlic-thyme dressing 9

**Hearts of palm salad**, radishes, green beans, tomatoes, black truffle dressing 9

**Beef carpaccio**, grilled King Oyster Mushrooms, romaine, red onion, pancetta, gorgonzola dressing 10

### S A L A D S

**Caprese with bufala di mozzarella**, tomatoes, basil, sea salt 10

**Mache and Herb Salad**, blueberries, roasted almonds, ricotta salata, lemon-honey dressing 8

**Arugula salad with Granny Smith Apples**, pine nuts, tomato, imported mozzarella di bufala 8

**Grilled caesar salad with organic romaine hearts** egg-less caesar dressing Parmigiano Reggiano, Tuscan White Anchovies 8

**Rosemary-olive bread with two spreads** ~ 4

•carrot puree, sour cream, horseradish, chives

•roasted garlic, red chillies, oregano, ricotta salata

## P R I M I P I A T T I

(appetizer / entrée portions)

### S I G N A T U R E R A V I O L I

*H a n d m a d e i n - h o u s e*

**Ravioli with asparagus**, aged provolone cheese, onions, sun-dried tomato sauce 9/17

**Ravioli with house made spicy sausage**, arrabbiata sauce 9/17

**Ravioli with butternut and acorn squash**, sweet walnut butter sauce 9/17

**Braised Dietzler Beef Tortellini**, hand-dipped ricotta, peppers, mushrooms, natural reductions 10/19

### P A S T A & R I S O T T O

**Orecchiette pasta**, homemade Italian Sausage, rapini, caramelized onions, Fontina Valle d'Aosta 10/18

**House made spinach pappardelle**, chicken, spinach, cream, Parmigiano Reggiano 10/18

**Penne Pasta**, grilled plum tomatoes, roasted eggplant, capers, smoked mozzarella, basil 9/17

**Farfalle pasta with duck confit**, asparagus, mushrooms, pearl onions, pine nuts 11/19

**Risotto with roasted Three Sister's Sweet Corn**, grilled shiitake mushrooms, Laura Chenel Goat Cheese 9/17

## S E C O N D I P I A T T I

### P E S C E

**Seared Day Boat Scallops**, spaghetti squash, caramelized onions, zucchini, roasted red peppers 24

**Maryland Soft Shell Crabs**, spinach, mushrooms, roasted potatoes, roasted garlic-butter 27

### C A R N E

**Grilled Filet Mignon**, roasted potatoes, sweet and sour peppers, natural reductions 28

**Scaloppini of veal**, roasted wild mushrooms, green beans, pancetta, veal-lemon reduction 25

**Grilled hanger steak**, sage roasted carrots, arugula salad, natural reductions 24

**Roasted rack of lamb**, lyonnaise potatoes, roasted peppers, rosemary, natural reductions 30

**Bacon-wrapped chicken breast**, filled with homemade Italian Sausage, porcini, thyme-lemon sauce 20