

Tonight's Specials

Featured Wine

Langhe Nebbiolo, G.D. Vajra, 2016

This luscious Nebbiolo shows big fruit and velvety tannins. Coaxing so much out of a young Nebbiolo is a tribute to the skill of its young winemaker. A beautiful representation of what Piedmont has to offer.
12/17/47

Featured Starters

Warm Goat Cheese Salad

Goat cheese with a crushed walnut crust, baked until golden, served on a bed of fresh greens with our housemade creamy balsamic dressing & croutons 11.5

Organic Barley and Sausage Soup

Organic barley and sweet loose sausage in our housemade Bell & Evans chicken stock sprinkled with fresh spinach on top 8.5

Featured Entrées

Eggplant Rollatini

Thinly sliced, breaded native eggplant, filled with ricotta and Parmigiano Reggiano cheese and topped with our housemade toscano sauce and mozzarella. Baked until bubbling hot and topped with arugula 20

Hanger Steak "alla tagliata"

Italy's most popular steak, sliced and served with french fries and garnished with grilled asparagus 26.5

★ **Paccheri with Berkshire Pistachio Sausage**

Our fabulous house-made Berkshire pistachio sausage tossed with paccheri pasta and spinach in a light tomato sauce 23

Tagliatelle with Shrimp

Our house-made tagliatelle with shrimp, shallots, spinach and cherry tomatoes prepared in a white wine and shrimp stock reduction 23

Spinach and Ricotta Ravioli

So much more than just Spinach and Ricotta, this filling comes from a seaside town in Le Marche where it has been one of the staples at Villamarina, one of Fano's best restaurants 20 (non-vegetarian)

House-made Gnocchi

House-made gnocchi tossed with your choice of a parmigiana cream sauce or a fresh pomodoro sauce 18

★ **Cannelloni Florentine**

Housemade crepes with a filling of veal, beef, shallots, spinach and Romano cheese. Baked and served over Tuscan red sauce and topped with bechamel 22