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## ANTIPASTI

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### Mozzarella alla Caprese

*Fresh mozzarella cheese, locally grown tomatoes, basil and extra virgin olive oil.*  
11.95

### Carpaccio di Tonno

*Thin sliced fresh tuna with marinated cannellini beans.*  
13.95

### Capriccio Imperiale

*Cold seafood salad with wild caught baby lobster, natural white shrimp, calamari, green beans and lemon olive oil dressing.*  
14.95

### Fagioli all' Adriatica

*White cannellini beans, natural white shrimp, scallops, scallions, with lemon, extra virgin olive oil and parsley.*  
12.95

### Bresaola alla Valtellina

*Thin sliced cured imported air dried beef topped with zucchini, celery root and shaved imported parmesan cheese in a house mustard dressing.*  
14.95

### Melanzane Alla Caprina

*Rolled eggplant stuffed with light goat cheese and herbs in a tomato sauce.*  
11.95

### Antipasto Il Forno

*Assorted plate of imported cold cuts and cheese.*  
16.95

### Antipasto Misto

*Roasted peppers, chilled seafood salad, fresh mozzarella, tomatoes, basil and olive oil.*  
13.95

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## INSALATE

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### Caesar

*Romaine lettuce, parmesan cheese, croutons and homemade caesar dressing.*  
8.95

### Lombarda

*Organic baby mixed greens, alfalfa sprouts, dried ricotta cheese, dried cranberries and lightly tossed with a raspberry vinegar dressing.*  
8.95

### Arugula, Radicchio e Parmigiano

*Arugula and organic radicchio salad with thinly shaved parmesan cheese served in an olive oil and balsamic vinegar dressing.*  
9.95

### Dell' Ortolano

*Mixed greens, radicchio and tomatoes in a special house dressing.*  
8.95

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## ZUPPE

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### Pasta e Fagioli

*Tubetti pasta and Tuscan cannellini beans.*  
7.95

### Zuppa del Giorno

*Soup of the day.*  
7.95

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# PASTE

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## Pappardelle all' Abruzzese

*Homemade large ribbon pasta in a lamb red sauce.*

15.95

## Fettuccine Il Forno

*Homemade fettuccine with natural white shrimp, scallops, leeks, wild mushrooms and homemade pesto sauce.*

16.95

## Ravioli Spinaci e Ricotta

*Homemade ravioli stuffed with spinach and ricotta cheese, in a porcini mushrooms cream sauce.*

15.95

## Pappardelle Riviera

*Homemade large ribbon pasta with fresh artichokes, mushrooms, natural white shrimp, in a light olive oil, garlic and saffron sauce.*

14.95

## Gnocchi al Filo

*Homemade potatoes dumplings with filetto di pomodoro, sweet peas & mozzarella cheese.*

16.95

## Farfalle al Salmone

*Bow tie pasta, naturally farmed salmon, green onions, green beans, organic radicchio and tomatoes in a light cream sauce.*

16.95

## Trofie al Gusto

*Trofie pasta with prosciutto, broccoli, artichokes, zucchini & pine nuts in olive oil & garlic sauce.*

15.95

## Sagne a Pezzi al Rustico

*Homemade flat pasta, fresh clams, black olives, white wine, and a touch of tomato garlic sauce.*

18.95

## Risotto Smeralda

*Italian arborio rice with wild caught baby lobster, asparagus and zucchini in a saffron sauce.*

18.95

## Rigatoni alla Bolognese

*Short tube pasta with homemade meat sauce.*

13.95

## Linguine Mare e Monti

*Linguine with wild caught baby lobster, shiitake mushrooms and fresh tomatoes in a red pepper sauce and a touch of cream.*

18.95

## Tortellini Nuovi

*Chicken stuffed tortellini in a light pink sauce with sun dried tomatoes and asparagus.*

13.95

## Ravioli Fiorentini

*Homemade veal ravioli, served with light creamy pesto sauce.*

17.95

## Capellini allo Scoglio

*Angel hair pasta, wild caught scampi, thinly chopped fresh vegetables, garlic, olive oil, basil, and a touch of cognac.*

16.95

## Spaghetti Integrali Primavera

*Wheat pasta, with assorted fresh vegetables, light olive oil and garlic sauce.*

14.95

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# PIZZE

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## Margherita

*Mozzarella cheese, basil and tomato sauce.*

12.95

## Alla Roiese

*Mozzarella cheese, goat cheese, fresh tomatoes, arugula and prosciutto di Parma.*

15.95

## Alla Valtellina

*Mozzarella, dried ricotta cheese fresh tomatoes, leeks, bresaola and arugula.*

14.95

## Domenico's Pizza

*Pesto, buffalo mozzarella, fresh and sun dried tomatoes, potatoes and prosciutto.*

14.95

## Al Pollo BBQ

*BBQ chicken breast, smoked mozzarella cheese, red onions and Italian parsley.*

13.95

## Capricciosa

*Mozzarella cheese, tomato sauce, mushrooms, artichokes and black olives.*

13.95

## Alla Salsiccia

*Chicken sausage, mushrooms, red and yellow bell peppers.*

14.95

## Ai Funghi Selvatici

*Light mozzarella cheese, tomato sauce and mixed wild mushrooms.*

12.95

## Al Pollo Piccante

*Spicy breast of chicken, grilled onions, fresh tomatoes and hot peppers.*

13.95

## Calzone di Verdure

*Mozzarella cheese, goat cheese, organic spinach, broccoli, eggplant and green onions.*

13.95

*We would like to accommodate your special dietary needs, we offer gluten free and multi grain pasta prepared with any of our sauces from the pasta menu.*

*Party of 6 or more guests an 18% gratuity will be added to the check.*

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## SECONDI

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### Pollo alla Casareccia

*Organic, free-range chicken breast served with fresh and sun dried tomatoes, artichokes and leeks in white wine sauce.*

17.95

### Rotolo alla Brace

*Organic, free-range chicken breast stuffed with grilled zucchini, eggplant, mozzarella, then rolled and sautéed with shiitake mushrooms in marsala wine sauce.*

18.95

### Filetto Agrodolce

*Filet mignon with leeks and mushrooms in a reduction of port wine and aged balsamic sauce.*

24.95

### Filetto al Capriccio

*Filet mignon, lightly seasoned and grilled, topped with Kalamata black olives, capers, fresh tomato, basil and fresh artichokes with a splash of extra virgin olive oil.*

24.95

### Tagliata di Manzo

*Thinly sliced fillet mignon grilled and served with organic baby mixed greens.*

21.95

### Ossobuco alla Milanese

*Veal shank served on a bed of Italian Arborio rice seasoned with saffron.*

27.95

### Trancio di Salmone

*Naturally farmed salmon with champagne herb sauce.*

21.95

### Pesce Bianco all' Adriatica

*Wild caught Lake Superior whitefish sautéed with fresh tomatoes, zucchini, herbs and spices.*

21.95

### Medaglioni di Vitello

*Free-range veal medallions sautéed with porcini mushrooms in a marsala wine sauce.*

19.95

### Scaloppine Il Forno

*Free-range veal scaloppini sautéed with fresh wild mushrooms and garlic in balsamic wine sauce.*

20.95

### Bollito di Mare

*Steamed seafood bouillabaisse with fresh tomatoes, peperoncino, garlic and parsley.*

18.95

### Scampi al Curry

*Wild caught scampi sautéed with curry sauce, served on a bed of arborio rice.*

19.95