

SIROCCO



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ANTIPASTI

	SCAMPI ALLA BRACE and crispy fris�e tossed with balsamic vinaigrette	22
	CARPACCIO "CASANOVA" AGED BEEF TENDERLOIN thinly sliced and topped with baby artichokes, bell peppers, nicoise olives and caper sottoli	16
	COZZE E VONGOLE IN BRODETTO MUSSELS AND CLAMS saut�ed with white wine, herbs, fresh tomatoes and served with herb bruschetta	18
	ANTIPASTINO ALL'ITALIANA ANTIPASTO prosciutto di parma and a selection of the best italian salami from italy, mozzarella and a mix of marinated artichokes, olives roasted bell peppers and capers	17
	FRITTURA MISTA CALAMARI, CUTTLEFISH AND SHRIMP lightly fried and served with fresh tomato-caper and spicy tomato basil sauces	18
	MOZZARELLA CAPRESE BUFFALO MOZZARELLA imported from italy and served with fresh tomatoes, roasted bell peppers and capers with a pesto sauce	16
	GRANCHIO AL FORNO CRABCAKE oven roasted and served with crispy fris�e and grilled bell pepper sauce	18
	MELANZANE GRIGLIATE CON CAPRINO CALDO EGGPLANT grilled and topped with caramelized onions and served with pan seared goat cheese from tuscany	14
	PORCINI TRIFOLATI CON POLENTA ALLA GRIGLIA ITALIAN PORCINI MUSHROOMS saut�ed in extra virgin olive oil, garlic and parsley served with grilled polenta	14
	BRESAOLA VENETA PRIME BEEF TENDERLOIN herb cured and served with organic baby arugula tossed in a white truffle vinaigrette with shaved parmigiano reggiano cheese	16

INSALATE E BRUSCHETTE

	INSALATINA DI STAGIONE	7
	MIXED BABY GREEN SALAD romaine, endive, arugula, spinach and fresh tomatoes, tossed in an extra virgin olive oil red wine herbed vinegar dressing	
	ARANCIA E FINOCCHI AL GORGONZOLA	8
	SHAVED FENNEL tossed with oranges, red onions, toasted walnuts and gorgonzola cheese in an extra virgin olive oil lemon lime vinaigrette	
	SPINACI NOVELLI AL MANDARINO	8
	ORGANIC BABY SPINACH tossed in a warm tangerine vinaigrette dressing with crispy apple smoked bacon and topped with shaved ricotta salata cheese and candied pecans	
	GRANCEOLA ALLA VENEZIANA	13
	JUMBO LUMP AND DUNGENESS CRAB MEAT SALAD with bell peppers and red onions tossed with an extra virgin olive oil lemon vinaigrette	
	PIATTINO DI VEGETALI GRIGLIATI	9
	MIXED GRILLED VEGETABLES organic eggplant, bell peppers, red onions, zucchini and portobella mushrooms drizzled with aged balsamic vinaigrette	
	INSALATINA ROMANA	8
	HEART OF ROMAINE tossed with creamy garlic dressing, topped with shaved parmigiano cheese and served with garlic herb bruschetta	
	RADICCHIO TREVIGIANO AL BALSAMICO	8
	RADICCHIO TREVISE SALAD tossed with crispy italian bacon, balsamic vinaigrette and topped with julienne of aged montasio cheese	
	BRUSCHETTA MARINARA	6
	TOMATO and MOZZARELLA diced with julienne of basil served over tuscan bread brushed with garlic	
	BRUSCHETTA AL CAVIAR DI MELANZANE	6
	ROASTED EGGPLANT CAVIAR served over grilled tuscan bread brushed with garlic	
	BRUSCHETTA AL MASCARPONE E GORGONZOLA	6
	MASCARPONE AND GORGONZOLA CHEESE served over grilled tuscan bread brushed with garlic	
	PIATTO MISTO	12
	COMBINATION OF THREE BRUSCHETTAS FROM ABOVE LE ZUPPE	
	VELLUTATA D'ARAGOSTA	8
	LOBSTER BISQUE made with a traditional creamy style bisque with shrimp and lobster meat	
	ZUPPA DEL GIORNO	5
	TODAY'S SOUP freshly made and changes with the seasons	

LE NOSTRE PASTE E RISOTTI

- MAFATTI AL POMODORO E BASILICO** **17**
SPINACH RICOTTA DUMPLINGS freshly made and tossed in a tomato basil sauce and topped with shaved parmigiano reggiano cheese
- LINGUINE ALLE VONGOLE VERACI** **19**
ORGANIC LINGUINE served with manila clams sautéed in a white wine herb sauce or served with a spicy tomato basil sauce
-  **PASTICCIO DI MARE** **23**
SEAFOOD LASAGNA freshly made pasta layered with scampi, lobster and jumbo lump crab meat, tomato basil and lobster sauce
-  **GNOCCHETTI ALLA ROMANA** **17**
RICE SEMOLINA DUMPLINGS freshly made with parmigiano and pecorino romano cheese served topped with porcini mushroom sauce and gratined
-  **CAVATAPPI ALLE VERDURE DELL'ORTO** **17**
ORGANIC CORK SKREW PASTA with grilled asparagus, baby artichokes, eggplant, sun dried tomatoes, fresh herbs, garlic and extra virgin olive oil
- RAVIOLINI D'ARAGOSTA** **22**
LOBSTER RAVIOLI freshly made ravioli filled with shrimp and lobster meat in a venetian style lobster brandy sauce
-  **MOSTACCIOLI CASARECCI** **17**
ORGANIC PENNE PASTA with grilled italian sausage, bell peppers and sautéed in a spicy fresh tomato basil sauce, topped with pecorino romano and parmigiano cheeses
- TRENETTE ALLA GONDOLIERA** **21**
SAFFRON FETTUCCINE freshly made and tossed with sautéed shrimp, lobster and jumbo lump crabmeat tossed in a fresh tomato and white wine cream sauce with scallions
- LASAGNETTE AL RAGU DI VITELLO** **18**
LASAGNA freshly made pasta sheets layered with veal ragout, béchamel and parmigiano cheese served with a rich tomato sauce
-  **RISOTTO DI FUNGHI PORCINI PROFUMATO AL TARTUFO** **23**
PORCINI RISOTTO imported carnaroli arborio rice with porcini mushrooms sautéed in herbs and white wine topped with aged parmigiano cheese with an essence of white truffle oil
-  **RISOTTO AI FRUTTI DI MARE** **25**
SEAFOOD RISOTTO imported carnaroli arborio rice with shrimp, lobster, clams and mussels with a tomato basil and white wine sauce
- RISOTTO DI ASPARAGI SCAMPI E CAPESANTE** **23**
ASPARAGUS, SCAMPI RISOTTO imported carnaroli arborio rice with fresh asparagus, shrimp and sea scallops and finished with aged parmigiano reggiano cheese

I PIATTI DI PORTATA

	ARAGOSTA FRA DIAVOLO WHOLE LOBSTER served with freshly made fettuccine tossed with shrimp, clams and lobster meat in a spicy tomato basil sauce	42
	NASELLO ALLA VIAREGGINA WILD SEA BASS marinated and sautéed with a white wine spicy tomato basil sauce blended with capers and nicoise olives	32
	PESCE SPADA ALLA GRIGLIA SWORDFISH marinated and grilled served with a chardonnay lemon mustard sauce	30
	SALMONE DELL'ARTICO AL DRAGONCELLO WILD SALMON marinated with fresh herbs, white wine, olive oil and grilled served with a pinot grigio, tarragon sauce	29
	CARNEVALE IN VENEZIA (for two) MIXED SEAFOOD GRILL of grilled whole lobster, sautéed green mussels and clams, jumbo prawn, pan seared medallion of wild sea bass and crab cake served with a spicy roasted bell pepper sauce and spicy tomato basil sauce	92
	LOMBATINA DI VITELLO VALDOSTANA STUFFED VEAL CHOP oven roasted and stuffed with prosciutto di parma, fontina valdostana cheese and herbs served with morel mushrooms in a prosecco wine and parmigiano creamy fondue sauce	42
	FILETTO DI MANZO AL PISTACCHIO E GORGONZOLA AGED ANGUS BEEF TENDERLOIN 10 ounce precooked weight grilled and served with a gorgonzola and pistachio parmigiano cream sauce	38
	ARROSTO MISTO MIXED GRILL marinated veal loin, italian sausage and a colorado lamb chop with a green peppercorn and barolo red wine sauce	37
	COSTOLETTA DI VITELLO ALLA MILANESE VEAL CHOP lightly breaded and pan seared and served with organic baby arugula tossed in an extra virgin olive oil lemon vinaigrette and sottoli	39
	BRACIOLINE D'AGNELLO ALLA NORCINA RACK OF COLORADO LAMB marinated, grilled and served with an au jus of porto wine and herbs	39
	POLLETTO AL MATTONI ORGANIC CHICKEN grilled under a sizzling brick with a merlot red wine rosemary sauce	22
	COSTOLA DI MANZO ALLE ERBE PRIME RIB EYE 24 ounce precooked weight, aged and marinated with herb infused extra virgin olive oil	39
	GRIGLIATINA D'ANATRA E QUAGLIETTE QUAIL AND DUCK grilled and served with caramelized onions and candied pecans with a merlot red wine sauce	36