

Regional Restaurant

Salumi

By the 1/4 lb.
\$12 each/\$36 for all

Prosciutto Crudo di **Parma**
Mortadella **D.O.P**
Speck **D.O.P**
Cacciatorini
Bresaola **D.O.P**

Formaggi

Daily selection of Cheeses
3 for \$18 or 5 for \$22

all our cheese are **D.O.P.** from **Italy**

Asiago
Burrata
Caciocavallo
Gorgonzola
Goat cheese
Montasio
Parmigiano Reggiano
Pecorino Romano
Pecorino Pepato
Pecorino Toscano
Taleggio

Piatto Misto

Any 2 cheeses and 2 salumi
\$18

Appetizers

Polpette alla lucana (Sicilia) 12

Veal meatballs braised in tomato sauce
over soft polenta with wilted spinach

Parmigiana di melanzane (Campania) 12

baked eggplant layered with
mozzarella and parmigiano in
tomato sauce

Fritto misto (Liguria) 13

assortment of fried shrimp, calamari
and zucchini

Carpaccio di manzo (Veneto) 11

Grass-fed thinly sliced beef with
arugula & aged asiago cheese

Mozzarella di bufala e pomodoro 13 (Campania)

Bufala milk mozzarella, vine tomato,
basil, roasted bell peppers

Piadina emiliana (Emilia Romagna) 14

Grilled pizza topped with prosciutto di
parma & stracchino cheese, arugula,
grape tomatoes sprinkled with white
truffle oil

Arancini di riso siciliani (Sicilia) 12

Saffron rice croquette filled with
eggplant, tomato and dry ricotta
cheese

Salads

Formaggio di capra, mele e spinaci 11 (Trentino-Alto Adige)

Spinach, red apple, endive,
goat cheese with a drizzle of EVO
and apple vinegar

Rapa rosse e gorgonzola 12 (Lombardia)

red beets, mesclun greens,
gorgonzola cheese
& toasted walnuts
in red wine vinaigrette

Pomodoro sulla rughetta 10 (Apulia)

wild arugula & ripe tomato
in shallot and balsamic vinegar

Riccia, pere, pecorino Toscano 12 (Tuscany)

Frisee lettuce, aged Tuscan pecorino
cheese, seasonal pear, crispy pancetta
and pine nuts tossed in lemon and
olive oil dressing

Prosciutto, melone & carciofi 13 (Friuli)

Prosciutto crudo, cantaloupe and fried
artichoke with aged Montasio cheese
over mesclungreens in EVOO and
white wine vinegar

Burrata e fave 14 (Puglia)

Radicchio, fresh burrata,
fava beans, roasted cherry tomatoes
and grilled peaches

Pasta

Strozzapreti al ragú di vitello (Emilia Romagna) 16

twisted fresh pasta in creamy veal ragú

Tonnarelli cacio & pepe (Lazio) 14

fresh tonnarelli pasta with pecorino cheese and black pepper

Maccheroni con salsa di melanzane (Sicilia) 15

wide rigatoni with eggplant, tomato and dry ricotta cheese

Pappardelle al ragu' di carne (Umbria) 17

wide ribbons pasta in short ribs ragú

Lasagne Marchigiane (Marche) 15

lasagna of béchamel, bolognese and parmigiano

Tagliatelle alla Bolognese (Emilia Romagna) 16

tagliatelle with beef ragú Bolognese sauce

Gnocchi alla Sorrentina (Campania) 15

potato dumpling in tomato sauce, with basil and fresh mozzarella

Orecchiette rapini e salicce (Puglia) 15

ear shaped pasta, Italian sausage, broccoli rapa tossed in garlic and olive oil

Bavette al limone con gamberi e zucchini (Liguria) 17

lemon linguine with shrimp and zucchini, garlic and olive oil

Ravioli di fonduta al pesto Genovese (Val D'Aosta) 16

ravioli filled with cream of fontina cheese in classic basil pesto and parmigiano reggiano

Cavatelli ai vegetali con scamorza (Abruzzi) 16

Homemade short pasta with asparagus, cremini mushrooms & fava beans in garlic, olive oil with smoked mozzarella

Pasta gratinata con carciofi e cipollotti (Molise) 17

baked penne with artichoke & leek in bechamel and pecorino cheese

Scialatielli alle vongole (Campania) 17

Thick artisanal linguine with clams in garlic and extra virgin olive oil

gluten free pasta available upon request add \$2

Secondi

Bistecca e fritte

(Piemonte) 22

grilled hanger steak and herbed country fries with parley garlic sauce

Pollo alla cacciatora con funghi

(Umbria) 18

chicken breast roasted in rosemary & sage with cremini mushroom & olives over garlic mashed potatoes

Brasato di bue con risotto

(Piemonte) 21

short rib braised in red wine served with truffle oil risotto

Branzino com fregola Sarda

(Sardegna) 21

Pan seared filet of branzino in savory capers, olives and lemon condiment served with fried leek & Sardinian couscous with clams

Scottadito alla romana

(Lazio) 24

Roman styled herbed lamb chops served with rosemary roasted potatoes

Sides 8

any 3 for \$20

Patate al rosmarino

Rosemary roasted potatoes

Broccoli al salto

Sautéed broccoli Rapa in garlic and olive oil

Spinaci al salto

Wilted spinach In garlic and olive oil

Zucchini fritte

Fried zucchini sticks in milk batter

Endivia alla griglia

Grilled Belgian endive in olive oil, white wine vinegar and black pepper

Asparagi gratinati

Asparagus spears baked with parmigiano reggiano

Dolci 8

Torta di ricotta e pere (Campania)

pear ricotta cheese cake with blueberry compote

Tortino al cioccolato (Piemonte)

warm chocolate soufflé

Almond semifreddo (Sicilia)

frozen almond custard served with caramelized apple sauce

Tiramisu (Veneto)

trifle of ladyfingers, mascarpone cheese and espresso