

CLASSIC

ANTIPASTO FOR TWO

<u>ANTIPASTO</u> -ASSORTED ITALIAN MEATS, CHEESES AND PICKLED VEGETABLES	14
<u>CALAMARI</u> -FRIED AND SERVED WITH SPICY MARINARA	12
<u>ITALIAN SAUSAGE AND PEPPERS</u> -WITH OREGANO AND GARLIC	10

ANTIPASTO FOR ONE

<u>CAPSANTE</u> -SEARED SCALLOPS OVER A SWEET PEA PUREE WITH CRISPY PROSCIUTTO AND WHITE TRUFFLE OIL	12
<u>ROTOLLINI DI MELANZANE</u> -EGGPLANT FILLED WITH RICOTTA CHEESE AND BAKED	9
<u>CARPACCIO DI MANZO</u> -TRADITIONAL BEEF CARPACCIO WITH ARUGULA, CAPERS, AND PARMESAN	11

INSALATE SALADS

<u>CAESAR</u> -TRADITIONAL CAESAR SALAD TOPPED WITH A SPANISH WHITE ANCHOVY	8
<u>DELLA CASA</u> -MIXED GREENS TOSSED WITH BALSAMIC VINAIGRETTE AND TOPPED WITH MARINATED RED PEPPERS, TOMATOES, AND ENGLISH CUCUMBERS	7
<u>WEDGE</u> -A WEDGE OF ICEBERG TOPPED WITH DRIED CRANBERRIES AND TOASTED PECANS SERVED WITH A CREAMY GORGONZOLA DRESSING AND DICED TOMATOES	8

RISOTTO RICE

<u>RISOTTO FATTORIA</u> -CREAMY ARBORIO RICE WITH GORGONZOLA, PEAS, AND CHICKEN	17
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PIATTO PRINCIPALE MAIN COURSE

<u>ROASTED DUCK</u> - HALF ROASTED CRISPY DUCK SERVED WITH SAUTEED BABY GREENS, AND POTATOES TOPPED WITH A SUNDRIED CHERRY DEMIGLACE	28
<u>SALTIMBOCCA</u> -PROSCIUTTO TOPPED VEAL SAUTÉED WITH SAGE IN A WHITE WINE BUTTER SAUCE	26
<u>MARSALA</u> -SAUTÉED CHICKEN BREASTS IN A SWEET MARSALA SAUCE WITH MUSHROOMS	19
<u>LIMONE</u> -VEAL SCALOPPINI IN A WHITE WINE LEMON SAUCE GARNISHED WITH CAPERS	26
<u>OSSO BUCO MILANESE</u> -SLOW COOKED VEAL SHANK OVER SAFFRON RISOTTO	32
<u>PARMIGIANA</u> -CHICKEN OR VEAL LIGHTLY BREADED AND PAN FRIED, TOPPED WITH TOMATO SAUCE AND MOZZARELLA SERVED WITH A SIDE OF PASTA MARINARA	
	VEAL 25
	CHICKEN 19

GRANDI PASTE ENTRÉE PASTAS

<u>LASAGNA SALSICCIA</u> -BAKED LASAGNA WITH A SAUSAGE AND RICOTTA FILLING	18
<u>PAPPARDELLE BOSCAIOLA</u> -HOMEMADE PAPPARDELLE PASTA TOSSED WITH MUSHROOMS, BACON, AND DEMIGLACE CREAM SAUCE	18
<u>LINGUINI FRUITTI DI MARE</u> -“FRUIT OF THE SEA”-SHRIMP, SCALLOPS, CHUNKS OF FRESH FISH, MUSSELS, AND CLAMS TOSSED WITH A SPICY TOMATO SAUCE	26
<u>SPAGHETTINI BOLOGNESE</u> -TRADITIONAL ITALIAN MEAT SAUCE	18

NOVEMBER

ANTIPASTO FOR TWO

BRUSCHETTA- OYSTER MUSHROOMS, GOAT CHEESE, ROASTED PEPPERS, AND WHITE TRUFFLE OIL 10

OSTRICA VOLARE- HALFSHELL OYSTERS WITH BROCCOLI RABE AND CRISPY PROSCIUTTO BAKED WITH A SAFFRON AIOLI 12

ANTIPASTO FOR ONE

CAPELLINI PUTTANESCA- ANCHOVIES, CAPERS, PEPPERS, AND OLIVES IN A RED WINE AND TOMATO SAUCE 10

SMOKED SALMON CROSTINI-THIN SLICED CRISP ITALIAN BREAD TOPPED WITH CREAM CHEESE, SMOKED SALMON, CAPERS, AND DICED ONION DRIZZLED WITH OLIVE OIL 9

ANATRA ALLA MELAGRANA- LAVENDER CRUSTED DUCK BREAST WITH POMEGRANATE REDUCTION 9

INSALATE SALADS

INSALATA INVERNO-ROASTED BEETS, GORGONZOLA, CRISPY PANCETTA, AND CANDIED PECANS TOSSED WITH SPRING MIX AND A HONEY, GARLIC, AND BALSAMIC DRESSING 9

CAPRESE-TOMATO, MOZZARELLA, AND BASIL SALAD WITH EXTRA VIRGIN OLIVE OIL 8

ZUPPE SOUP

PASTA E FAGIOLI- CANNELINI BEANS, ROOT VEGETABLES, TOMATOES, AND DITALINI PASTA 7

RISOTTO RICE

ZUCCA E FONTINA RISOTTO- ROASTED BUTTERNUT SQUASH, CARAMELIZED LEEKS, AND FONTINA CHEESE 17

PIATTO PRINCIPALE MAINCOURSE

MAILIE- ROSEMARY AND ROASTED GARLIC MARINATED PORK TENDERLOIN WITH AN APPLE AND BLUEBERRY COMPOTE 26

FILETTO DI SALMONE-SEARED SALMON OVER SAUTEED BABY GREENS, ASPARAGUS, AND CARAMELIZED ONIONS IN A CARROT AND GINGER BROTH 24

FILETTO DI MANZO- 8OZ BEEF TENDERLOIN TOPPED WITH GORGONZOLA CHEESE, CRISPY PROSCIUTTO, AND A VEAL DEMI GLACE 32

COSTOLETTA DI VITELLO- GRILLED VEAL CHOP SERVED WITH BRAISED GREENS AND FINISHED WITH A BAROLO WINE REDUCTION 32

GRANDI PASTE ENTRÉE PASTAS

RAVIOLI- SHRIMP AND SEABASS FILLED FINISHED WITH A SAFFRON CREAM REDUCTION 23

PENNE CARCERATTA- CRUMBLED ITALIAN SAUSAGE IN A TOMATO CREAM SAUCE 19

CAPANELLE CARCIOFO- GRILLED ARTICHOKE HEARTS, SPINACH, KALAMATA OLIVES, RICOTTA SALATA, AND A POMODORO SAUCE 18

EXECUTIVE CHEF JOSHUA D. MOORE
SOUS CHEF JEREMIAH A. BROWN