

ANTICA



ROMA

PICCOLI PIATTI

small plate appetizers

SAMON FUME'	smoked salmon, cucumber, lemon zest, dill, horseradish cream 4
COZZE QUAZZETTO	steamed mussels simmered in garlic white wine broth 5
ROLLATO di ZUCCHINE	prosciutto and zucchini rolls with toasted almonds 4
CAPELANTE	pan seared sea and bay scallops, salsa verde 5
BISTECCA DOLCE	grilled marinated skirt steak with onion marmalade 5
MELANZANE CAPRINO	grilled eggplant, goat cheese, roasted red pepper, fresh basil, extra virgin olive oil 4
CALAMARI FRITTI	lightly fried squid, eggplant, zucchini with housemade marinara 6
BRESAOLA	imported dry cured beef thinly sliced and rolled with cream of artichoke and goat cheese 5
SCAMPETTI ROMANA	grilled shrimp, fresh herbs, extra virgin olive oil 6
SPIEDINI TOSCANI	rosemary skewer with grilled chicken or salmon, crostini with olive tapenade 4
POLPETTINE DI GRANCHIO	mini crab cakes with sweet chili sauce 3
LUMACHE	escargot with fresh herbs in a sherry wine, butter sauce 4
CROCCHETTE DI ZUCCA	pumpkin and goat cheese croquette, sweet chili sauce 3
PORTOBELLO CAPRESE	grilled portabella mushroom, tomato, crumbled gorgonzola 3
SAMON TARTARA	minced smoked salmon, red onions, capers, lemon vinaigrette with crostini and horseradish cream 4
CARCIOFI	marinated artichoke hearts, fresh herbs, saffron butter sauce 5

All Piccoli Piatti are \$3 during Happy Hour Monday – Friday

18% gratuity will be added to parties of 6 or more - split plates are \$2 - major credit cards and local checks accepted

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SPECIALITA' E CRUDO

CARPACCIO SALMONE	smoked atlantic salmon, lemon, extra virgin olive oil, served with fresh arugula, red onions, capers 8
CARPACCIO MANZO	thinly sliced cured beef marinated in olive oil, pepper, lemon, with arugula, shaved parmigiano reggiano 8
MELANZANE	grilled eggplant with marinara and mozzarella 8
CARCIOFO RIPIENO	artichoke stuffed with fresh herbs and bread seasoning in a garlic, white wine broth 8
VERDURE GRIGLIATE	a medley of grilled vegetables 9 add grilled shrimp or chicken 4

LE BRUSCHETTE

rustic bread rubbed with fresh garlic, topped with:

POMODORO	roma tomato, basil, extra virgin olive oil 5
MELANZANE	grilled eggplant, roma tomato, basil, extra virgin olive oil 6
AVOCADO	sliced avocado, goat cheese, red onion, sweet red chili sauce 7
PANZANELLA FRESCA	fior di latte mozzarella, roma tomato, basil, extra virgin olive oil 7

ZUPPA E INSALATE

MINISTRONE	housemade minestrone cup 4 bowl 6
INSALATA CESARE	classic caesar salad 7
INSALATA MISTA	organic mixed greens with red bell pepper, grape tomato, fontina, fig balsamic vinaigrette 7
INSALATA ITALIA	roma tomato, fior di latte mozzarella, avocado, basil, organic spring mix, extra virgin olive oil 9
INSALATA di MELA	organic baby greens, carpaccio apple slice, toasted walnuts, gorgonzola, herb vinaigrette 9
CAPRESE	fior di latte mozzarella, roma tomato, basil, extra virgin olive oil 9

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LA PASTA FATTA IN CASA

gluten-free linguine, fettuccine, and gnocchi are available upon request and multi-grain penne can be substituted for any pasta

PENNE ARRABBIATA	penne with red chili pepper, garlic, italian parsley, crushed tomato 10
FRUTTI di MARE	bay scallops, shrimp, chef's choice seasonal seafood sautéed in garlic, tomato, white wine, served with linguine 18
FETTUCCHINE ARAGOSTA	garlic and basil fettuccine with lobster, shrimp, peas, sun dried tomato in a lobster cream sauce 23
GNOCCHI	fresh potato pasta with choice of "quattro formaggi" sauce with sage, gorgonzola, fontina, ricotta, and parmesan or "alla sorrentina" served in a pink tomato basil cream sauce with eggplant, topped with baked mozzarella 15
LINGUINE VONGOLE	linguine with a lightly spiced sauce of manila clams sautéed with white wine, olive oil, garlic, crushed red pepper, basil 16
RAVIOLI di ZUCCA	butternut squash ravioli in butter and sage sauce 16
ROTOLO di PASTA	ricotta and spinach rolled in fresh pasta sheet, sliced and baked "al pomodoro" with a tomato and basil sauce, or "al burro" with sage, butter, parmesan 14
NOCE e ZUCCA	penne, walnuts, butternut squash, parmesan, touch of cream 14
RISOTTO GAMBERI	arborio rice with shrimp, asparagus in a creamy tomato, basil sauce 16
FETTUCCHINE ALLA PANNA	garlic and basil fettuccine with a classic alfredo sauce 14 add grilled chicken or shrimp 4
PASTA al FORNO	penne, pink tomato basil cream sauce, baked with eggplant, mozzarella, parmesan 14
CAPELLINI	fresh saffron angel hair pasta with bay scallops, zucchini, mushrooms, light cream sauce 17
SPAGHETTINI E POLPETTE	spaghettini with choice of tomato basil sauce with housemade meatballs or bolognese sauce 15
LASAGNA CARNE	fresh pasta layered with tomato sauce and ground beef, béchamel sauce 14
PAELLA VALENCIA	arborio rice with chicken, italian sausage, mussels, clams, shrimp, kalamata olive, artichoke heart, red bell pepper in a saffron sauce 19

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DAL PIZZETTARO

from our Italian wood burning oven

MARGHERITA	housemade tomato sauce, basil, mozzarella 10 add san daniele prosciutto, salami, or pepperoni 3
TRASTEVERE	fontina, grilled chicken, caesar salad, jalapeno peppers, tomato 13
VIA FLAVIA	san daniele prosciutto, mozzarella, tomato, arugula, shaved parmigiano reggiano 14
QUATTRO STAGIONI	housemade tomato sauce, mozzarella, artichoke heart, kalamata olive, mushroom, san daniele prosciutto 14
SALMONE FUMATO	smoked salmon, mozzarella, avocado, arugula, red onion, capers, cherry tomato 14
QUARTICCIOLO	italian sausage, housemade tomato sauce, mozzarella, basil 13
VIA FRATTINA	mozzarella, gorgonzola, fontina, mascarpone, san daniele prosciutto 14

LA CARNE E IL PESCE

SALMONE SICILIANO	wild north atlantic salmon, artichoke hearts, kalamata olives, capers in a garlic, white wine sauce, with spinach and roasted potatoes 18
BISTECCA FLAVIA	grilled ten ounce new york strip steak with arugula, mushrooms, garlic in extra virgin olive oil, served with string beans and roasted potatoes 24
POLLO VALDOSTANA	chicken breast topped with prosciutto, mozzarella, asparagus in a marsala demi-glace sauce, served with roasted potatoes and fresh spinach 17
FILETTO CARDINALE	seven ounce filet mignon seared with fresh rosemary and black pepper, with garlic mashed potatoes and grilled asparagus 23
CIOPPINO	shrimp, clams, mussels, calamari, chef's choice seasonal fish simmered with white wine, tomato and basil sauce, rosemary, capers, and red bell peppers, served with garlic crostini 23
POLLO SALTIMBOCCA	chicken breast topped with prosciutto and sage, sautéed with white wine and capers, served with garlic mashed potatoes and grilled asparagus 17

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