



Presents
Lazio
A Roman Holiday!

-ANTIPASTI-

Crostini di Polenta **\$14**

Grilled polenta squares topped with bay shrimp, fresh Burrata cheese and balsamic glaze!

Calamari Alla Griglia **\$14**

Tender baby squid grilled with extra virgin olive oil, garlic and white wine. Kalamata olives, capers and grape tomatoes!

Insalata Tre Colore **\$15**

Fresh baby arugula, heirloom tomatoes and fresh Fior di Latte mozzarella!

-PASTA-

Rigatoni Carbonara **\$19**

Pasta tubes with butter, sweet cream, onion, farm egg yolk, and pancetta, finished with cracked pepper!

Ravioli Bella Fiorenza **\$21**

House made four-cheese and spinach ravioli with tomato sauce, fresh basil and fresh Burrata cheese!

Fettucine con Salmone **\$28**

House egg fettuccine with sweet cream, porcini mushrooms, crushed tomatoes and a fillet of wild salmon!

-SECONDO-

Vitello Saltimbocca **\$26**

Fresh cutlet of veal, pan seared with fresh sage, prosciutto and fresh mozzarella!

Filletto Maria Luisa **\$40**

6 oz. grass-fed beef tenderloin grilled to order, finished in a cognac cream sauce with artichokes. Served with mashed red skinned potatoes and steamed broccoli!

Frittura di Pesce **\$40**

A mixed seafood fry of fresh wild tilapia, large gulf prawns, Cape Cod sea scallops and tender baby squid. Served with cherry pepper aioli and a side of pasta!

-DOLCI-

Italian Cream Cake **\$11**

Sponge cake layered with marscapone cream, drizzled with warm raspberry sauce and topped with whipped cream!

Gelato Misto **\$9**

Dark chocolate and strawberry swirl with warm chocolate sauce, pistachios and whipped cream!



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VINO

-BIANCO-

Casale Mattia Frascati Superiore DOC Terre del Casale 2015

Glass-\$12 **Bottle-\$48**

Fresh, fruity aromas with notes of golden delicious apple and white flowers. Medium dry with balanced flavors. Pairs perfectly with Fettucine con Salmone!

Casale Mattia Romos Roma Bianco IGT 2014

Glass-\$12 **Bottle-\$48**

Golden yellow with a bouquet of white peach and jasmine. Dry, rich and round flavors make this a very good aperitif. Try it with Frittura di Pesce, the fine acidity will be just right with fried fish!

-ROSSO-

Casale Mattia Costa Magna Merlot 2014

Glass-\$12 **Bottle-\$48**

Intense spicy aromas and earthy scents. Full-bodied with soft, silky tannins and notes of blackberry. Match this with the Filetto Maria Luisa for an unforgettable flavor combination!

Casale del Giglio Petit Verdot 2013

Glass-\$15 **Bottle-\$56**

Deep crimson color, this wine displays an intense, lingering aroma of red berry, cherry and juniper. Elegant and full-bodied, with velvety tannins and a white pepper spice finish. This grape variety from Bordeaux, France has adapted perfectly to the climate of Lazio. Drink it with the Vitello Saltimbocca for a memorable experience!