



Chef' 5,7,10 course tasting menu available on request

*Antipasti/Appetizers
Freddi/Cold
\$12.00*

Verdura & ricotta

Grilled fresh vegetables , balsamic vinegar
Goat Cheese, garlic, olive oil, crostinis

Coctail di Trota Affumicata

House smoked trout, gin aioli,
capers, red onion & crostini

Finocchi e Funghi

Fresh fennel, mushrooms, shaved
parmigiano reggiano & lemon

Carpaccio di Manzo

Beef, shaved reggiano, lemon,
truffled mushrooms & micro greens

*Caldi/Hot
\$12.00*

Lumache alla Peppe

Snails in garlic & gorgonzola sauce
in puff pastry

Polpettine di Mamma

Mom's homemade meatballs,
in ragu sauce & polenta fries

Fritto Misto

Fresh flash fried calamari,
Tempura asparagus, peppers

Grigliata di Scampi

Grilled large gulf shrimp,
truffled bread crumbs lemon butter

*Insalate/Salads
\$8*

Di Peppe

Romaine lettuce, hearts of palm, mozzarella,
tomato, red onions, salame, house dressing

Spinaci

Baby spinach, gorgonzola, walnuts, oranges,
dried cranberries, sherry vinaigrette

Mista Verde

Field greens, goat cheese, sunflower seeds,
Tomatoes kalamata olives, red wine vinaigrette

Sformata di Pomodori

Tomato, mozzarella, basil,
extra virgin olive oil & balsamic reduction

Primi /Pasta

\$16/\$20

Linguine alla Puttanesca

Spicy fresh tomato sauce,
Black olives & capers

Rigatoni Primavera

Spinach, mushrooms, zucchini,
sundried tomatoes, slivered garlic, pine nuts

Ravioli Toscani

Veal & Portobello stuffed parma prosciutto,
peas in romano cream sauce

Pappardelle alla Buongustaio

Fresh wide noodle with shrimp,
Brandy cream sauce & mushrooms

Fettuccine Alfredo

King's classic rich cream
reggiano & black pepper

Linguine con Tonno

Imported Genoa tuna in tomato,
garlic, basil & touch of red pepper

Cannelloni Casalinghi

Homemade beef filled, baked in
ragu & béchamel

Spaghetti al Pomodoro Fritti

Fresh marinara sauce, pan seared
Till golden crispy

Secondi /Entrees

Pollo Parmigiana \$18/22

Chicken breast, classic style
Tomato & mozzarella

Pollo al Mattone \$19/24

Airline breast, mushroom,
rosemary, garlic baked

Anatra con VinCotto \$24/28

Duck breast, peas, shallots,
vincotto demi glace

Picata al Limone \$22/28

Veal, lemon sauce, capers
classic style

Scaloppine al Marsala \$22/28

tomato, trio of mushrooms
sweet Marsala glaze

Saltimbocca di Vitello

\$22/28

Veal, prosciutto, mozzarella,
sage, Pinot Grigio sauce

Filetto Arrosto \$26/32

Tenderloin, charbroiled
with demi glaze, 6/10 oz

Bistecca ai Ferri \$28

Strip Sirloin, seasoned
and grilled to perfection, 12 oz

Costola di Maiale \$18/26

Pork Chop, Sicilian style lemon
garlic breadcrumbs, 7/14 oz

Agnello alla Menta \$24/32

Lamb small t-bone, Colorado
Mint sauce reduction

Costola di Vitello \$32/40

Veal Chop in Chianti
reduction, 14/24 oz

Lombata al Burro \$32

Bone in Ribeye, gorgonzola,
sundried tomato, butter, 16oz

Salmone all Griglia \$22/28

fresh salmon,
lemon, butter, capers

Gamberi Picanti \$28

Shrimp, tomato, garlic, spicy
or Scampi style

Pesce del Giorno \$M.P

Fresh daily catch
at Chef's recommendation