

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

Antipasti/Appetizers
Freddi/Cold

Verdura & ricotta *$9*
Grilled fresh vegetables , balsamic vinegar
Goat Cheese, garlic, olive oil, crostinis

Coctail di Trota Affumicata *$11*
House smoked trout, gin aioli,
capers, red onion & crostini

Finocchi e Funghi *$9*
Fresh fennel, mushrooms, shaved
parmigiano reggiano & lemon

Carpaccio di Manzo *$10*
Beef, shaved reggiano, lemon,
truffled mushrooms & micro greens

Caldi/Hot

Lumache alla Peppe *$10*
Snails in garlic & gorgonzola sauce
in puff pastry

Polpettine di Mamma *$8*
Mom's homemade meatballs,
in ragu sauce & polenta fries

Fritto Misto *$9*
Fresh flash fried calamari,
Tempura asparagus, peppers

Grigliata di Scampi *$11*
Grilled large gulf shrimp,
truffled bread crumbs lemon butter

Insalate/Salads

Di Peppe *$6*
Romaine lettuce, hearts of palm, mozzarella,
tomato, red onions,salame, house dressing

Spinaci *$7*
Baby spinach, gorgonzola, walnuts, oranges,
dried cranberries, sherry vinaigrette

Mista Verde *$6*
Field greens, goat cheese, sunflower seeds,
Tomatoes kalamata olives, red wine vinaigrette

Sformata di Pomodori *$8*
Tomato, mozzarella, basil,
extra virgin olive oil & balsamic reduction

Many items available upon request
No split orders please
Thank you for your patronage

No separate checks
Primi /Pasta

Linguine alla Puttanesca *$14/18*
Spicy fresh tomato sauce,
black olives & capers

Rigatoni Primavera *$14/18*
Spinach, mushrooms, zucchini,
sundried tomatoes, slivered garlic, pine nuts

Fettuccine Alfredo *$14/18*
King's classic rich cream
reggiano & black pepper

Linguine con Tonno *$14/18*
Imported Genoa tuna in tomato, garlic, basil & touch of red pepper

Ravioli Toscani *$16/20*
Veal & Portobello stuffed parma prosciutto, peas in romano cream sauce

Cannelloni Casalinghi *$16/20*
Homemade beef filled, baked in ragu & béchamel

Pappardelle alla Buongustaio *$18/22*
Fresh wide noodle with shrimp, Brandy cream sauce & mushrooms

Spaghetti al Pomodoro Fritti *$14/18*
Fresh marinara sauce, pan seared Till golden crispy

Secondi /Entrees

Pollo Parmigiana *$14/20* $*22/28*
Chicken breast, classic style Tomato &mozzarella

Pollo al Mattone *$16/22*
Airline breast, mushroom, rosemary, garlic baked

Anatra con VinCotto
Duck breast, peas, shallots, vincotto demi glace

Picata al Limone *$19/26*
Veal, lemon sauce, capers classic style

Scaloppine al Marsala *$19/26*
tomato, trio of mushrooms sweet Marsala glaze

Saltimbocca di Vitello $*19/26*
Veal, prosciutto, mozzarella, sage, Pinot Grigio sauce

Filetto Arrosto *$22/32* $*14/22*
Tenderloin, charbroiled with demi glaze, 6/10 oz

Bistecca ai Ferri *$26*
Strip Sirloin, seasoned and grilled to perfection, 12 oz

Costola di Maiale
Pork Chop, truffled breadcrumbs, 7/14 oz

Agnello alla Menta *$MP*
Lamb rack, Colorado Mint sauce reduction

Costola di Vitello *$28/38*
Veal Chop in Chianti reduction, 14/24 oz

Lombata al Burro $*32*
Bone in Ribeye, gorgonzola, sundried tomato, butter, 16oz

Salmone all Griglia *$18/26*
Fresh daily salmon, lemon, butter, capers

Gamberi Picanti *$18/26*
Shrimp, tomato, garlic, red pepper

Pesce del Giorno $*MP*
Fresh daily catch at Chef's recommendation

SORRY NO SEPARATE CHECKS