

Antipasti e Stuzzichetti

Carpaccio di Manzo - Thinly sliced beef with Parmigiano shavings, truffle oil & capers -----	\$13.00
Carpaccio di tonno – thinly sliced Ahi tuna with shaved onions, truffle oil & capers-----	\$13.00
Salmone affumicato – smoked salmon served with oil/lemon/caper and shaved onions -----	\$13.00
Charcuterie all’Italiana – Imported cured Italian meats and cheeses -----	\$14.00
Bresaola – thinly sliced Air dried filet mignon served over greens and Tuscan olive oil -----	\$13.00
Escargot alla Romana – escargot sautéed in a butter/garlic/Sambuca and fresh herbs -----	\$13.00
Bruschetta del giorno – grilled bread with topping of the day	\$10.00
Prosciutto e melone – Sliced prosciutto over melon	\$13.00

Minestre e Zuppe

Zuppa della casa – Ask wait person -----	\$8.00
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Insalate

Add: Shrimp \$13, Chicken \$13.00, Lamb chops \$16.00, Bistro steak \$16.00

Burrata – Mozzarella Burrata, roasted peppers, olive oil -----	\$13.00
Caprese – Mozzarella, tomato, basil and olive oil -----	\$13.00
Cesare – House salad mix with our homemade Caesar dressing -----	\$10.00
Bosco – Organic greens, oranges, gorgonzola, olives in a maple balsamic dressing -----	\$12.00
Beets – beets, apples, gorgonzola with lemon/olive oil emulsion -----	\$12.00
Rughetta – Arugala, tomatoes, olives, parmigiano, with lemon/olive oil emulsion -----	\$12.00

Risotti e Farinacei (served with house salad)

Risotto del Giorno - Ask wait person-----	\$ market price
Ravioli del Giorno – Ask wait person, -----	\$ market price
Gnocchi di casa – Yukon Gold dumplings with house Bolognese sauce and truffle oil.....	\$20.00
Manicotti – Chef’s creation of the day -----	\$ market price

La Pasta (served with house salad)

Your choice : fettuccine, spaghetti, capellini, penne, gluten free penne \$1.50

Sugo Rosso:

Pomodoro – Our mother’s tomato sauce with onion, celery, carrots and tomatoes ----- \$18.00

Hot & Spicy Puttanesca – tomato sauce, anchovy, capers, olives and Chili pepper ----- \$21.00

Bolognese –Our tomato sauce with ground veal and beef ----- \$20.00

Polpette – Our tomato sauce with spicy veal/beef meatballs ----- \$20.00

Sugo alla crema:

Carbonara – Ham, bacon, peas in a rich cream sauce and parmigiano ----- \$22.00

Portofino– Chicken, sun dried tomatoes, pesto, with a touch of cream ----- \$22.00

Sugo di pesce:

Pescatore – large shrimp, clams and scallops, fire roasted peppers/onions, tomato sauce ----- \$25.00

Scampi - large shrimp, oil, garlic, fresh herbs, white wine and lemon juice ----- \$22.00

Pietanze /Main Courses

La Parmigiana: (served with house salad and side of pasta/tomato sauce)

Vitello –breaded veal cutlet with Panko crumbs topped with tomato sauce & mozzarella ----- \$26.00

Pollo - breaded chicken breast with Panko crumbs topped with tomato sauce & mozzarella ----- \$25.00

Melanzana - breaded eggplant, Panko crumbs, tomato sauce & mozzarella ----- \$22.00

Vitello/Veal Medallions: (served with house salad, & vegetable of the day)

Marsala – mushroom, Marsala wine and veal demiglaze ----- \$26.00

Au Poivre’ – spicy 4 color peppercorn sauce with Brandy and veal demiglaze ----- \$26.00

Puttanesca – spicy tomato sauce with olives, capers, pepperoncini, anchovies ----- \$26.00

Bambini/Children (8 and under)

Pasta with cream sauce, butter & cheese, tomato sauce, meat sauce ----- \$10.00

Chicken Parmigiana with pasta \$13.00

Specials

Enjoy Chef Jason's special creations of the week
Enjoy Chef Patty's dessert creations to end a perfect meal.

Entrees:

Veal chop *** (wine suggestion: **Federalist**)

A wonderful 16 Oz French cut veal chop, grilled to perfection, served with a green peppercorn /brandy sauce and roasted potatoes..... \$38.00

Brome Lac Duck *** (wine suggestion: Brunello)

*Classic half duck served with raspberry thyme sauce, Basmati rice with slivered almonds.
..... \$36.00*

Lamb Chop *** (wine suggestion: Amarone)

Herb marinated New Zealand lamb chop served with gorgonzola potato cassoulet and Balsamic reduction..... \$36.00

Eggplant Tower *** (wine bottle suggestion: Rose' Cos de mas)

Fresh eggplant coated with panko Japanese rice crumb, filled with mozzarella, fresh tomato and pesto, baked in the oven till crispy, served with pasta\$24.00

Mama's Chicken *** (wine bottle suggestion: Barbaresco)

Herb rubbed chicken slow roasted, artichoke, olives, tomatoes, roasted potatoes\$28.00

Atlantic Salmon *** (wine suggestion: Arneis del Piemonte)

Pesto crusted Atlantic salmon fillet over baby field greens with marinated tomatoes and Poached new potatoes.....\$28.00

Special thanks to our product partners: Mazza Farms, Reinhart, Squash Valley, 3 Crows Farm, Stowe Seafood, Us Foods, Trattoria La Festa gardens, Vermont Salumi, Georgette Huffman Farm
***** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*****

***** A 20% service charge will be added to all parties of 6 or more*****