

# MENU DELLA CENA

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## SALUMERIA

Sliced-at-the-moment cured meats, served with housemade breadsticks,  
sottoaceti & Grana Padano (any combination)

COPPA 19.95 • SPECK 19.95 • BRESAOLA 20.95 • SALAME RUSTICO 19.95  
PROSCIUTTO SAN DANIELE 20.95 • SALUMERIA ASSORTITA 21.95

## ANTIPASTI

BRUSCHETTA CALDA 15.50

Grilled ciabatta rubbed with garlic & topped with warm  
chopped tomatoes, basil & kalamata olives

CARPACCIO CON RUCHETTA\* 18.95

Thinly sliced raw Certified Piedmontese beef, wild baby arugula,  
capers, Grana Padano & lemon-olive oil dressing

CALAMARETTI FRITTI 19.95

Baby squid lightly floured & deep-fried served with spicy marinara,  
grilled polenta & tartar sauce

POLIPO CON PATATE 20.95

Warm octopus & potato salad with extra-virgin olive oil & lemon juice

BURRATA AL TARTUFO NERO CON PROSCIUTTO 17.95

Burrata & black truffle; served with prosciutto & garlic ciabatta

FORMAGGI MISTI 20.95

A selection of cheeses from the northern region of Italy;  
served with bell pepper & pear chutneys, fresh grapes & croutons

POLENTA CON GOULASH 15.95

Soft polenta topped with tender beef stew slow roasted in red wine, onion & paprika

POLPETTINE DUETTO (contains pistachios) 15.95

Housemade meatballs on soft polenta prepared two different ways:  
with truffle accented mushrooms & with tomato sauce & Grana Padano

ANTIPASTO DI PESCE\* 22.95

Seafood sampler of grilled shrimp, spicy calamari, Carpaccio di Spada & Polipo con Patate

# MINESTRE E INSALATE

ZUPPA DEL GIORNO 10.95  
Housemade soup of the day

MINISTRONE DI VERDURA 10.95  
Seasonal vegetable soup made with vegetable stock (vegan)

CAPRESE INVERNALE 18.95  
Grilled Rosso Bruno tomatoes, fresh mozzarella, basil,  
basil-infused extra-virgin olive oil & kalamata olives

INSALATA DI PERE 15.95  
Wild baby arugula, radicchio, frisee, Belgian endive, grilled pears, grapes,  
blue cheese, toasted pecans, pomegranate dressing

INSALATA CANALETTO 13.95  
Mixed greens, shaved Grana Padano, house vinaigrette, garlic croutons

INSALATA CESARINA 16.95  
Romaine lettuce, Grana Padano, hardboiled egg,  
heirloom tomatoes, housemade Caesar dressing, croutons

# PIZZA DAL FORNO

MARGHERITA 19.95  
Thin-crust pizza with mozzarella, oregano, basil & tomato sauce

SALSICCIA PICCANTE 22.95  
Thin-crust pizza with spicy sausage, mozzarella, bell peppers, caramelized onions,  
smoked mozzarella, tomato & spicy peperoncino sauce

SALAMINO E FUNGHI 22.95  
Thin-crust pizza with fresh mozzarella, spicy salami, mushrooms,  
Grana Padano, oregano & tomato sauce

CAPRICCIOSA 21.95  
Thin-crust pizza with imported ham, mushrooms, artichokes,  
mozzarella, black olives, oregano & tomato sauce

GORGONZOLA E SPECK 21.95  
Thin-crust pizza with Gorgonzola, speck, mozzarella, mushrooms, truffle oil & parsley

CRISTINA 25.95  
Thin-crust pizza with fresh mozzarella, prosciutto San Daniele, shaved Grana Padano,  
mushrooms & wild baby arugula, drizzled with white truffle oil

CALZONE 23.95

Folded pizza filled with mozzarella, mushrooms, ricotta, ham & tomato sauce

## DALLA RISOTTERIA MAZZON

VENEZIA ANTICA 24.95

Risotto with asparagus, saffron, chicken breast & Grana Padano

FILANTE TARTUFATO 27.95

Risotto with burrata, tomatoes, shallots, garlic,  
Grana Padano & black truffle shavings

COE SECOE E AMARONE 28.95

Risotto with beef tenderloin, porcini mushrooms,  
Amarone wine & Grana Padano

SANT' ERASMO 25.95

Risotto with shrimp, crab & baby artichoke

SEPIE NERE 26.95

Risotto with shrimp, scallops & fresh Mediterranean  
cuttlefish with natural black ink

## PRIMI

DRY PASTA IS IMPORTED FROM ITALY, FRESH PASTA IS MADE ON-SITE,  
GLUTEN-FREE PASTA AVAILABLE

VERMICELLI AL POMODORO 21.95

Angel hair pasta with chopped fresh tomatoes, marinara sauce,  
fresh basil, garlic & extra-virgin olive oil

PENNONI AL RAGU 22.95

Imported pasta tubes with a traditional meat ragu & Grana Padano

CANNELLONI DI POLLO 27.95

Large pasta tubes filled with free-range rotisserie chicken, organic spinach,  
sundried tomatoes & smoked mozzarella; baked in béchamel,  
topped with tomato sauce & mushrooms

BIGOLI CON POLPETTE E SCAMORZA 24.95

Pasta strands with housemade meatballs, tomato sauce,  
mushrooms, scamorza, pecorino & parsley (contains pistachios)

TAGLIATELLE ALLA CASTELLANA CON POLLO 24.95

Pasta ribbons tossed with chicken breast, bacon, shiitake mushrooms,  
Grana Padano & thyme in brandy-cream sauce

LINGUINE ALLA BURANELLA 32.95

Thin flat pasta with mussels, prawns, scallops & clams seasoned with tomatoes, crushed red pepper, garlic & Trebbiano wine

TURTEI D'ARAGOSTA 29.95

Ravioli filled with fresh Maine lobster, leeks & filone bread; topped with lobster claw, lobster-cream sauce & black truffle shavings

SPAGHETTI ALL'ARAGOSTA 45.95

Spaghettini with whole butterflied Maine lobster, tomatoes, garlic & brandy sauce

## GNOCCHI FATTI IN CASA

HOUSEMADE POTATO DUMPLINGS

BOLOGNESE 24.95

Traditional meat ragu

POMODORO 24.95

Marinara sauce & fresh basil

PESTO 23.95

Housemade pesto sauce

FORMAGGI 23.95

Asparagus, shallots, Gorgonzola, Stracchino, Grana Padano, cream & Trebbiano wine

## CARNE E POLLAME

POLLO ALLO SPIEDO 28.95

Free-range rotisserie chicken with white wine & rosemary; served with mashed potatoes & sautéed seasonal vegetables

FEGATO ALLA VENEZIANA\* 27.95

Sautéed calf's liver with slow cooked onions, white wine & parsley; served with grilled polenta

GOULASH CON FETTUCCINE 30.95

Tender beef stew slow roasted with red wine, onion & paprika; served with fettuccine in Grana Padano butter sauce

PETTO DI POLLO AL PEPERONCINO 29.95

Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, Trebbiano wine, dijon mustard & lemon; served with sautéed organic spinach

SCALOPPINE CON FUNGHI E SPECK\* 32.95  
Veal scaloppine topped with portobello mushroom,  
fontina & speck; served with grilled polenta

COSTATA DI MANZO\* 49.95  
Grilled 22 oz. bone-in prime rib-eye; served with sautéed organic spinach,  
roasted Yukon Gold potatoes & baked cannellini beans

## DAL MERCATO DEL PESCE

SALMONE ALLE GRIGLIA\* 34.95  
Grilled salmon fillet with lemon-oil & parsley sauce; served with  
roasted Yukon Gold potatoes & sautéed seasonal vegetables

GRIGLIATA DI PESCE CON POLENTA 36.95  
Mixed grill of salmon, sole, prawn, scallop & calamari topped with lemon olive oil;  
served with grilled polenta & sautéed seasonal vegetables

BRANZINO AL SALE O ALLA GRIGLIA\* 41.95  
Whole Mediterranean seabass baked under a salt crust or grilled; served with seasonal  
sautéed vegetables & roasted Yukon Gold potatoes (served tableside)

GAMBERONI ALLA BUSARA 39.95  
Giant prawns sautéed with paprika, garlic, capers, marinara, brandy & cream; served with  
spaghetti tossed with garlic, extra-virgin olive oil & Calabrian peperoncino

ZUPPA DI PESCE ALLA CHIOGGIOTTA 36.95  
Seafood stew with shrimp, prawn, scallops, clams,  
mussels & fresh fish fillet with grilled garlic ciabatta

FILETTO DI BRANZINO ALLA GRECA\* 33.95  
Grilled Mediterranean seabass with black & green olives, capers, tomatoes & Trebbiano wine;  
served with sautéed organic spinach & roasted Yukon Gold potatoes

## CONTORNI

PURE DI PATATE CON NOCE MOSCATA 11.95  
Mashed potatoes with nutmeg

FAGIOLI AL ROSMARINO 10.95  
Cannellini beans sautéed with shallots, garlic, bacon, rosemary, parsley & Trebbiano wine

VEGETALI MISTI IN PADELLA 10.95  
Seasonal vegetables sautéed with extra-virgin olive oil & garlic

SPINACI ALL'AGLIO E OLIO 10.95  
Organic spinach sautéed with extra-virgin olive oil & garlic

ASPARAGI ALLA GRIGLIA 11.95  
Fresh asparagus grilled with extra-virgin olive oil

POLENTA E GORGONZOLA 11.95  
Soft polenta with gorgonzola

\*Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Availability & prices subject to change.