

Ministre SOUP

Zuppa di Bosa

Clear chicken stock with fresh spinach, vegetables, ditalini pasta and delicate meatballs. Named after Doris who rolls every meatball with love. 8—

Zuppa del giorno—

Special soup of the day

Antipasti Caldi

HOT APPETIZERS

Cozze

Fresh mussels sautéed with garlic, basil, tomato, white wine and fresh herbs. 13—

Arancini

Risotto fritters- arborio rice blended with peas, fresh mozzarella and herbs, served with a spicy Sicilian tomato caper sauce. 9—

Calamari fritti

Lightly seasoned and floured calamari sizzled to perfection, served with marinara and fresh lemon. 14—

Gamberi Della Casa

Crisp breaded shrimp with spinach and lemon white wine reduction. 15/28—

Polenta

Polenta served with fontina cheese in a delicate mushroom sauce. A Calabrian delight! 10—

Crostini

Imported prosciutto, spinach and provolone served over grilled focaccia. 10—

Insalate SALADS

Insalata

Mixed garden greens, fennel, and plum tomato served with lemon and extra virgin olive oil. 8—

Insalata con gorgonzola

Mixed garden greens garnished with gorgonzola, pickled red onions, pancetta, and roasted olives, drizzled with white wine vinaigrette. 12—

Cesare classico

Crisp romaine lettuce topped with our flavorful house caesar dressing, parmiggiano cheese and served with grilled focaccia. 9—
add chicken 12— add shrimp 15—

Antipasti Freddi

COLD APPETIZERS

Bruschetta

Fennel, bell peppers, red onions, fresh herbs, scallions, and cannellini beans drizzled with balsamic vinegar. Served with grilled focaccia. 9—

Burratta

Creamy mozzarella, basil, tomatoes and crostini drizzled with extra virgin olive oil. 12—

Tuscan Pizza

Margharita 11—

Fresh Tomato Sauce,
Fresh Mozzarella, Basil,
Parmigiano-Reggiano

Cinque Formaggi

Five Cheese 14—
Mozzarella, Fontina, Ricotta,
Asiago, Gorgonzola,
Parmigiano, Arugula

Funghi

Mushroom 14—
Cremini, Shiitake, Portabello,
Gorgonzola, Italian parsley

Create Your Own

\$11 Pizza
\$1.50 per
ingredient

chicken
pancetta
prosciutto
sausage
shrimp
pepperoni
fontina

ricotta
fresh tomato
garlic
spinach
arugula
pesto
mushrooms

Pepperoni 12—

Fresh Tomato Sauce,
Pepperoni, Mozzarella,
Radicchio, Arugula

Salsiccia

Sausage 14—
Italian Sausage, Ricotta,
Caramelized Onions,
Mushrooms, Mozzarella,
Arugula

Bencivenga

Fig 15—
Figs, Prosciutto, Gorgonzola,
Garlic, Balsamic Reduction
Sauce, Arugula

olives
parmesan
gorgonzola
red onions
caramelized
onions

Italian Nouveau Specials

Zuppa del giorno

Special soup of the day

Pesce del giorno

Fresh fish of the day

Carne del giorno

Specialty meat of the day

Risotto del giorno

Arborio rice, cheese and seasonal selection of the day

Classics

Most dishes can be prepared *vegetarian* or *gluten free*, please ask.

Gamberi e pettine salsa rosa

Shrimp and scallops sautéed in olive oil and garlic, finished in a delicate blend of alfredo and marinara sauce, tossed with fettucine. 16/29—

Shalem's favorite

Tender chicken and asparagus tossed with ziti in a creamy balsamic reduction vinegar sauce. 13/23—

Alle vongole

Fresh clams, garlic, parsley and olive oil tossed with linguine in a lemon white wine butter sauce. 14/26—

Marsala con pollo

Chicken sautéed with portobello mushrooms and prosciutto, finished in a marsala wine sauce. Served with aglio olio pasta and seasonal vegetables. 24—

Milanese con pollo

Pan fried breaded chicken topped with a lemon white-wine butter sauce. Served with aglio olio pasta and vegetables. 23—

Picata con vitello

Veal sautéed with capers and portobello mushrooms in a white wine and lemon sauce. Served with aglio olio pasta and seasonal vegetables. 28—

Vitello saltimbocca

Pan seared lightly floured veal, stuffed with smoked mozzarella and fresh sage,. Served with aglio olio pasta and seasonal vegetables. 28—

Ciappino

Classic Italian seafood dish with clams, shrimp, calamari, sea scallops, fish and mussels in a light tomato stock, served with crostini. 31—

Pasta con gorgonzola

Chicken, pancetta, gorgonzola and cream tossed with penne pasta. 12/24—

Pasta del pescatore

Calamari, shrimp, clams, sea scallops, and mussels sautéed in garlic, olive oil and tomato. Tossed with linguine. 30—

Delightful Greens

Italian greens sautéed with garlic, fresh herbs, brussels sprouts and cannellini beans, tossed with extra virgin olive oil, with or without pasta. 12/23— add chicken 14/25— add shrimp or scallops, 17/30—

Primavera

Sautéed seasonal vegetables with fresh herbs and garlic, tossed with pasta in a white wine lemon butter sauce. 22—

Gamberi e pettine scampi

Shrimp and scallops sautéed in olive oil and garlic, fresh tomatoes and scallions. Finished in a lemon white wine butter sauce, tossed with linguine. 16/29—

Italian braised meat

Veal, lamb or beef braised in wine with onions, tomato, carrots, celery, and Italian herbs. Served with risotto and seasonal vegetables. Available on Friday and Saturday evenings. 29—

Split entrees \$6 charge | Tuscan Room available for private parties 40 person capacity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Farm to table, local ingredients used seasonally. 20% gratuity added to parties of 7 or larger.