

Dinner

Small plates/sharing

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| Cannellini Hummus with oven-roasted cherry tomatoes with Kalamata olives+ baguette crisps | \$6 |
| Tapenade olive, tomato + eggplant spread + roasted peppers, served with crisps | 8 |
| PEI Mussels with lemon, garlic + white wine broth, served with baguette crisps | 12 |
| Calamari fritti with peppers + zucchini flash fried+ served with spicy rémoulade | 9 |
| Polenta Fries tossed with truffle oil + reggiano served with gorgonzola cream | 8 |

Starters

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| Zuppa al Pomodoro , roasted tomato bisque with roasted garlic + reggiano crouton | \$7 |
| Mozzarella Fresca house made +served with roasted peppers, pesto + balsamic | 11 |
| Herb Roasted Beet Salad with arugula, pepper-candied pecans + goat cheese dressing | 8 |
| *Carpaccio of tenderloin... arugula + red onions + capers + avocado + truffle oil + Reggiano | 12 |
| Fried fresh mozzarella + pomodoro + pesto + anchovy olive oil | 8 |
| Grilled Octopus with lemon + garlic + shallot vinaigrette with cannellini beans + tomatoes | 13 |
| Cesare or House Greens | 6 |
| ...with Sweet Chili Glazed Shrimp or Grilled Chicken | add 7 |
| Kitchen salad entrée-sized salad of field greens + beans + prosciutto + grilled chicken + Herb-grilled vegetables + crispy onions + tomato + mozzarella + olives + egg | 14 |

Pizzette

Individually sized brick oven gourmet pizza

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| Di Pollo: roasted chicken + caramelized onion + Gorgonzola | \$10 |
| Figaro: figs + Gorgonzola + crisp pancetta + truffle honey | 12 |
| Quattro Formaggi: 4 cheeses including mozzarella + fontina + Gorgonzola + Reggiano | 10 |
| Di Parma: tender prosciutto + goat cheese + rosemary + arugula + mozzarella | 12 |
| Margherita: classic tomato + fresh mozzarella + basil | 9 |

Pastas

Half portions make ample appetizers or side dishes

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| Gnocchi della Nonna house-made ricotta gnocchi + prosciutto + mushrooms + roasted cipollini | \$16 |
| Risotto alla Piemontese wild mushroom risotto made with porcini broth | 14 |
| ...as a side dish | 6 |
| Linguine con cozze mussels, shaved fennel, sopressata + rich pomodoro sauce | 21 |
| Tortellini handmade tortellini filled with imported ham + ricotta in a sun-dried tomato cream | 17 |
| Mezzaluna di Zucca hand made pasta filled with roasted butternut squash + tossed in browned butter with sage, pine nuts +reggiano | 18 |
| Pappardelle alla Bolognese veal sauce with fresh sage + a light touch of cream | 17 |
| Capellini roasted garlic + fresh tomato pomodoro + basil | 15 |
| with sautéed Gulf Shrimp | add 7 |

Entrées

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| *Salmon with Dijon mustard crust over shiitake, spinach and onion sauté | \$22 |
| Pollo alla Saltimbocca chicken breast pounded with fresh sage and prosciutto seared with white wine sauce served with broccoli di raab | 19 |
| Cinghiale seasoned wild boar braised with exotic mushrooms + served over gorgonzola risotto | 24 |
| *Grilled Tenderloin Medallions served over gorgonzola/tomato tartine, herbs + black pepper cream | |
| 4 oz tenderloin | 20 |
| 6 oz tenderloin | 26 |
| Scallops + Shrimp sautéed with pancetta + shallot pan sauce over lobster risotto | 25 |

Sides

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| Baked Eggplant layered with fresh pomodoro + Reggiano + mozzarella | \$8 |
| RGF's "Really Good Fries" Idaho + sweet potatoes + fresh herbs served with spicy mayo | 6 |
| Brussels Sprouts cooked with pancetta + roasted garlic | 5 |
| Broccoli di raab sautéed with garlic, olive oil +pine nuts | 6 |
| Fettuccine alla panna fresh pasta with Reggiano cream sauce | 6 |

*THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED FOOD.

Chef/Owner: Dan Butler

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Gratuity of 18% will be added to parties of 6 or more.