

virtù

HONEST CRAFT

Celebrating Italian American Cuisine

Appetizers

Polpette | classic meatballs simmered in Sunday sauce, whipped ricotta, garlic bread

Caprese | vine ripened tomato, mozzarella di bufala, basil, extra virgin olive oil, sea salt

Carrozza | mozzarella "sandwich", egg battered and fried, lemon caper butter

Rollatini | eggplant rolls stuffed with ricotta, baked in Sunday sauce topped with caciocavallo & scamorza

Scampi | garlic butter sauteed shrimp, white wine, lemon & chile, grilled garlic focaccia

Cozze | mussels fra diavola, Maine mussels steamed in a spicy tomato sauce, garlic bread

Entrees

Al forno | baked paccheri pasta, Italian fennel sausage, calabrian cracked olives, provola affumicata

Spaghetti | arrabiatta, toasted garlic & calabrian chile sauteed shrimp in a spicy pomodoro sauce

Francaise | chicken or veal, egg & parmigiano battered, pan fried, lemon, white wine butter

Marsala | chicken or veal, sauteed crimini mushrooms, roasted garlic, marsala wine

Piccata | chicken or veal, lemon, amalfi salt packed capers, white wine & butter

Parmigiana | chicken or veal, breaded & fried, pomodoro sauce, caciocavallo scamorza cheese blend

Branzino | crispy skin mediterranean sea bass, lemon caper oreganata, toasted garlic

Additions

Polpo | charred octopus, lemon cecì, arugula fennel insalata, calabrian chile butter

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Asparagi | grilled asparagus, feta, bacon candy, duck egg, foie gras hollandaise

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Desserts

Cannoli | classic sweetened ricotta with chocolate chips stuffed crispy pastry shell

Tiramisu | traditional savoiardi, mascarpone crema, espresso, brut cocoa powder

Affogato | stracciatella or nocciola gelato drowned in espresso, whipped cream