



LE INSALATE

CAESAR SALAD FOR TWO

Traditional Caesar Salad for TWO, Prepared Table Side

INSALATA MISTA ALL'ITALIANA

Mixed Greens Served in Valter's EVOO and Balsamic Dressing with Shaved Fontina Cheese

CHOPPED AGNELLI SALAD PER VITTORIO

Tomato Carpaccio, Arugula, Carrots, Avocado, Croutons, Artichokes, Raw Portobello, Bell Peppers, and Fresh Burrata
In Light Balsamic Dressing

LE ZUPPE

PASTA E FAGIOLI ORIGINALE

Cannellini Beans Soup with Homemade Lacceneri

ZUPPA COTTA - ONE OF MY BEST RECIPES

Cannellini Beans, Mix of Mushrooms and Truffles

RIGATONI AL SUGO DELLA MAMMA

Rigatoni in Valter's Mother's Special Porcini & Meat Sauce

LE PASTE FATTE IN CASA

TUTTA PASTA DI VALTER

Sampler of Our Daily Homemade Gnocchi and Ravioli

RAVIOLI 4 FORMAGGI

Fresh Homemade Ravioli in a Four Cheese Cream Sauce with Asparagus

GNOCCHI BOSCAIOLA

Fresh Homemade Potato Dumplings Served in a Mixed Mushroom Cream Sauce

VERY WELL RECOMMENDED BY ME FROM MONTE SAN SAVINO

PASTA AL FORNO VERA

Homemade Lasagna Served With my Mother's Special Meat Sauce

PIZZA CARNE

Butterflied, Pan-fried Center Cut Compart Natural Duroc Pork Tenderloin
Served with Fresh Tomato Sauce, Mozzarella, and Basil

SALSICCE E MARE

Our Special Sweet Italian Sausage, Grilled Calamari, Mussels, Clams,
Scallops, and Shrimp, Served with Sautéed Spinach



RISOTTO OF THE DAY

LE PASTE SECCHHE

SPAGHETTI CARBONARA

Spaghetti with Homemade Pancetta in an Egg, Cream, Onion, and Parmesan Sauce

PENNE ALL'ARRABBIATA

Penne Served in a Zesty Tomato Sauce

SCALOPPINE DI MAIALE ALLA CHIANTIGIANA

Compart Natural Duroc Pork Tenderloin Scaloppine with Porcini Ragu' and Green Peppercorns,
Served in a Chianti and Port Sauce

LA MIA COTOGNATA

Compart Natural Duroc Pork Tenderloin Scaloppine with Apples and Figs in a Fresh Grape,
Mustard, and Reduced Port Sauce

PICCATA DI POLLO AL LIMONE

Tecumseh Farms Organic Smart Chicken Breast with Artichokes, Capers,
And Mushrooms in White Wine and Lemon Sauce

POLLO DELLA CASA

Tecumseh Farms Organic Smart Chicken Breast Sautéed with Caper Berries,
Lemon Juice, and Oyster Mushrooms, Served with Risotto in a Lemon Butter Sauce

POLLO NASSI

Tecumseh Farms Organic Smart Chicken Breast Scaloppine Served with Oyster Mushrooms,
And Mozzarella in a Marsala wine Sauce

NANA IN PORCHETTA SAVINESE

A Typical Valter's Family Sunday Dinner Recipe

Fennel Crusted Duck Breast in our Cognac and Grape Sauce