



**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 Avocado Dressing

**LE ZUPPE**

**PASTA E FAGIOLI ORIGINALE**

Cannellini Beans Soup with Homemade Capellini

**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,  
Scallop, and Shrimp, Served with Sautéed Spinach



**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**