



“Spartire” is the Italian word for sharing. We suggest ordering two small plates, one pasta and one large plate for every two people at your table.

SMALL PLATES

*ANTIPASTO ALL' ITALIANA

Biellese cured meat platter, artichoke, red bell pepper tapenade, eggplant caponata

VEAL AND SAGE POLPETTINE

glazed cipollini onions, rustic tomato sauce

ZUPPA DI PESCE

mussels, clams, shrimp, scallops, cod, vegetables, tomato saffron broth

CANALETTO SALAD

mixed lettuce, roasted beets, Gorgonzola, candied walnuts, balsamic reduction

MOZZARELLA DI BUFALA

artisan buffalo mozzarella cheese, fennel, arugula, baby lettuce, roasted cherry tomatoes, fig vincotto, toasted hazelnuts, basil oil

* BEEF CARPACCIO

truffle vinaigrette, asparagus, Grana Padano shavings

PASTA

SPAGHETTI ALLE VONGOLE VERACI E GAMBERI

garlic-chili clams and shrimp

SPAGHETTI

pomodoro  or bolognese

RAVIOLI AI GAMBERI

garlic shrimp ravioli, shellfish brandy cream sauce

POTATO GNOCCHI

braised beef short rib, mascarpone, butter-roasted carrots, celery

RIGATONI

Italian sausage, Mediterranean olives, spicy tomato sauce

STROZZAPRETI

Tuscan hand rolled pasta, porcini mushrooms, tomato, beef reduction

LARGE PLATES

* VITELLO AL FORNO

slow roasted, prosciutto wrapped veal tenderloin, artichoke purée, asparagus, oven braised potato, Barolo sauce

BRAISED CHICKEN CACCIATORE “AL FORNO”

caramelized carrots, soft Parmesan polenta

* COSTOLETTE DI AGNELLO IN CROSTA

lamb cutlets, arugula, tomato salad

BRANZINO AI FERRI

grilled sea bass fillet, fingerling potatoes, garlic spinach, roasted pinenuts, extra virgin olive oil

PORTOBELLO MUSHROOM

zucchini spaghetti



* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions.

DESSERTS

TIRAMISÙ lady fingers, espresso, coffee liquor, rum cocoa powder

TORTA CAPRESE AL LIMONE almond lemon tart, limoncello, pistachio biscotti, mascarpone cream

CANNOLI ALLA SICILIANA Ricotta and Marsala filled cannoli

GELATO bacio, pistachio, Malaga

SELECTION OF ITALIAN CHEESES

COCKTAILS 7.95

AMERICANO campari, sweet vermouth, soda water

BICICLETTA campari, white wine, soda water

BELLINI prosecco, peach puree

FRANGELICO TUSCAN MULE Frangelico, ginger ale

GOD FATHER amaretto, scotch

GOD MOTHER amaretto, vodka

NEGRONI campari, sweet vermouth, gin

ROSSINI prosecco, strawberry puree

APEROL SPRITZER aperol, prosecco

WINES

	GLASS	CARAFE	BOTTLE
Pinot Grigio, Delle Venezie	6.00	18	24
Pinot Grigio, Danzante	9.75	26	39
Moscato, Zonin	8.50	23	34
Salento Rosé	6.00	18	24
Primitivo Di Puglia	6.00	18	24
Pinot Noir, Pavia	6.00	18	24
Montepulciano D'Abbruzzo	6.00	18	24
Sangiovese, Santa Cristina Antinori	8.50	23	34
Melini Chianti Borgheri D'Elsa	8.50	23	34
Pinot Grigio, Ruffino	—	—	44
Chardonnay, Feudi De Pisciotto	—	—	39
Batasiolo Barbera D'Asti	—	—	39
Merlot Feudi Del Pisciotto 'Valentino'	—	—	39
Chianti Castiglioni Frescobaldi	—	—	45
Sangiovese, Brunello Di Montalcino, Castello-Banfi	—	—	114
Solaia, Antinori	—	—	329

DIGESTIVI

Limoncello	6.50
Amaretto	6.75
Frangelico	6.75
Sambuca	6.95
Grappa di Alexander	6.75

COGNAC

Hennessey V.S.	7.95
Courvoisier V.S.O.P.	8.50
Remy Martin V.S.O.P.	10.95
Courvoisier Napoleon	10.95