

Antipasti

Bruschetta

Grilled Tuscan bread | fresh tomatoes | onions | garlic oil

Minestrone di Verdure

Seasonal vegetables soup

Calamari alla Griglia

Grilled fresh baby Calamari | Tuscan bean salad

La Mozzarella

Fresh mozzarella | roasted red peppers | basil | extra virgin oil

Tagliere di Quattro

Assortment of Italian cured meats | Grana Padana | olives

Melanzane con Scarmozza

Grilled eggplant | red peppers | smoked mozzarella | balsamic reduction

Polpettine di Domenica

House made tiny meatballs in a tomato sauce

Vongole Veraci

Manilla Clams | pancetta | beans | garlic oil broth

Capesante con Lenticchie

Grilled Diver Scallops | lentil salad

Gamberi alla Griglia

Grilled shrimp | sautéed spinach

Pasta e Fagioli

Big Bowl of Papa's savory pasta | beans soup

Insalata al Taglio

Chopped Salad, cucumber | romaine | onions | tomatoes

Olives | roasted red peppers | shallot vinaigrette

Cento Colori

Endive | Radicchio | arugula | tomatoes | fresh mozzarella | balsamic vinaigrette

Rucola con Pere e Noci

Arugula | Endive | walnuts | pear | gorgonzola cheese | sherry vinaigrette

Cesare con Scaglie di Grana

Traditional Caesar salad | grana padana shavings

Panzanella Toscana

Vine ripe tomatoes | cucumbers | Tuscan beans | basil | onions | garlic croutons

Barbiettola con Crocchette di Pecorino

Arugula | roasted red beets | red peppers | goat cheese croquette | balsamic

Quattro Pazzi

Secondi Piatti

Pollo Francese

Chicken breast | dipped in egg wash | lemon butter sauce | sautéed spinach

Cotoletta Capricciosa

Breaded Chicken | topped with arugula | tomatoes | fresh mozzarella | olive oil

Pollo con Gamberi

Chicken breast | shrimp | roasted tomatoes | fava beans | wine butter sauce

Scaloppine Sorrentina

Medallions of Veal | eggplant | prosciutto | mozzarella | sherry wine sauce

Scaloppine con Carciofi

Medallions of Veal | artichokes | porcini mushrooms | cream sauce

Scampi Ubriachi

Shrimp | white wine garlic sauce | escarole & Tuscan beans

Trancio di Salmone alla Griglia

Grilled Salmon | sautéed spinach

Sogliola Incrostata di Parmigiano

Parmesan Encrusted Filet of Sole | spinach | lemon sauce

Brasato al Chianti

Braised short rib | mushroom gnocchi

Bistecca alla Piastra

Grilled Skirt Steak | caramelized onions | arugula & pancetta corn salad

Capesante alla Griglia

Grilled diver Scallops | asparagus risotto

Contorni

Spinach | Asparagus | Broccoli | Mushrooms

Please add \$1.50 for Grana Padana | Goat cheese | Gorgonzola

Piatti di Pasta

Maccheroni alla Chitarra

Hand cut square spaghetti | tossed in marinara sauce | basil

Rigatoni alla Buttera

Crumble hot sausage | peas | pink sauce | topped with ricotta

Panserotti con Carciofi

Half moon shaped Ravioli | artichokes | parmigiano | butter-sage | truffle oil

Spaghetti alla Carbonara

Spaghetti | pancetta lardons | onions | parmigiano reggiano

Pappardelle di Porcini con Funghi Misti

Wild mushrooms | sun dried | gorgonzola cream sauce | white truffle oil

Fettuccine alla Mitty

Chopped scallops | shrimp | lump crab meat | pink cognac sauce

Tagliolini con Verdure

Summer corn | shiitake mushrooms | pancetta | fava | parmigiano cream sauce

Cavatelli Marco Polo

Strips of chicken | sun dried tomatoes | broccoli and garlic and oil

Capellini con Piselli e Prosciutto

Prosciutto | sweet peas | pink sauce

Linguine Pescatore

Shrimp | scallops | mussels | clams | spicy marinara sauce.

Paccheri al Scarpariello

Chicken | hot peppers | mushrooms | rosemary -garlic broth

Bucatini all' Amatriciana

Hollow Spaghetti | pancetta | onions | spicy tomato sauce

Gnocchi Fatti a Casa Bolognese

Handmade Ricotta Gnocchi | meat ragu sauce | touch of cream

Farfalle con Gamberi

Shrimp | sun dried tomatoes | pink vodka sauce

Cavatelli Toscani

Sausage | Tuscan beans | arugula | fresh tomato | garlic oil

Orechiette Barese

Fire hats with tiny meatballs | marinara sauce

Cornettone con Crema di Porcini

Stuffed Mini Cannelloni | porcini mushrooms | diced zucchini | cream sauce

Capellini alla Puttanesca

Capers | anchovies | fresh tomatoes | black olives | peperoncino