

## ANTIPASTI

---

- Warm Artichoke Heart Dip with House Crostini's 12.  
Carpaccio di Bresola with Arugula and Capers 11.  
Calamari Due; Grilled and Fried. Spicy Tomato and Lemon Aioli 13.  
Steamed Mussels and Cockle Clams 14.  
Antipasti alla Ticino (for two) 16.

## ZUPPE

---

- Hearty Minestrone with Pesto and Shaved Parmesan 8.  
Tuscan White Bean with Rosemary and Escarole 8.  
Zuppa del Giorno 8.

## INSALATE

---

- Classic Caesar Salad 7.  
Pear, Apple, Frisee Salad with Warm Balsamic Gorgonzola and Walnuts 8.  
Roasted Tomato Caprese 9.  
Mixed Green Salad with Italian Vinaigrette 7.

## PIZZE

---

- Margherita...the classic 11.  
Prosciutto, Fresh Mozzarella Arugula 12.  
Quattro Fromage 12.  
Wild Mushroom, with Herbed Ricotta, Roasted Garlic and Mozzarella 14.  
Caramelized Onions with Spicy Sausage and Gorgonzola 13.  
Pesto with Sundried Tomato 13.

### *Granaio alla ticinese*

- Our basket of home made Focaccia, corn rosemary scones, and bread sticks  
Served with balsamic and olive oil

## PASTE

---

- Hand Rolled Gnocchi with Sage and Roasted Tomatoes 19.  
Linguini alla Diavola with Shrimp, Mussels, and Clams 27.  
Pasta Puttanesca 17.  
Lasagna alla Ticinese 19.  
Cavatappi al Pomodoro 16. with sausage 21.  
Fresh pasta del Giorno DQ.

## PIATTI FORTI

---

- Veal Picatta with Roasted Fingerlings 25.  
Beef Braciola with Creamy Polenta and Sautéed Spinach 32.  
House Apple Wood Smoked Salmon 26.  
Lamb Osso Bucco with Creamy Polenta 29.  
Roasted Chicken with Sage and Prosciutto 25.  
Eggplant Involtini 19.  
Saltimbocca alla Milanese 25

## DOLCI

---

- Tiramisu Ticinese 7.  
Panna Cotta with Fresh Berries 7.  
Chocolate Torte 7.  
Gelato Due with Biscotti 7. add espresso shot 9.

## BIBITE

---

- Italian Sodas 3.  
Panna or San Pellegrino 7.  
Caffe Ibis Espresso 3.  
Cappuccino 4.  
Latte 4.

Anne Carothers  
Chef de Cuisine

Kris Dumas  
Pastry Chef

An 18% gratuity may be added to parties of six or more