

LA PANETTERIA

ZUPPA E INSALATA

MINESTRONE (v) Fresh homemade vegetable soup	6	INSALATA TRICOLORE (v) Radicchio, endive, arugula, candid walnuts, orange segments tossed with honey vinaigrette	8
ZUPPA DEL GIORNO Fresh daily Chef Special	7	INSALATA DELLA CASA (v) Mixed green salad, shredded carrots, peppers, cucumber tossed with fresh lemon vinaigrette	6
CLASSIC "CAESAR" SALAD (v) Heart of romaine lettuce Caesar dressing tossed with parmesan cheese, crostini and black pepper Add-ons: Chicken 6, Steak 8, Salmon 8	7	INSALATA RUCOLA, PERE E FINOCCHIO (v) Arugula, roasted pears, shaved fennel tossed with shallot vinaigrette	9
LA CAPRESE (v) Fresh mozzarella, tomatoes, basil and aged balsamic and EVOO	10	INSALATA DI SPINACI, NOCI E GRANA	8
LA BURRATA (v) Homemade fresh burrata cheese, heirloom tomatoes, micro baby arugula, basil oil and balsamic glaze	12	Baby spinach tossed with walnuts, apple wood bacon, cinnamon dusted granny smith apples, poached eggs, wild berry vinaigrette and shaved parmesan	

ANTIPASTI

MOZZARELLA IN GUAZZETTO (v) Sautéed fresh mozzarella in cherry tomatoes, basil served over garlic crostini (warm)	7	COZZE AL VINO BIANCO PEI Mussels sautéed in a cherry tomatoes, garlic, parsley and creamy white wine sauce	12
ZUCCHINI FRITTI (v) Fresh fried zucchini topped with marinara sauce and shredded mozzarella	7	CALAMARI FRITTI Fresh fried squid accompanied with house marinara	11
MELANZANE PARMIGIANA (v) Golden fried eggplant topped with marinara sauce and fresh mozzarella	9	IL SALUMI Assorted cured meats accompanied with crostini, olives and jams	13

LA PIZZA

Extra toppings are available - (ham, pepperoni, sausage, bacon, fresh peppers, spinach, onions, mushrooms, olives and anchovies) \$1.50 each Chicken \$2.00

POMODORO & MOZZARELLA (v) House tomato sauce, mozzarella and fresh basil	11	FUGAZZETA (v) Caramelized sweet onions topped with mozzarella	14
MARGHERITA (v) Fresh Mozzarella, fresh tomato, basil and oregano	12	VEGETALI (v) Grilled marinated vegetables, mozzarella and herbs	13

LA PANETTERIA

GORGONZOLA E PERE (v)

Sweet gorgonzola, roasted pear and mozzarella

13 JAMON Y MORRONES

Smoked ham, roasted peppers and mozzarella

15

BIANCA 4 FORMAGGI (v)

White four cheese pizza

14

LA PASTA

Daily homemade fresh pasta | Gluten free also available All dry pasta dishes are made to order

SPAGHETTI AL POMODORO (v)

Spaghetti sautéed with tri-color cherry tomatoes, roasted garlic and basil

13 LASAGNA AL FORNO

Layers of pasta with ground beef, ricotta, mozzarella, tomato sauce, béchamel sauce topped with parmesan cheese

16

RAVIOLI CON ZUCCA E RICOTTA (v)

Roasted butternut squash ravioli sautéed in sage, tomatoes, cream sauce and finished with shaved dry ricotta

16 RIGATONI ALLA CAPRESE (v)

Rigatoni pasta sautéed with cherry tomatoes, garlic, fresh mozzarella, basil oil and finished with parmesan cheese

14

FETTUCINE ALLA CARBONARA

Fresh fettuccine pasta sautéed with smoked apple wood bacon, onions and cream finished with egg yolk, black pepper and shaved parmesan cheese

16 PENNE ALLA VODKA

Penne pasta sautéed with caramelized onions, scallions, smoked salmon in a vodka cream sauce

15

FETTUCINE ALLA BOLOGNESE

Fresh fettuccine pasta with veal ragu and shaved parmesan cheese

17 LINGUINI all' ARAGOSTA

Linguini pasta sautéed with Maine Lobster meat, caramelized shallots, asparagus in a lightly spicy brandy cream sauce

24

IL RISOTTO

RISOTTO "ETTORE" (v)

Saffron risotto with black "Norcia" truffle four cheese and aromatic herbs

22 RISOTTO "NANDO"

Risotto with Argentinian prawns, caramelized shallots and asparagus

22

IL POLLO

PETTO DI POLLO PICCATA

Pan seared chicken breast sautéed with sage and lemon caper sauce

18 PETTO DI POLLO SALTIMBOCCA

Pan seared chicken breast topped with Parma prosciutto, provolone cheese complemented with thyme red wine sauce

19

POLLO AL MARSALA

Chicken scaloppini sautéed with marsala wine, fresh herbs and wild mushroom

17

IL PESCE

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| <p>GAMBERI FRA-DIAVOLO
Argentinian prawns sautéed in a spicy tomato sauce accompanied with linguini pasta</p> <p>ZUPPETTA DI MARE
Shrimp, mussels, squid, scallop, clams sautéed in a garlic marinara sauce accompanied with crostini and linguini pasta</p> | <p>21</p> <p>24</p> | <p>BRANZINO DEL MEDITERRANEO
Whole Mediterranean Sea bass accompanied with grilled seasonal vegetables and fresh herbs lemon aioli</p> <p>SALMONE ARROSTO CON MELE E ASPARAGI
Apple crusted salmon over asparagus finished with cherry tomato cream and basil sauce</p> | <p>23</p> <p>22</p> |
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LA CARNI

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| <p>COSTOLETTA DI VITELLO ARROSTO
Roasted veal chop in a red Malbec reduction served with nani onions, wilted spinach and potatoes</p> <p>BATTUTA DI VITELLO GRIGLIATA
Pounded and grilled veal chop served with arugula and tomato salad</p> <p>SCALLOPINE DI VITELLO PICCATA OR FUNGHI E MARSALA
Veal scallopini spinach, fingerling potato and carrots</p> | <p>29</p> <p>28</p> <p>23</p> | <p>BISTACCA DI MANZO
Black Angus New York strip accompanied with wild mushrooms sautéed in aromatic herbs, fried eggs and parmesan fries</p> <p>FILETTO ALLA "ROSSINI STYLE"
Pan seared aged Angus beef tenderloin topped with Foie gras accompanied with glazed vegetables bouquetiere. and peruvian potatoes finished with perigueux style sauce</p> | <p>30</p> <p>30</p> |
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ARGENTINIAN CORNER

Traditional Argentine Dishes

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| <p>MILANESA DE POLLO A CABALLO
Argentinian style chicken Milanese topped with fried egg accompanied with fries</p> <p>MILANESA DE CARNE
Argentinian style beef Milanese accompanied with house salad</p> <p>MILANESA DE CARNE ALLA NAPOLITANA
Beef Milanese topped with marinara sauce, ham and provolone cheese</p> <p>CREPE RELLENO CON POLLO, ESPINACA Y SALSA BLANCA
Chicken and spinach crepe with béchamel sauce and parmesan cheese</p> | <p>15</p> <p>17</p> <p>19</p> <p>15</p> | <p>BIFE DE CHORIZO CON MIXTA Y PAPAS
Grilled New York strip-loin steak accompanied with house salad and Provencal fries</p> <p>LOMITO "LA RECOLETA"
Grilled thin tenderloin steak sandwich with mayo accompanied with fries</p> <p>CANELONES DE ESPINACA Y QUESO (v)
Spinach and mozzarella cannelloni with béchamel, marinara sauce and parmesan cheese</p> | <p>25</p> <p>13</p> <p>14</p> |
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VEGAN CHOICES

GRILLED VEGETABLE LASAGNA Layers of grilled vegetables with marinara sauce	12	VEGETABLE ARRABIATTA Season vegetables sautéed in a slight spicy marinara sauce served over rice	13
COUSCOUS CARAMELIZED ONIONS AND MARINATED VEGETABLES Tea flavor couscous sautéed with onions and vegetables	12	RAVIOLI ROASTED VEGETABLE Roasted oven fire vegetables with fresh herbs egg-less dough	13
EGGPLANT RATATOUILLE Grilled marinated eggplant topped with fresh herbs marinara sauce	12	RAVIOLI ARTICHOKE & SPINACH Roasted artichoke, spinach, vegan cream cheese meets together to create multi flavors experience egg-less dough	14

KIDS MENU

CHICKEN TENDERS WITH FRIES	7	PASTA POMODORO	7
MAC & CHEESE	7	PASTA WITH BUTTER	7
GRILLED CHEESE SANDWICH	7	FRESH FRUIT	7
CHEESE PIZZA	7	VEGETABLES	7

DESSERTS

PANQUEQUE DULCE DE LECHE Classic Argentinian dulce de leche crepe	7	TIRAMISU “Ettore” style tiramisù	8
PANNA COTTA Classic Italian flan without eggs	7	MOLTEN CHOCOLATE CAKE Our classic warm lava cake served with strawberry glaze and ice cream	8
PERA AL VINO ROSSO Poach pear filled with sweet gorgonzola cheese accompanied with ice cream	8	ICE CREAM Two flavor homemade ice cream	7
QUESO Y DULCE Argentinian sweet and cheese table	8	FORMAGGI International assorted cheese and jams table	10

Executive Chef: Hector “Ettore” Playuk | General Manager: Fernando Martinez

Dinner Menu | All menus are subject to change daily

Consuming raw or undercooked meats, poultry, seafood, oysters, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.