ITALIAN KITCHEN

L'ARTE DELLA CUCINA ITALIA TRADIZIONALE E CONTEMPORANEA

PIZZA TRADIZIONALE

MARGHERITA PLUM TOMATOES, MOZZARELLA, FRESH TOMATO SAUCE & BASIL	**7.95**
VIVACE ROASTED CHICKEN, SWEET PEPPERS, ROASTED GARLIC, TOMATO & MOZZARELLA	**8.95**
NICO ITALIAN SAUSAGE, PEPPERONI, PANCETTA, MOZZARELLA, WOODLAND MUSHROOMS	**8.95**
FIORENTINA YOUNG LEAF SPINACH, ANCHOVIES, CARAMELIZED RED ONIONS, GOATS CHEESE	**8.45**
RUCOLA & PROSCIUTTO PARMA HAM, WILD ROCKET & MOZZARELLA	**9.95**

RISOTTO

RISOTTO AI FUNGHI DI BOSCO SEASONAL WILD MUSHROOMS RISOTTO WITH TRUFFLE OIL & PARMESAN	**8.95**

PASTA CAMPAGNOLE

PASTA OF THE COUNTRYSIDE

PENNE ALL'ARRABBIATA GARLIC, FRESH BASIL, RED CHILLIES, FRESH TOMATO SAUCE	**8.95**
TAGLIATELLE AL SALMONE SALMON, ASPARAGUS TIPS, SUNDRIED TOMATOES, CREAM SAUCE	**9.95**
FETTUCCINE ITALIAN KITCHEN PANCETTA, ASPARAGUS, MUSHROOMS, CREAM,	**9.95**
PARMESAN SHAVINGS	
TAGLIOLINI CAMPAGNOLA ITALIAN SAUSAGE, MEATBALLS, SHAVED BLACK OLIVES,	**9.95**
FRESH TOMATO SAUCE	
FARFALLE GRAN SUCCESSO ROASTED CHICKEN, GARDEN VEGETABLES, MUSHROOM SAUCE	**9.95**
TAGLIATELLE AL PESTO VIRGIN OLIVE OIL, FRESH GARLIC, CRUSHED PINENUTS, CHERRY TOMATOES,	**8.95**
BASIL, PARMESAN	
LINGUINE AL GAMBERETTI GARLIC SHRIMP, OLIVE OIL, PARSLEY, WHITE WINE & CHILLI	**10.95**
SPAGHETTI DI MARE AL CARTOCCIO CLAMS, MUSSELS, CALAMARI, SHRIMP, TOMATO, OLIVE OIL, CHILLI	**10.95**

PASTA AL FORNO

OVEN BAKED PASTA

LASAGNE AL FORNO CLASSIC MEAT LASAGNE	**9.75**
CRESPELLE CON SPINACI & RICOTTA FRESH SPINACH & RICOTTA CHEESE FILLED PANCAKES	**9.95**

In consideration of all our guests, cigars and pipe smoking is not permitted

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PANE DELLA VECCHIA ITALIA E OLIVE FRESCHE ALLA CAMPAGNOLE

BREADS OF OLD ITALY FROM ITALIAN KITCHEN'S OWN BAKERY

SELEZIONE GASTRONOMICA TODAY'S SELECTION OF SPECIALITY ITALIAN BREADS	**2.95**
PIZZETTA FRESH ROSEMARY BAKED PIZZA BASE WITH ROASTED GARLIC	**2.95**
CIABATTINI CON AGLIO AL FORNO FAVOURITE OF MANY, FRESH BAKED & GARLIC BUTTERED	**3.45**
OLIVE DI CAMPAGNA BOWL OF FRESH COUNTRY OLIVES	**2.65**

ANTIPASTI

MOZZARELLA IN CARROZZA DEEP FRIED MOZZARELLA, HAZELNUT & BREADCRUMB CRUST,	**5.95**
FRESH TOMATO SAUCE	
ZUCCHINI FRITTI DEEP FRIED ZUCCHINI STICKS, AIOLI & FRESH TOMATO DIPPING SAUCE	**4.95**
FUNGHI TOSCANI ROASTED ITALIAN FIELD MUSHROOMS, FRESH ROSEMARY & AGED BALSAMIC,	**6.45**
GRILLED CIABATTA	
PROSCIUTTO CRUDO CON BASILICO E PARMIGIANO RAZOR SLICED PARMA HAM, TORN BASIL,	**7.95**
SHAVED PARMESAN & AGED BALSAMIC	
BRUSCHETTA DELLA NONNA GRILLED COUNTRY BREAD, WARM BUFFALO MOZZARELLA,	**5.95**
MARINATED PLUM TOMATOES, TORN BASIL & AGED BALSAMIC	
CALAMARI ALLA GRIGLIA CHARGRILLED CALAMARI, ROCKET LEAVES, FRESH TOMATO SALSA & LIME	**7.45**
CALAMARI FRITTI FRESH DEEP FRIED CALAMARI, ROCKET SALAD, TARTARE SAUCE & LEMON	**7.45**
COZZE "MARINIERE" FRESH MUSSELS STEAMED IN THEIR OWN JUICES, CHARDONNAY & SHALLOT	**6.95**
CREAM SAUCE & GRILLED GARLIC CIABATTA	
INSALATA CAPRESE FRESH BUFFALO MOZZARELLA, PLUM TOMATOES, TORN BASIL, ROCKET	**5.95**
& AGED BALSAMIC	

DA PIU' SAPORE ALLA VITA
INSALATE DELLA CASA

ALL MAIN COURSE SALADS ARE SERVED WITH HERB GRILLED CIABATTA

INSALATA CESARE TRADITIONAL CAESAR SALAD WITH SHAVED PARMESAN & GARLIC	**7.95**
FOCACCIA CROUTONS	
INSALATA DI TONNO GRILLED FRESH YELLOW FIN TUNA, CRISP ROMAINE LETTUCE	**9.95**
ROASTED SWEET PEPPERS, SLICED AVOCADO & BABY CAPERS SERVED WITH A LEMON VINAIGRETTE	
INSALATA MISTA DELLA CASA A SIDE SALAD OF MIXED TOMATOES, SHAVED HERBED OLIVES,	**3.45**
SWEET BASIL VINAGRETTE	
INSALATA DI RUCOLA A SIDE SALAD OF ROCKET LEAVES, PARMESAN CHEESE	**4.45**
& SWEET BASIL VINAGRETTE	

ZUPPE

ZUPPA MIO MODO	**4.45**
TODAY'S HOMEMADE SOUP	
MINESTRONE GENOVESE	**4.45**
FRESH VEGTABLE SOUP	

A discretionary gratuity of 12.5% will be added to the total bill, all of which is distributed to the staff of Italian Kitchen

P I A T T I G A S T R O N O M I C I
L A C U C I N A F A D E L S U O M E G L I O C E R C A T E D I
F A R E D E L V O S T R O M E G L I O A N C H E V O I

PIATTI DELLA CASA

PLATES OF THE HOUSE

POLLO ALLA MILANESE PARMESAN CRUSTED CHICKEN BREAST, PARMESAN SHAVINGS,	**9.95**
PLUM TOMATOES, ROCKET, BALSAMIC & LEMON WEDGES	
PETTO DI POLLO CON FUNGHI THYME & GARLIC ROASTED CHICKEN, FRICASEE OF WILD MUSHROOMS	**9.95**
SALMONE CALIFORNIANO ROASTED FILLET OF SALMON, FRESH ORANGES,	**10.50**
SHAVED BLACK OLIVE SALSA, ROCKET & BALSAMIC	
SCALOPPINE ALLA MILANESE BREADED & PAN FRIED VEAL ESCALOPE, HOMEMADE SPAGHETTI	**10.95**
& FRESH TOMATO SAUCE	
AGNELLO DI TOSCANO ARROSTO PAN ROASTED LAMB SHANK WITH MASH POTATO	**10.95**
& RED WINE JUS	
SCALOPPINE TRIFOLATE PAN FRIED VEAL MEDALLIONS, ASPARAGUS TIPS, MUSHROOMS	**11.40**
& LEMON BUTTER	
BRANZINO MARINATO MARINATED OVEN-BAKED SEABASS, WHITE WINE, SAUTEED SPINACH,	**11.50**
PINE-NUTS & GARLIC	
AGNELLO ALL'AGLIO DOUBLE LOIN LAMB CHOPS, ROSEMARY, YOUNG LEAF SPINACH, OLIVE OIL,	**11.90**
CREAMED MASH POTATOES, GARLIC SAUCE	
BISTECCA NOSTRA SCOTCH 8 OZ RIB EYE STEAK, OVEN ROASTED POTATOES,	**12.90**
SLOW ROASTED TOMATOES, BERNAISE SAUCE	

VERDURE & CONTORNI

VEGETABLES

PATATE ALLA PARMIGIANA PARMESAN & EXTRA VIRGIN OLIVE OIL MASHED POTATO	**2.95**
PATATE VESUVIO NUOVA MODA HOME STYLE ROSEMARY & GARLIC ROASTED POTATOES	**2.95**
PATATE AL FORMAGGIO SLICED POTATOES BAKED WITH CHEESE & CREAM	**2.95**
SPINACI ALL'AGLIO LEAF SPINACH, GARLIC & OLIVE OIL	**2.95**
FAGIOLINI DEL TRENTINO PAN FRIED GREEN BEANS WITH OLIVE OIL, LEMON & SHALLOTS	**2.95**

DOLCI

HOME BAKED DAILY ON THE PREMISES

TIRAMISU SPONGE FINGERS SOAKED IN ESPRESSO, ITALIAN BRANDY & MASCARPONE	**4.95**
TARTUFO RICH CHOCOLATE TRUFFLE CAKE, CARAMELISED ORANGES IN GRAND MARNIER	**4.95**
PANNA COTTA CON FRUTTA COOKED CREAM PUDDING WITH FRESH RASPBERRIES,	**4.95**
RASPBERRY COULIS	
PANNA DI CAMPAGNA FANTASIA BAKED APPLE BREAD PUDDING SERVED WITH	**4.95**
HOT CARAMEL SAUCE	
TORTA MILLE CALORIE MASCARPONE CHEESECAKE, APRICOT COMPOTE	**4.95**
GELATI SELECTION OF HOME-MADE ICE CREAMS & SORBETS	**4.95**

BEVANDE

CAFFE AMERICANO	2.50	ACQUA MINERALE (75cl)	3.45	SUCCO DI FRUTTA	2.45
ESPRESSO	2.70	ACQUA MINERALE (33cl)	2.25	COCA COLA	2.25
CAPPUCCINO	2.70	BIRRA PERONI	3.45	LIMONATA	2.25
TEA	2.20	BIRRA MORETTI	3.65	ICED TEA	2.20

RED WINE

NERO D'AVOLA, CAVALCHINA, SICILY 2007		**12.90**
BLACK FRUITS, QUITE RICH AND SLIGHTLY PEPPERY ON THE FINISH		
MERLOT RABOSO, CIELO & TERRA, VENETO 2007	**3.95** (175ML)	**14.90**
FRUITY, SOFT TANNIN, EASY DRINKING WINE		
SANGIOVESE, CANTINA BONACCHI, TUSCANY 2006		**16.90**
MEDIUM BODIED WINE WITH RIPE RED FRUITS, PROPERLY TANNIC		
MONTEPULCIANO D'ABRUZZO, FEUDI D'ALBE, BOVE, ABRUZZI 2007		**18.90**
WILD BERRIES FRUIT, HINTS OF LIQUORICE, GOOD BALANCED WINE		
VALPOLICELLA, CORTE MAJOLI, VENETO 2006	**4.95** (175ML)	**19.90**
A FRUITY RED WINE REMINISCENT OF RASPBERRY AND CHERRY, WELL BALANCED		
NERO D'AVOLA, CENT'ARE, DUCA DI CASTELMONTE, SICILY 2006		**20.50**
BLACK FRUITS, QUITE SPICY WITH A TOUCH OF OAK ON THE FINISH		
CHIANTI, GENTILESCO, CANTINA BONACCHI, TUSCANY 2006		**21.90**
A MEDIUM BODIED CHIANTI WITH GOOD CONCENTRATION OF FRUITS		
SALICE SALENTINO, MASSERIA TORRE ROSSA, APULIA 2007		**23.00**
RIPE BLACK FRUITS, SOFT TANNIN, WITH A PLEASANT FINISH		
SYRAH, ALBAPIANA, SICILY 2006		**24.00**
BLACK FRUITS, PEPPERY, SOFT TANNIN FULL BODIED WITH A VERY NICE FINISH		
NEGROAMARO, NORIE, VIGNETI REALE, APULIA 2005	**6.50** (175ML)	**25.00**
RIPE BLACK FRUITS, RICH, WELL BALANCED WITH LONG FRUITY AND SPICY FINISH		
MERLOT, ISONZO, PALMADINA, FRIULI VENEZIA GIULIA 2005		**26.50**
A JUICY WINE WITH GOOD CONCENTRATION OF RED FRUITS, VELVETY ELEGANT FINISH		
SANGIOVESE CABERNET, PLATO, FERTUNA, TUSCANY 2005		**27.50**
GOOD CONCENTRATION OF RIPE FRUITS, UNOAKED WITH A VERY NICE BALANCE		
AGLIANICO DEL VULTURE, I PORTALI, BASILIUM, BASILICATA 2004		**29.00**
RED FRUITS, SPICY, OAKY, TANNIC WITH NICE FINISH		
VALPOLICELLA RIPASSO, CORTE MAJOLI, VENETO 2001		**29.50**
PLENTY OF BLACK FRUITS, SPICY, OAKY PROPERLY TANNIC, WELL BALANCED		
CHIANTI CASTIGLIONI, FRESCOBALDI, TUSCANY 2006		**32.50**
RICH FULL BODIED CHIANTI WITH NICE BALANCED ON THE FINISH		
DOLCETTO DI DOGLIANI, PODERI LUIGI EINAUDI, PIEDMONT 2006		**33.00**
DARK FULL BODIED, PLENTY OF BLACK FRUITS AND SPICY, TANNIC, LONG FINISH		
BAROLO, PATRES, SAN SLVESTRO, PIEDMONT 2004		**37.50**
THE KING OF WINE OF ITALY		
AMARONE, CORTE MAJOLI, VENETO 2002		**39.90**
A FULL BODIED WINE MADE WITH SEMI DRIED GRAPES, BIG WINE SMOOTH AND HARMONIOUS		

SWEET WINE

ASTI SPUMANTE, SAN SILVESTRO, PIEDMONT SEMI-SPARKLING NV		**21.00**
A LIGHT AROMATIC WINE, FRAGRANT, LIGHT AND REFRESHING WITH LOW ALCOHOL		
MOSCATO DI PANTELLERIA, CARLO PELLEGRINO, SICILY 2006	**6.50** (125ML)	**26.00**
AROMATIC, PEACH, GRAPEY, HONEY WITH A DELICATE FINISH		
PASSITO, MONTE DELLE FONTANE, TEZZA, VENETO 2001		**39.00**
PLENTY OF TROPICAL FRUITS, HONEY, FLORAL, RICH, WELL BALANCED WINE		

WHITE WINE

GRECANICO, CAVALCHINA, SICILY 2007		**12.90**
FRUITY, CRISP GOOD BALANCED WINE, NICE PLEASANT FINISH		
CHARDONNAY GARGANEGA, CIELO & TERRA, VENETO 2007	**3.95** (175ML)	**14.90**
FRUITY, CRISP ACIDITY, DRY, EASY DRINKING WINE		
VERDECA, MASSERIA TORRE ROSSA, APULIA 2007		**16.90**
FRUITY AND QUITE FLORAL, DRY, REFRESHING, WITH A PLEASANT FINISH		
CORTESE DEL PIEMONTE, ADELASIA, PIEDMONT 2007		**18.90**
CRISP WITH FLORAL AND FRUITY NOTES, WITH A NICE DRY FINISH		
ORVIETO CLASSICO, BRUGNOLI, UMBRIA 2007		**20.50**
DRY, CLEAN AND CRISP, FRUITY WITH A BITTER ALMOND ON THE FINISH		
SOAVE CLASSICO, MONTE TENDA, TEDESCHI, VENETO 2007		**21.50**
A CLEAN AND FRESH WINE FRUITY WITH HINTS OF ALMOND. PLEASANT FINISH		
PINOT GRIGIO, CORTE MAJOLI, VENETO 2007	**4.95** (175ML)	**22.50**
A DRY CRISP EASY DRINKING WINE WITH AROMA OF APPLE AND CITRUS FRUITS		
GRECO, I PORTALI, BASILIUM, BASILICATA 2006		**23.00**
QUITE GOOD BALANCED WINE WITH TOUCH OF MINERAL AND FRUITY FINISH		
CHARDONNAY SALENTO, BLASI VIGNETI REALE, APULIA 2006		**24.50**
APPLE, PINEAPPLE AND VANILLA NOTE, DRY WITH LONG PERSISTENT FINISH		
GAVI DI GAVI, SAN SILVESTRO, PIEDMONT 2007		**26.00**
DRY, FRESH WITH INTENSE FRUITY AND FLOWERY BOUQUET		
SAUVIGNON BLANC, ISONZO, PALMADINA, FRIULI VENEZIA GIULIA 2007	**6.45** (175ML)	**28.50**
A LOVELY WINE, CLEAN, FRESH WELL BALANCED WITH GRAPEFRUITS AND ORANGE NOTE		
RIBOLLA GIALLA, THINK YELLOW, BRDA & VIPARA, PRIMOSIC, FRIULI VENEZIA GIULIA 2006		**34.00**
ELEGANT WINE, ZESTY APPLES, QUITE FLORAL AND DRY TOASTED ALMONDS		

ROSE

FIORILE, ROSATO, DUCA DI CASTELMONTE, SICILY 2007	**3.95** (175ML)	**17.50**
DRY HINTS OF RASPBERRY, EASY DRINKING WINE		
CERASUOLO MONTEPULCIANO D'ABRUZZO, CASTORANI, ABRUZZO 2007		**22.50**
FRESH, DRY AND FRUITY WINE, WITH DELICATE STRUCTURE		

CHAMPAGNE

MOUTARD CUVEÉ RESERVE, CHAMPAGNE, FRANCE NV	**6.45** (175ML)	**28.00**
A VERY WELL MADE CHAMPAGNE WITH CHARACTER AND STYLE		

SPARKLING

PROSECCO, CARPENÈ MALVOLTI, VENETO NV	**4.95** (175ML)	**19.00**
A VERY INTERESTING SPARKLING WINE FROM THE NORTH OF ITALY		