

Antipasti

Antipasto della Casa al Italiano

Assortment of Italian meats, cheeses and marinated vegetables

14

Insalata di Barbabietole con Cipolle, Rucola e Caprino

Red beet salad with balsamic vinegar, extra virgin olive oil and fresh mint, garnished with red onion and arugula and topped with goat cheese

9.5

Caprese

Tomatoes, fresh mozzarella, roasted red peppers, basil oil and balsamic drizzle

9.5

Insalata con Gorgonzola, Pera e Noce

Baby greens with sweet Gorgonzola, poached pears and candied walnuts

9.5

Insalata Agrodolce

Mixed baby greens, arugula, baby endive, red onion, fennel and fresh oranges with a red wine vinaigrette, garnished with ricotta salata

8.5

Insalata Cesare

Classic Caesar salad

(add fresh white Sicilian anchovies for 1.00)

8

Prosciutto di Parma e Parmigiano-Reggiano

Prosciutto di Parma, arugula and shaved Parmigiano garnished with extra virgin olive oil and aged balsamic

14

Carpaccio di Manzo

Thinly sliced raw Black Angus beef dressed with lemon, extra virgin olive oil, capers and shaved Parmigiano

12

Zuppa di Toscana

Tuscan soup with white beans, Italian sausage and spinach

8

Cozze al Marinara

Fresh mussels sautéed with fresh tomato, white wine and garlic

11

Cotechino con Fagioli all'Uccelletto

Cotechino sausage with cannellini beans and spinach

12

Calamaretti in "Inzimino"

Baby calamari sautéed with white wine, fresh tomato, crushed red pepper and capers

11

Polpette alla Fiorentina

Homemade beef, veal and pork meatballs baked with pomodoro sauce and Parmigiano

9

Piadina

Herb crusted flatbread topped with mozzarella served with an oil, garlic and San Marzano tomato, dipping sauce

6

Be sure to ask your server about our cookbook "A Taste of Italy in the Lowcountry". With over 100 recipes and stunning color photography, it is a beautiful tribute to our culinary heritage as well as this beautiful island we call home.

Thank you for joining us for dinner. Please let us know if there is anything we can do to make your dining experience most enjoyable and memorable.

We thank you for your patronage...The Fazzini Family

Pasta

Tagliatelle alla Bolognese

Homemade ribbon pasta with classic meat sauce of Bologna

19

Gnocchi di Patate alla Boscaiola

Homemade potato gnocchi with wild mushrooms, peas, pancetta, tomato and a touch of cream

18

Strozzapreti con Funghi e Salsiccia

“Priest Stranglers” pasta in a light cream sauce with wild mushrooms and Italian sausage

20

Bucatini a Cacio e Pepe

Hollow spaghetti with butter, caciovavello cheese and cracked black pepper

17

Agnolotti di Zucca

Homemade butternut squash ravioli with butter sage sauce
garnished with wild mushrooms and crispy pancetta

19

Spaghetti con Granchio, Arugula e Pomodoro Fresca

Spaghetti with fresh lump crab, arugula and sweet baby tomatoes sautéed
with white wine, garlic and extra virgin olive oil

23

Spaghetti alle Pescatore

Spaghetti with shellfish and seafood sautéed in a white wine and a spicy fresh tomato sauce

25

Carni e Pesci

Pollo al Mattone

Chicken breast seared under a brick with lemon parsley gremolata,
agrodolce salad and roasted potatoes

25

Pollo alla Parmigiana

Chicken breast lightly breaded and fried, baked with pomodoro sauce,
fresh mozzarella and Parmigiano

22

Capesante con Farro Insalata e Salsa de Burro Aglio Arrostito

Scallops lightly dusted with Parmigiano and bread crumbs, pan seared and served
atop warm farro salad with roasted garlic beurre blanc

31

Petto di Anatra

Breast of duck stuffed with pancetta, wild mushrooms, chestnuts and gorgonzola
with an Amarena cherry and Chianti reduction

28

Involtini di Vitello con Spinaci, Formaggio e Salsiccie

Medallions of veal rolled with prosciutto, spinach, sharp provolone and Italian sausage,
sautéed with white wine, demi-glace and a touch of fresh tomato

29

Scaloppine di Vitello ai Funghi con Vino Bianco

Scaloppine of veal sautéed with wild mushrooms, garlic, white wine and truffle butter

29

Filetto di Manzo con Pepe e Salsa al Sangiovese

Peppercorn encrusted filet mignon of beef with a Sangiovese reduction and wild mushroom garnish

37

Bistecca alla Fiorentina

Tuscan style herb encrusted bone-in rib eye

38

Salmone con Preparazione Stagionale

Salmon with seasonal preparation

Market Price

Please alert your server to any food allergies.