## ANTIPASTI DEL L’ORCIO

### ERBIVORO
In-house roasted peppers flavored with capers and olives, grilled marinated artichoke, grilled asparagus, ricotta pesto spread, homemade Italian flatbread
$14

### CARNIVORO
Freshly sliced Prosciutto di Parma, salami, capicollo, Pecorino cheese, homemade Italian flatbread
$12

## INSALATE

### INSALATA MEDITERRANEA
Mixed salad, artichoke hearts, olives, red wine vinaigrette, shaved Parmigiano Reggiano - $9

### CARPACCIO DI MANZO
Filet Mignon Carpaccio, arugula salad, lemon vinaigrette, shaved Parmigiano Reggiano - $15

### INSALATA IMPERIALE
Romaine hearts, Cesar dressing prepared with anchovies, croutons, Pecorino Romano - $9

### INSALATA DI BARBABIETOLE
Sliced beets, arugula, balsamic vinaigrette, shaved Parmigiano Reggiano - $10

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## FRANCESCO D’AMURI – CHEF/OWNER

- Gift certificates available
- Private dining room available
- $10 for all of our pastas every Tuesday

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## ANTIPASTI

### GAMBERI AL LIMONCELLO
Gulf shrimp, limoncello white wine sauce, mixed greens - $13

### POLPO GRIGLIATO
Grilled octopus with string bean potato salad, in-house roasted pepper, balsamic reduction - $14

### SARDINE RIPiene
Pan-fried stuffed sardines, mixed salad, lemon vinaigrette - $14

### FORMAGGI
Black truffle cheese, Drunken aged goat cheese, grapes, local New Haven Honey, in-house made dried fruit bread - $14

### BURRATA
Burrata cheese, oven-roasted tomatoes, olive-caper tapenade, arugula - $12

### INSALATA DI FARRO
Farro salad tossed with cherry tomatoes, mozzarella, basil, pine nuts, extra virgin olive oil and Pecorino Romano - $10

### OLIVE MISTE
House mixed olive blend - $5
PRIMI

**TORTELLI DI ZUCCA**
Handmade butternut squash filled ravioli, butter sage sauce, Pecorino Romano - $18

**PAPPARDELLE AL RAGÚ**
Handmade noodles, meat sauce with pork, veal, beef, tomato, Pecorino Romano - $18

**SPAGHETTI ALLO SCOGLIO**
Spaghetti with shrimp, PEI mussels, little neck clams, light tomato sauce - $23

**RAVIOLI DI CINTA**
Handmade roast pork and mashed potato filled ravioli, cream sauce with mushrooms, Prosciutto di Parma, sausage, Pecorino Romano - $18

**GNOCCHI AL GORGONZOLA DOLCE CON PERE**
Handmade ricotta gnocchi, creamy Italian Gorgonzola sauce, sautéed pears - $18

**PAPPARDELLE AL POMODORO**
Handmade noodles, tomato basil sauce
Pecorino Romano - $15
Add fresh ricotta - $3

**CAVATELLI ALLA NORMA**
Cavatelli, eggplant sauce with onion, tomato, basil, aged ricotta cheese - $16

**PAPPARDELLE CON OSSO BUCO**
Handmade noodles, braised pulled pork Osso Buco, mushrooms, hint of tomato - $18

SECONDI

**BRANZINO**
Oven-roasted Filet of Mediterranean Sea Bass, white wine sauce with shredded fennel, yellow squash, zucchini, capers, cherry tomatoes, oregano, potatoes - $27

**SALMONE AL PEPE VERDE**
Scottish salmon, green pepper cream sauce, handmade ricotta gnocchi - $24

**POLLO AL LIMONE**
Chicken scallopini, lemon caper sauce, spinach - $23

**AGNELLO**
Oven-roasted New Zealand baby lamb rack, white wine herb gravy, roasted Brussels sprouts, potatoes - $29

**FILETTO AL GORGONZOLA**
Grilled Angus Filet Mignon, creamy Gorgonzola sauce, oven-roasted potatoes - $32

**POLLO CON FICI**
De-boned chicken leg and thigh, Marsala fig sauce with red onion, almonds, lemon zest, oven-roasted potatoes - $24

**SALTIMBOCCA**
Veal scaloppini, smoked Pancetta, sage, cheese, white wine sauce with peas, potatoes - $25

**BISTECCA GRIGLIATA**
Grilled Angus NY strip steak, Arugula salad, balsamic vinaigrette - $29

**POLLO ALLA PARMIGIANA**
Chicken cutlet baked Parmigiana style, handmade noodles, tomato sauce, Pecorino Romano - $25

CONTORNI

**FAGIOLINI AGLIO E OLIO**
String Beans, garlic, extra virgin olive oil - $5

**CAVOLETTI BRUXELLES**
Roasted Brussels sprouts, garlic, extra virgin olive oil - $7

**SCHIACCIATA**
Homemade Italian Flatbread with herbs, roasted tomato - $5

**PATATE INFORNATE**
Oven-roasted potatoes, rosemary, extra virgin olive oil - $4

**SPINACI AGLIO E OLIO**
Spinach, garlic, extra virgin olive oil - $7

*Fully cooking meat, fish and poultry decreases the risk of food-born illnesses*