

# *Martedì Italiano*

*Dine in only*

**Entrée Enhancements \$4 Add On Each/\$5 Ala Carte Each**

Big meatball

House fennel sausage

Grilled Chicken

Rapini

House Salad

Caesar Salad

## **Bucatini con salsa della Domenica \$14**

Thick spaghetti, Sunday Tomato sauce, Sangiovese wine, 100% Corto Evoo finish

## **Linguini Pomodoro \$14**

The best hand squeezed Volorosa Tomatoes. Slivered garlic, basil , 100%Corto Evoo finish

## **Cacio e' Pepe \$14**

Tellicherry floral black pepper, Pecorino Romano, Parmesano Reggiano, over bucatini

## **Rigatoni Bolognese \$14**

Provimi Veal, Beef, Pork sauce slow simmered with Vermintino wine. 100%Corto Evoo finish.

## **Fettacini di Romano \$14**

Fresh fettuccini, amish butter, milk, parmigiano reggiano, nutmeg dust.

## **Spaghetti di Oliva \$14**

Black olive pesto, Sundried tomato, basil, parsley 100%carto Evoo finish.

## **Capra Nocciola (Nutty Goat) \$14**

Sundried Tomato Hazelnut pesto. Slivered garlic, creamy goat cheese, penne.

## **Linguini Carbonara \$14**

Sweet Onion, Pancetta, farm egg, pecorino Romano , Tellicherry pepper.

## **Rigatoni Alberini \$16**

House made fennel sausage Rapini, parmesano Reggiano, Peccorino romano, tomato sauce. 100%Corto Evoo finish

<b>Pollo con Conciofi</b>	<b>\$16</b>
Organic Chicken breast artichoke hearts, lemon zest, vermentino, parmigano regiano.	
<b>Cosce di Pollo</b>	<b>\$16</b>
Chicken thighs slow cooked, saffron, carrot, mint, sliced olives, 100% Corto Evoo finish.	
<b>Pollo Brier Hill (Jimmy Cheffo )</b>	<b>\$16</b>
Organic chicken breast, cremini marinara, vermentino peas, parmesciano reggiano .	
<b>Vitello Tartufo</b>	<b>\$19</b>
Provimi veal medallions, portabella, lemon zest vertmentino truffle caviar. parmesciano Reggiano. 100% Corto evoo finish.	
<b>Vitello Pazzo (crazy veal)</b>	<b>\$19</b>
Provimi veal medallions, hot peppers, portabella, slivered garlic, lemon zest, vermentino.	
<b>Vitello Brier Hill (Jimmy Cheffo)</b>	<b>\$19</b>
Provimi veal medallions, cremini, marinara, peas, vermento, Parmigiano Reggiano.	
<b>Pesc Umbriano (drunken fish)</b>	<b>\$17</b>
Breaded white fish, vermentino, vermentino, vermentino, lemon reduction, linguini, slow simmered (This fish was overserved!)	
<b>U.S Steel Melting Pot</b>	<b>\$17</b>
My house made fennel sausage, meatballs, peppers and onions, spaghetti. (Pittsburgh Classic)	

**BOTTLES**

**WINE OF THE DAY \$18.00**

**MOSCATO**

**CHARDONNAY**

**MERLOT**

**CABERNET**