

# Insalata

INSALATA DI CASA	5
<i>Romaine and baby lettuces offered with julienne vegetables and artichokes, a Modena Balsamic Vinaigrette, and finished with fresh Parmigiano and homemade croutons</i>	
INSALATA DI SPINACI CON PANECETTE ARROSTITE	7
<i>Bed of organic spinach greens, topped with a warm pancetta dressing and a single poached egg</i>	
INSALATA DI CAESAR CON ACCIUGHE	5
<i>Legendarily created by the Italian immigrant Caesar Cardini at his Caesar's Hotel in Tijuana in the 1920s, ours is the traditional Caesar dressing on romaine with a tangy essence, offered with homemade croutons, shaved Parmigiano and with anchovies</i>	
INSALATA DI PERE CON MAYTAG BLUE CHEESE	7
<i>Living Butter lettuce topped with chilled, sliced seasonal pears from the Pacific Northwest, and drizzled with a white Balsamic vinaigrette</i>	

# Antipasti

## • Antipasti Freddi •

OSETRA CAVIAR	MARKET PRICE
<i>One ounce of Osetra caviale from the Caspian Sea, finished with traditional garnishes of egg yolk, red onion, capers, and buttered toast</i>	
TONNO SCOTTATO AI SEMI DI SESAME	10
<i>Atlantic trolled Yellowfin, di qualità sushi, seared rare with black Asian sesame seeds and served with clumps of pickled ginger and Wasabi-joyu</i>	
SALMONE AFFUMICATO	10
<i>Pastrami style Salmon farmed in the fjords of the North Sea, smoked over a collection of woods with hints of heather and sage, finished with traditional garnishes and Pumpernickle toast points</i>	
PROSCIUTTO CON MOZZARELLA	9
<i>Traditional scia crudo from Parma, of the Emilia Romagna region of central Italia, thinly sliced and dribbled with olio e whole milk mozzarella</i>	
GAMBERI CON CARCIOFINI SOTT'OLIO	9
<i>Full Georgia coastal white shrimp, peppercorn steamed and served, just warm, with a Marie Louise</i>	
CARPACCIO	13
<i>Named for the Venetian Renaissance painter Vittore Carpaccio and originated in Harry's Bar in Venice, this chilled and sliced raw filetto is offered over California Arugula with fried capers, a horseradish cream and shaved Parmigiano</i>	

## • Antipasti Caldi •

CALAMARI PICCOLI FRITTI	8
<i>Baby marine mollusk of both rings and tentacles, lightly floured and deep fried in a classic Mediterranean fashion, sprinkled with sliced green and Yellow peppers and finished with a homemade tomato basil</i>	
SCAMPI ALLA NEW ORLEANS	9
<i>A staple of Natalia's Restaurant for almost two decades, shrimp are sautéed in a guarded Creole recipe with hints of garlic and thyme</i>	
CAPESANTE ALLA GRIGLIE CON LENTICCHIE	10
<i>Scallops hand-plucked from the Atlantic Ocean floor by saltwater divers, grilled and served on a bed of organic lentils, braised Italian style with bay leaves and a touch of onion</i>	
POLPETTA DE GRANCHIO	11
<i>The house signature, swimming Atlantic Blue Crab cake finished over a tradizionale tangy Rémoulade</i>	
PIROSHKI DI CARNE	8
<i>As a point of departure, this traditional Russian pastry is stuffed with spicy Italian sausages, beef, seared white onions and served with a hand-beaten béarnaise</i>	
LUMACHE	9
<i>A marked return to our shell-stuffed field snails, with brandy, melted butter and garlic, and a touch of tomato sauce</i>	

# Pasta

<b>PENNE CON RICOTTA SALATA E BASILICO</b>	9/13
<i>Literally meaning quills, penne assumes its name from its angular, diagonal ends, like old pen nibs, and will be cooked here al dente, but finished richly with firm, sheep's milk ricotta salata from the isle of Sicily, a dollop of crème fraiche and a touch of basil</i>	
<b>SPAGHETTI ALLA PESCARESE</b>	10/16
<i>This fishermen's pasta, commonly enjoyed in the coastal villages along the Adriatic, will offer fresh shrimp, scallops, squid and fish, over a bed of fully cooked spaghetti noodles, with miniature clams and mussels, when available</i>	
<b>CAPELLINI ALLA CREMA CON VEGETALI</b>	8/11
<i>A simple angel hair pasta with a light creamy marinara, seasoned with sliced mushrooms, green onions and fresh tomatoes</i>	
<b>MEZZI RIGATONI ALLA CIOCIARA</b>	9/14
<i>This hearty, ribbed noodle, traditionally popular in Southern and Central Italia, will be finished with braised pork, spiced with an oriental chili sauce and a touch of tomato</i>	
<b>RISOTTO DEL GIORNO</b>	10/14
<i>This is an enjoyment for the Chefs as they prepare delicate and innovative risottos for the winter, and surprisingly marks the first time risotto has made it on the winter main menu in almost 24 years</i>	
<b>RAVIOLI DEL GIORNO</b>	MARKET PRICE
<i>Chef's nightly selection of homemade ravioli e sauce</i>	

ALL PASTAS CAN BE SERVED AS EITHER APPETIZER OR ENTRÉE

# Carne

<b>VITELLO COME PIACE A TE</b>	25
<i>Hand pounded veal scallopini prepared to order in any of four traditional Italiano styles: Milanese - lightly breaded and pan cooked with dollops of butter and squeezed lemon Piccata - sautéed with white wine, capers and oyster mushrooms Marsala - sautéed with mushroom and Marsala wine Oscar - alla Oscar Tschirky, sautéed, topped with king crab, steamed asparagus spears and béarnaise</i>	
<b>FILLETTO DI MANZO AL PEPE NERO O BÉARNAISE</b>	27
<i>Grade, aged filetto de mignon prepared to temperature, with Natalia's homemade peppercorn or béarnaise sauce</i>	
<b>BISTECHE ALLA FIORENTINE CON "MAYTAG BLUE CHEESE"</b>	30
<i>Our dry rub, organic fed New York Strip grilled, topped with Maytag blue cheese, caramelized onions and finished with our shallot red wine sauce</i>	
<b>TOURNEDOS DEL GIORNO</b>	27
<i>Two Medallions of Beef, Chefs Whim</i>	
<b>ANATRA ARROSTO</b>	22
<i>Delicate Canadian duck cured, deboned and roasted, served fully sliced and slightly crispy, with raspberry or black cherry sauce</i>	

# Pesce

<b>SOGLIALA DI DOVER ALL MUGNAIA</b>	MARKET PRICE
<i>Known in ancient Roma as solea Jovi, Jupiter's sandal, this sole is fished beneath the cliffs of Dover, and is sautéed simply with lemon, white wine and butter, the House signature</i>	
<b>PESCE AL CARTOCCIO</b>	26
<i>Fish of the day in parchment</i>	
<b>SALMONE CROSTA DI PATATE</b>	22
<i>An old menu staple, our olive oil marinated Organic Salmon, wrapped in thin ribbons of potato, seared then baked, and offered with a Champagne sauce</i>	
<b>ARAGOSTA DE AFRICA A' LA DIJONNAISE</b>	MARKET PRICE
<i>Two, six ounce warm water lobster tails from the equatorial coasts of Africa, beer battered and deep fried, and served with a richly made, honey-hinted dijonnaise</i>	
<b>GAMBERONI ALLA GRIGLIA</b>	24
<i>These five to seven inch, deep-water shrimp, pulled from the Gulf of Mexico and prized for their delicate flesh, are slightly grilled, then covered with oyster mushrooms sautéed in sherry, with a bit of butter and scallions added</i>	