

#### <u>LE INSALATE</u> CAESAR SALAD FOR TWO

Traditional Caesar Salad for TWO, Prepared Table Side

INSALATA MISTA ALL'ITALIANA

Mixed Greens Served in Valter's EVOO and Balsamic Dressing with Shaved Fontina Cheese

## CHOPPED AGNELLI SALAD PER VITTORIO

Tomato Carpaccio, Arugula, Carrots, Avocado, Croutons, Artichokes, Raw Portobello, Bell Peppers, and Fresh Burrata In Avocado Dressing

## LE ZUPPE

PASTA E FAGIOLI ORIGINALE Cannellini Beans Soup with Homemade Laccerini ZUPPA COTTA - ONE OF MY BEST RECIPES Cannellini Beans, Mix of Mushrooms and Truffles

# **RIGATONI AL SUGO DELLA MAMMA**

Rigatoni in Valter's Mother's Special Porcini & Meat Sauce

# LE PASTE FATTE IN CASA

## TUTTA PASTA DI VALTER

Sampler of Our Daily Homemade Gnocchi and Ravioli

#### RAVIOLI 4 FORMAGGI

Fresh Homemade Ravioli in a Four Cheese Cream Sauce with Asparagus

#### **GNOCCHI BOSCAIOLA**

Fresh Homemade Potato Dumplings Served in a Mixed Mushroom Cream Sauce

# VERY WELL RECOMMENDED BY ME FROM MONTE SAN SAVINO

# PASTA AL FORNO VERA

Homemade Lasagna Served With my Mother's Special Meat Sauce

# PIZZA CARNE

Butterflied, Pan-fried Center Cut Compart Natural Duroc Pork Tenderloin Served with Fresh Tomato Sauce, Mozzarella, and Basil

# SALSICCE E MARE

Our Special Sweet Italian Sausage, Grilled Calamari, Mussels, Clams, Scallop, and Shrimp, Served with Sautéed Spinach



# **RISOTTO OF THE DAY**

# LE PASTE SECCHE

## SPAGHETTI CARBONARA

Spaghetti with Homemade Pancetta in an Egg, Cream, Onion, and Parmesan Sauce **PENNE ALL'ARRABBIATA** Penne Served in a Zesty Tomato Sauce

### SCALOPPINE DI MAIALE ALLA CHIANTIGIANA

Compart Natural Duroc Pork Tenderloin Scaloppine with Porcini Ragu' and Green Peppercorns, Served in a Chianti and Port Sauce

# LA MIA COTOGNATA

Compart Natural Duroc Pork Tenderloin Scaloppine with Apples and Figs in a Fresh Grape, Mustard, and Reduced Port Sauce

## PICCATA DI POLLO AL LIMONE

Tecumseh Farms Organic Smart Chicken Breast with Artichokes, Capers, And Mushrooms in White Wine and Lemon Sauce

# POLLO DELLA CASA

Tecumseh Farms Organic Smart Chicken Breast Sautéed with Caper Berries, Lemon Juice, and Oyster Mushrooms, Served with Risotto in a Lemon Butter Sauce

## POLLO NASSI

Tecumseh Farms Organic Smart Chicken Breast Scaloppine Served with Oyster Mushrooms, And Mozzarella in a Marsala wine Sauce

# NANA IN PORCHETTA SAVINESE

A Typical Valter's Family Sunday Dinner Recipe Fennel Crusted Duck Breast in our Cognac and Grape Sauce