



# STAZIONE

R I S T O R A N T E • S A L O O N

## ANTIPASTI • STARTERS • \$8.95

Roasted Red Beets, Crumbled Gorgonzola & Toasted Walnut Pesto

Warm Talleggio Cheese-filled Grape Leaves over Arugula with Olive Oil & Lemon

Sliced Pears, Pecorino Cheese, Shaved Fennel, Hazelnuts & Balsamic Reduction

Grilled Caesar Salad with White Anchovies, Crostini & Lemon

TOSSED GARDEN SALAD WITH CHIANTI VINAIGRETTE • \$6.95

FRITO MISTO DEL MARE • \$17.95

Fried Calamari, Prawns, Sardines and Oysters with Spicy Pomodoro Sauce & Caper Salsa Verde

## FORMAGGI I SALUMI • CHEESE & SALAMI

SALUMI PLATE • \$14.95

The Chef's Selection of Cured Meats, Salami and Pates, with House-Pickled Seasonal Vegetables

CHEESES BY THE OUNCE • \$3.95 PER OZ

Gorgonzola Dolce with Toasted Hazelnuts and Honey • Aged Pecorino with Fig-Balsamic Reduction

Bella Vitano with Spiced Pear Chutney • Fontina with Prosciutto Confetti

## PASTA • \$11.95

PARPARDELLE ALLA BOLOGNESE

Wide Flat Noodles tossed in our legendary Meat Ragu

RAVIOLI DE GRANCHIO

Crab and Potato-filled Pasta with Braised Artichokes & Lemon Butter

BUCCATINI AMATRICIANA

Long tubes of pasta tossed in a spicy pancetta & toasted garlic-tomato sauce

LINGUINI PUTANESCA

Linguini tossed with Olives, Capers, Hot Peppers, Fresh Garlic, Oregano & Tomato Sauce (Anchovies optional)

LASAGNA BOLOGNESE

Eight delicate layers of Fresh Pasta, Bechamel Sauce & Ragu Bolognese, baked golden brown

SIDE OF BAKED MEATBALLS ALLA PARMIGIANA • \$7.95

## SECONDI • MAIN COURSES

HOUSE MADE ITALIAN SAUSAGES • \$14.95

With Roasted Red Grapes and Red Wine Jus, over Soft Polenta Parmigiana

BEEF CHEEK PEPPOSO • \$18.95

Braised in Red Wine, Garlic & Cracked Black Pepper over Crispy Polenta Cake with a Tart Cherry Demiglace

POLLO DIAVALO • \$17.95

Whole Cornish Game Hen, marinated in Garlic & Chili, grilled under a brick with Papas Fritas & Olive Tapenade

CHIANTI BRAISED PORK OSSO BUCCO • \$17.95 With Fig Jus & Semolina Dumplings

SEMOLINA ENCRUSTED WHOLE TROUT • \$17.95

Stuffed with Shaved Fennel, Lemon Slices & fresh Thyme, pan-roasted with Fingerling Potatoes

BISTECCA FIORENTINA • \$34

A 16 Ounce Dry-Aged Prime Ribeye served with a traditional accompaniment of Salsa Verde and one Side

## VEDURE E CONTORNI • VEGETABLES & SIDES • \$4.95

Braised Winter Kale • Coriander-Roasted Squash • Roasted Beets with Ricotta

Sautéed Carrots and Parsnips with fresh Oregano • Papas Fritas • Soft Polenta