

Dinner Menu

Anema E Core ~ “from the heart and soul”

EXECUTIVE CHEF: SAMUEL S. PALMISANO

MANAGER: KYLA DREW

PASTRY CHEF: JEN RYAN

ALL OF OUR DISHES ARE PREPARED TO ORDER, PLEASE BE PATIENT & ENJOY YOUR DINING EXPERIENCE WITH US.
PRIMI & ANTIPASTI AVERAGE 15 MINUTES; PASTA & SECONDI COURSES AVERAGE 30.

PICCOLO PIATTO

1 ~ \$4 / 2 ~ \$7 / 3 ~ \$10 / 4 ~ \$13

🍷 **Olive al Griglia**

house-marinated grilled olives

🍷 **Giardiniera**

house-pickled garden vegetables

🍷 **Ceci con Aglio e Olio**

pureed chickpeas, garlic, & oil

🍷 **Grissini**

hand rolled crisp breadsticks with sea salt & fennel

🍷 **Melanzane**

house-marinated eggplant

🍷 **Funghi al Griglia**

marinated grilled mushrooms

🍷 **Zucchine Sott'Olio**

house-marinated zucchini

PRIMI

(add white anchovies to any salad \$1.00)

Zuppa Maritata ~ tiny meatballs, chicken broth, escarole, roast garlic, & orzo pasta \$6

Zuppa Del Giorno ~ our daily soup inspirations \$6

🍷 **Insalata Caprese** ~ vine tomatoes, fresh mozzarella, basil, arugula, red onions, with balsamic & oil \$9

🍷 **Insalata Verde** ~ organic mixed greens tossed with a red wine vinaigrette \$5

Insalata Cesare ~ whole leaf romaine, Caesar dressing, Parmesan cheese, lemon, & croutons \$8

Insalata di Spinaci ~ spinach, pancetta, tomatoes, onions, croutons, peppers, pignoli, & poached egg \$9

ANTIPASTI

Calamari Fritti ~ crispy fried Calamari & lemon caper aioli \$10

Carpaccio di Manzo ~ shaved rare beef, arugula, capers, EVOO, grissini, & Parmesan cheese \$13

Funghi Farciti ~ Portobello mushroom, spinach, Asiago, Caramelized onions, Duck bacon, poached egg, & balsamic \$10

Lumache ai Pomodoro Seccati al Sole ~ snails, garlic-sundried tomato butter gratineed served with crostini \$10

Cozze con Pomodorini ~ PEI mussels, garlic, white wine, pomodorini, & basil, served with crostini \$10

Asparagi al Griglia ~ grilled asparagus, crostini, arugula, pancetta, & a soft poached egg with balsamic reduction \$11

Pate di Anatra ~ Tuscan style Duck Pate, cornichons, quince paste, whole grain mustard, crostini, & aged Provelone \$13

🍷 **Arancini con Verdure** ~ three breaded risotto croquettes with peas, tomatoes, & cheese served with marinara \$9

🍷 **Frittella di Ceci** ~ fried chickpea cakes, served with arugula & onion salad with a roast pepper aioli \$9

🍷 **Olive Farcite** ~ breaded & fried provolone filled green olives \$7

PIZZA

(All our pizzas are hand tossed 13")

Pizza Quattro Stagioni ~ tomatoes, basil, capers, shrimp, artichokes, Prosciutto, Parmesan & Asiago	\$13
🍕 Pizza Margherita ~ marinara, fresh mozzarella, vine tomatoes, Parmesan, basil, & oregano	\$12
🍕 Pizza ai Funghi ~ woodland mushroom sauce, scallions, Parmesan & Asiago	\$13
🍕 Pizza alla Fiorentina ~ cream, spinach, garlic, Parmesan, & Asiago	\$13
Pizza con Prosciutto e Rucola ~ arugula, caramelized onions, garlic, EVOO, Prosciutto, Parmesan & Asiago	\$14
🍕 Pizza con Patate e Tartufati ~ Yukon gold potatoes, Parmesan, caramelized onions, mascarpone, & truffles	\$16
Pizza con Salsiccia e Rapini ~ sweet fennel sausage, broccoli rapini, garlic, EVOO, Parmesan & Asiago	\$14
Pizza con Acciuga Bianca e Spinaci ~ white anchovies, ricotta, Parmesan, tomatoes, & spinach	\$15

PASTA

🍝 Spaghetti con Pomodorini ~ Italian tomatoes, garlic, basil, & EVOO	\$11
🍝 Spaghetti alla Puttanesca ~ pomodorini, capers, olives, chili pepper, garlic, basil, & EVOO	\$13
Spaghetti alla Romana ~ pancetta, garlic, caramelized onions, black pepper, EVOO, & Parmesan cheese	\$14
Paglia e Fieno ~ spinach & egg fettuccini, peas, Prosciutto, pignoli, mushrooms, garlic, & cream	\$15
Linguine alle Vongole ~ clams, wine, garlic, and your choice of EVOO or Marinara sauce	\$16
Linguine alle Pescatore ~ mussels, clams, shrimp, scallops, calamari, white wine, & pomodorini	\$18
Orecchiette con Salsiccia ~ rapini, hot sausage, grape tomatoes, garlic, spinach, and ricotta	\$15
🍝 Gnocchi di Patata ai Funghi con Pesto ~ potato gnocchi, mushrooms, arugula, tomatoes, & pesto	\$14
🍝 Risotto con Fave e Funghi ~ creamy risotto fava beans, shiitake mushrooms, Parmesan & tomato confit	\$15
Raviolo di Carne ~ braised beef, spinach, & Parmesan filled ravioli, sautéed with butter, spinach & tomato confit	\$19
🍝 Ravioli con Asparagi ~ asparagus & cheese filled ravioli, sautéed in Parmesan broth with butter & asparagus	\$17

SECONDI

Please check our Specials sheet for additional Secondi dishes

Petto di Pollo alla Limone ~ Lemon & herb roast chicken breast, creamy risotto, spinach & natural Jus	\$21
Petto di Pollo con Prosciutto ai Funghi ~ Prosciutto wrapped roast chicken breast, mushroom Marsala sauce, ricotta gnudi, & arugula, with tomato confit	\$21
Alla Parmigiana ~ breaded; Veal, Chicken, or Eggplant, with pomodorini, gratineed with Parmesan & mozzarella cheeses. Served with fresh vegetables & spaghetti marinara:	
Vitello (Veal)	\$24
Pollo (Chicken)	\$21
🍆 Melanzana (Eggplant)	\$19

CONTORNI

Polpette my Dad's secret recipe meatballs, simmered in marinara	\$6
Bracirole my Dad's recipe for braised beef rolled & filled with salami, provolone, onions, & egg	\$8
Salsiccia in-house made hot or sweet sausage simmered in marinara	\$6
🍝 Polenta ai Quattro Formaggio cream, cornmeal, Parmesan, mascarpone, Asiago, & provolone cheeses	\$6
🍝 Asparagi Tartufati asparagus, truffle butter, & white truffle oil	\$6
🍝 Rapini Broccoli Italian broccoli sautéed with garlic & chili pepper flakes	\$6
🍝 Crocchetta di Patate grated potatoes, Asiago, Parmesan, & provolone cheeses, breaded & fried	\$6
🍝 Polenta Fritta crispy polenta fries tossed with rosemary & sea salt, with truffle mayo	\$7