

AL DI LA  
A NORTHERN ITALIAN TRATTORIA

ANTIPASTI

- A LITTLE PLATE OF MIXED OLIVES 4.50  
OVEN-ROASTED PORTABELLA CAP WITH FRESH MOZZARELLA 7.25  
DUCK LIVER PATÉ WITH ASSORTED CONDIMENTS 7.50  
GRAPE-BRAISED PORK BELLY OVER POLENTA 8.50  
SHEPHERDS SALAD – MIXED GREENS, UBRIACO CHEESE, GENOA SALAMI,  
SOPRESSATA, GRAPES AND WALNUTS WITH CITRUS VINAIGRETTE 7.25  
STEAMED MUSSELS IN A TOMATO AND FENNEL BROTH 8.50  
ALICI - MARINATED WHITE ANCHOVIES WITH ROASTED RED PEPPERS 7.25  
BRUSCHETTA WITH FRESH MOZZARELLA AND TOMATO SALAD 6.75  
PICCOLI PIATTI - DAILY SELECTION OF ITALIAN MEATS 10.00  
PICCOLI PIATTI - DAILY SELECTION OF ITALIAN CHEESES 10.00

PRIMI

- CREAMY TOMATO BASIL SOUP 5.00  
BUTTERNUT SQUASH RA VIOLI WITH BROWN BUTTER AND SAGE 11.00  
TAGLIATELLE WITH HOUSE-MADE SAUSAGE AND RADICCHIO 11.00  
GNOCCHI WITH SHRIMP, GRAPE TOMATOES AND BASIL 10.75/14.75  
ASPARAGUS RISOTTO WITH SEARED SEA SCALLOPS 11.00/15.00  
FETTUCCHINE BOLOGNESE 10.25/13.75

SECONDI

- PESCE DEL GIORNO / PREZZO DI MERCATO  
GRILLED PORK TENDERLOIN BRUSHED WITH MUSTARD, BLACK PEPPERCORNS,  
ROSEMARY AND GARLIC 17.25  
GRILLED BEEF SHOULDER TENDERLOIN WITH GORGONZOLA BUTTER 18.25  
MILK BRAISED PORK SHOULDER WITH GARLIC, ROSEMARY AND ONIONS 17.00  
PAN-ROASTED DUCK BREAST WITH AN APPLE CIDER REDUCTION AND ROOT  
VEGETABLES 19.25  
SLOW-ROASTED LEMON-THYME CHICKEN WITH RED POTATOES 16.50

DOLCI

PLEASE ASK YOUR SERVER ABOUT TONIGHT'S SELECTIONS