

—•• ANTIPASTI (APPETIZERS) ••—

Bread Service 2.50

Gastons baguette with herb butter

Gf Beef Carpaccio * 8

Thinly sliced Piemontese Beef, fried capers, citrus vinaigrette and pecorino

Erbazzone 5

Flaky puffed pastry baked with aged parmesan, pancetta and fresh greens

Eggplant Caponata 6

A tasty twist on a Sicilian aubergine classic. Served with toasted crostini

Formaggio 14

Chef's selection of cheeses served with fruit and crostini

Salumi Selezione 14

Featuring Creminelli Fine Meats, olives and crostini with saffron aioli

—•• INSALATA (THE SALAD) ••—

Gf Caprese Salad 9

Fresh mozzarella, oven roasted tomatoes, basil and balsamic reduction

Caesar Salad 6 / 9

with house made peppercorn caesar dressing and shaved parmesan

Gf Spinach Salad 6 / 9

with gorgonzola, bacon and honey dijon dressing

Soup Di Giorno 4 / 6

Ask Server for today's selection

—•• UN BOCCONE (MAIN COURSE) ••—

Cacio e Pepe 7 / 14

*Linguine with pecorino romano cheese and pepper **

Gf Chicken Aglio 11

Braised chicken quarters with roasted garlic and rosemary sauce

- Wine: GLASS Winter's Hill Pinot Noir \$10 / BOTTLE Moillard Les Violettes \$27 -

Goat Cheese Gnocchi 7 / 14

with toasted walnut thyme butter sauce

Gf Lamb Chops Romana 16

Seared lamb with rosemary and garlic in a white wine and dijon reduction

- Wine: GLASS Domaine Savaray \$11.25 / BOTTLE Argiano Super Tuscan \$38 -

Linguine with Kale 7 / 14

*Tossed in walnut and garlic infused oil with aged parmesan **

Grilled Pork 13

10 oz bone-in grilled pork chop crusted with salami and herbs

- Wine: GLASS Marco Felluga Pinot Grigio \$10 / BOTTLE Morgan UnOaked Chardonnay \$52 -

Gf Salmon Amalfitano 16

Pan fried Salmon filet served with citrus butter and citrus salt

- Wine: GLASS Principesa Gavia \$8 / BOTTLE Domaine La Roche Chablis \$52 -

Gf Ribeye Fiorentina 23

Thick 12oz ribeye steaks marinated in olive oil, garlic, rosemary and sea salt

- Wine: GLASS Fonterutoli Chianti \$15 / BOTTLE Elderton Shiraz \$42 -

—•• IL CONTORNO (SIDES) ••—

Gf Risotto 5

Arborio rice with garlic and loads of parmesan

Gf Brussel Sprouts with Pancetta 5

Sautéed in white wine and garlic

Gf Creamy Polenta 5

with parmesan and herbs

Gf Wild Mushrooms 7

Sautéed in white wine with sage and garlic

—•• DOLCE (DESSERTS) ••—

Gf Chilled Limoncello Zabaglione 5

Light and fluffy lemon custard with seasonal berries

Gf Prosecco Mousse with Peach Puree 5

Whipped prosecco layered with fresh vanilla bean and peach compote

Gf Chocolate Truffles 5

House made chocolate truffles

Bodovino practices extreme caution in preparing our gluten-free items and do our best to insure a gluten-free product. We are not a gluten-free environment. In consuming our products, be aware that there may be a chance of cross contamination.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.