



Appetizers

Bruschetta Toscana

Local tomatoes diced and marinated in olive oil, garlic and fresh basil 9.

Carpaccio

Beef carpaccio with baby arugula, shaved Parmesan cheese and capers with evoo and lemon 17.

Crispy Fried Calamari

served with a spicy pomodoro sauce 16.

Salads and Soup

Bellini Salad

Mixed baby greens and tomatoes, house vinaigrette 10.

Caesar Salad

Romaine, paprika croutons and caesar dressing 12.

Arugula Salad

Organic baby arugula, plum tomatoes, shaved parmesan cheese and house vinaigrette 12.

Buongustaio Salad

Mixed baby greens, crispy pancetta, diced tomatoes, mozzarella cheese and house vinaigrette 13.

Seafood Salad

Shrimp, calamari, sea scallops and mussels in a zesty citrus vinaigrette 18.

ADD: grilled chicken 6, grilled shrimp 8, grilled salmon 9

Minestrone Soup House made 10.

Sandwiches

Grilled Eggplant and Zucchini, caramelized onions and fontina cheese 16.

Prosciutto, mozzarella cheese and sliced tomatoes 16.

Meatball Parmesan with pomodoro sauce 16.

Chicken Parmesan with pomodoro sauce 16.

Sausage and Peppers with caramelized onions 16.

All Sandwiches served with Pasta Salad

Pasta

Spaghetti Arrabbiata

Spaghetti in a spicy tomato sauce 18.

Penne Ala Vodka

Tomato sauce, vodka finished with a touch of cream and Parmesan cheese 18.

Fettuccine Alfredo

Fettuccine tossed in a creamy parmesan cheese sauce 19.

Spaghetti Bolognese

Spaghetti with a beef ragu, garlic, minced carrots, onions and celery 19.

Spaghetti Buongustaio

Spaghetti with mushrooms, peas and pancetta in a light tomato sauce 19.

Paccheri ai Funghi Porcini

Paccheri with porcini mushrooms, white wine, Italian sausage, hint of cream finished with fontina and parmigiano cheese 22.

Lasagna al Forno

Authentic Italian lasagne with fresh tomato sauce and creamy bechamel sauce with parmigiano 21. ADD Bolognese 3.

Ravioli of the Day 22.

ADD: grilled chicken 6, grilled shrimp 8, grilled salmon 9.

Entrees

Pollo ai Funghi Marsala

Chicken scaloppine sauteed with mushrooms in a Marsala wine sauce 21.

Red Snapper Mediterranean

Fresh filet of snapper sauteed with lemon, butter, white wine, diced tomato, arugula and kalamata olives 24.

Grilled Grouper

Fresh grouper grilled and served with fresh arugula and chopped tomatoes 26.

Veal Piccata

Scaloppine of veal sauteed with lemon butter, white wine and capers 26.

All Entrees served with roasted rosemary potatoes and sauteed vegetables.