

# Anema E Core ~ “from the heart and soul.”

EXECUTIVE CHEF: SAMUEL S. PALMISANO

MANAGER: KYLA DREW

PASTRY CHEF: JENNIFER BLOUNT

## ZUPPA

*Zuppa del Giorno* ~ our daily soup inspirations..... \$6

## INSALATA

(add white anchovies to any salad \$1.00)

✓ *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

✶ *Insalata Nicoise* ~ Ahi tuna, hard boiled eggs, potatoes, green beans, red onions, & tomatoes with olives & capers..... \$18

## ANTIPASTI

✓ *Bruschetta Pomodoro* ~ toasted slice of bread, topped with fresh tomatoes, basil, garlic, & EVOO..... \$6

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

✓ *Olive Farcite* ~ Sicilian jumbo olives, filled with aged provolone, breaded & fried, tossed with Parmesan & garlic..... \$7

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

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

## PIZZA AL FORNO

All our pizzas are a hand tossed 13” crust

*Pizza Quattro Stagioni* ~ tomatoes & basil; capers & shrimp; artichokes; Prosciutto, Parmesan & Asiago cheeses..... \$13

✓ *Pizza Margherita* ~ marinara, fresh mozzarella, vine tomatoes, Parmesan cheese, basil, & oregano, with EVOO..... \$12

✓ *Pizza ai Funghi* ~ woodland mushroom sauce, scallions, Parmesan & Asiago cheeses..... \$13

✓ *Pizza alla Fiorentina* ~ cream, spinach, garlic, Parmesan, Mozzarella, & Asiago cheeses..... \$13

*Pizza con Salsiccia e Rapini* ~ sweet fennel sausage, broccoli rapini, garlic, EVOO, Parmesan & Asiago..... \$14

*Pizza con Prosciutto e Rucola* ~ arugula, caramelized onions, garlic, EVOO, Prosciutto, Parmesan & Asiago..... \$14

✓ denotes items that are Vegetarian

# La Cucina D'Amore ~ "the cuisine of love!"

## PANINI

Grill pressed sandwiches served on ciabatta bread with a mesclun salad.

ⓧ <b>Melanzana</b> ~ marinated eggplant, tomatoes, baby spinach, roast peppers, fresh mozzarella, & caramelized onions.....	\$9
<b>Petto di Pollo</b> ~ cold marinated grilled Chicken, Roma tomatoes, Asiago, pancetta, & greens with garlic aioli .....	\$10
<b>Prosciutto e Mozzarella</b> ~ Prosciutto, Tomatoes, arugula, red onions, & fresh mozzarella with balsamic vinaigrette.....	\$11
ⓧ <b>Pomodoro e Mozzarella</b> ~ fresh mozzarella, Roma tomatoes, red onions, basil, & arugula, with balsamic & oil.....	\$9
<b>Salsiccia e Broccoli Rappini</b> ~ hot or mild sausage, broccoli rappini, garlic, EVOO, & chili pepper & Provolone.....	\$10
ⓧ <b>Funghi e Spinaci</b> ~ grilled Portobello mushrooms, spinach, roast peppers, arugula, & mozzarella .....	\$9
<b>Polpette Parmigiana</b> ~ My Dad's secret recipe meatballs, marinara, & Parmesan cheese .....	\$9
<b>Pancetta, Pomodoro, e Rucola</b> ~ crispy sliced pancetta, pesto mayo, arugula, tomato, onions, & fresh mozzarella.....	\$10

## PASTA

All our imported pastas are dry and cooked to order al dente.

ⓧ <b>Spaghetti con Pomodorini</b> ~ spaghetti, San Marzano tomatoes, with garlic, basil, & EVOO.....	\$10
<b>Spaghetti all' Amatriciana</b> ~ pancetta, onions, pomodorini, & garlic. ....	\$12
<b>Linguine alle Vongole</b> ~ linguine, whole baby clams, white wine, garlic, and your choice of EVOO or Marinara sauce ..	\$13
<b>Paglia e Fieno</b> ~ spinach & egg fettuccini, peas, Prosciutto, pine nuts, mushrooms, garlic, & Parmesan cream sauce .....	\$13
ⓧ <b>Gnocchi di Patate alla Caprese</b> ~ potato gnocchi, pomodorini, mozzarella, & basil.....	\$13
ⓧ <b>Ravioli Quattro Formaggi</b> ~ cheese ravioli, pomodorini, fresh mozzarella, with basil.....	\$15

## CONTORNI

<b>Polpette</b> ~ My Dad's secret recipe meatballs, simmered in marinara .....	\$6
<b>Bracirole</b> ~ My Dad's secret recipe beef rolled & filled with salami, provolone, onions, & egg, simmered in marinara .....	\$8
<b>Salsiccia</b> ~ In-house made hot or sweet sausage, simmered in marinara .....	\$6
ⓧ <b>Polenta</b> ~ Creamy polenta folded with Parmesan, Asiago, & mascarpone cheeses .....	\$6

18% gratuity **MAY** be added to parties of 6 or more.

Ⓜ Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions, according to the Vermont Department of Health.