

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

EXECUTIVE CHEF: SAMUEL S. PALMISANO

MANAGER: KYLA DREW

SOUS CHEF: BOBBY POWELL

## ZUPPA

*Zuppa del Giorno* ~ our daily soup inspirations **Cup / Bowl**..... \$4 / \$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 Verdure* ~ organic greens, carrots, cucumbers, onions, & tomatoes tossed with a red wine vinaigrette ..... \$7

*Insalata Cesare* ~ whole leaf romaine, Caesar dressing, Parmesan cheese, lemon, & croutons ..... \$9

*Insalata di Spinaci* ~ spinach, pancetta, tomatoes, onions, croutons, peppers, pignoli, & poached egg..... \$10

*Insalata Tonno Fagioli* ~ EVOO Tuna, Tomatoes, Onions, Cucumbers, White Beans, Arugula, Potatoes & Balsamic \$12

## ANTIPASTI

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

*Calamari Fritti* ~ crispy fried Calamari & lemon caper aioli ..... \$11

ⓧ *Olive Farcite* ~ Sicilian jumbo olives, filled with aged provolone, breaded & fried, tossed with Parmesan & garlic ..... \$8

*Cozze* ~ PEI mussels, garlic, white wine, and your choice of EVOO & banana peppers or pomodorini & basil..... \$12

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

## PIZZA AL FORNO

*Pizza al Vongole* ~ baby Clams, EVOO, Garlic, Oregano, Chili Pepper, Parmesan & Asiago ..... \$16

ⓧ *Pizza Margherita* ~ marinara, fresh mozzarella, vine tomatoes, Parmesan cheese, basil, & oregano, with EVOO ..... \$13

ⓧ *Pizza ai Funghi* ~ woodland mushroom sauce, scallions, Parmesan & Asiago cheeses..... \$14

ⓧ *Pizza alla Fiorentina* ~ cream, spinach, garlic, Parmesan, Mozzarella, & Asiago cheeses..... \$14

*Pizza con Salsiccia e Rapini* ~ sweet fennel sausage, broccoli rapini, garlic, EVOO, Parmesan & Asiago ..... \$15

*Pizza con Prosciutto e Rucola* ~ arugula, caramelized onions, garlic, EVOO, Prosciutto, Parmesan & Asiago..... \$15

ⓧ 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.

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

## PASTA

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

- ⓧ **Spaghetti con Pomodorini** ~ spaghetti, San Marzano tomatoes, with garlic, basil, & EVOO ..... \$10
- Spaghetti all'Amatriciana** ~ pancetta, onions, pomodorini, & garlic. .... \$12
- Linguine alle Vongole** ~ linguine, whole baby clams, white wine, garlic, and your choice of EVOO or Marinara sauce . \$15
- Paglia e Fieno** ~ spinach & egg fettuccini, peas, Prosciutto, pine nuts, mushrooms, garlic, & Parmesan cream sauce..... \$16
- ⓧ **Gnocchi di Patate alla Caprese** ~ potato gnocchi, pomodorini, mozzarella, & basil..... \$14
- ⓧ **Ravioli Quattro Formaggio** ~ cheese ravioli, pomodorini, fresh mozzarella, & basil..... \$15

## CONTORNI

- Polpette** ~ My Dad's secret recipe meatballs, simmered in marinara..... \$6
- Braciola** ~ My Dad's secret recipe beef rolled & filled with salami, provolone, onions, & egg, simmered in marinara ..... \$8
- Salsiccia** ~ In-house made hot or sweet sausage, simmered in marinara..... \$6
- ⓧ **Polenta** ~ Creamy polenta folded with Parmesan, Asiago, & mascarpone cheeses..... \$7
- ⓧ **Rapini Broccoli** ~ Italian Broccoli with Garlic & Chili Pepper flakes..... \$6

20% gratuity **WILL** 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.