

## **Appetizer**

**Zuppa del giorno** 9.00

**Ferrovia vinaigrette Caesar salad**, romaine hearts, herb croutons, pancetta, parmesan crisp 12.00

**Mesclun greens salad**, toasted sun flower seeds, grape tomatoes, shaved onions, balsamic dressing 10.00

**Baby spinach salad**, toasted walnuts, red wine poached figs, brie cheese, white balsamic dressing 14.00

**Burrata Caprese salad**, vine ripe tomatoes, shaved red onions, fresh basil, cracked black peppercorns balsamic glaze 17.00

**Warm mushroom salad**, baby arugula, charred onions, goat cheese, honey truffle balsamic dressing topped with a grilled flat bread 15.00

**Grilled calamari** with sauté artichokes, Calabrese olives, roast garlic and cherry tomatoes 15.00

**Beef tenderloin carpaccio**, shaved Parmesan cheese, cracked black peppercorns, lemon juice, and baby arugula 15.00

**Steamed mussels**, fresh basil, spicy tomato and wine sauce 13.00

**Sautéed black tiger shrimps** in a sambuca sauce with a baby arugula salad with shaved parmesan 15.00

**Bruschetta pizza**, marinated tomatoes, red onions, garlic, fresh basil 12.00 add goat 3.00

**Calabrese antipasto platter**, prosciutto, cacciatore sausage, olives, roasted red peppers, artichokes, parmesan, gorgonzola 21.00

## **Mains**

**Slow braised lamb shank** with parmesan mash potatoes, sauté green beans, and red wine lamb jus reduction 26.50

**Chicken piccata** with smash new potatoes and spinach finished with a lemon caper sauce 24.50

**Provimi veal marsala** forest mushroom and parmesan risotto, marsala sauce topped with balsamic dressed baby arugula 29.50

**Roasted Atlantic salmon** with a tomato herb crust, white wine braised lentils with spinach and oyster mushrooms 27.50

**Herb crusted New Zealand** with sauté rapini, roasted red peppers, potato gnocchi, pancetta, roast garlic and a rosemary pan jus

Full rack of lamb 38.50

Half rack 27.50

**Slow braised beef short ribs** with scallion and parmesan mash potatoes sauté cremini mushrooms and a pan jus 26.50

*Ferrovia offers daily entree features*

Some substitutions and/or changes to menu items may result in an additional fee

## **Pizza**

**Burrata margherita pizza** with fresh basil, tomato sauce 19.50

**Ferrovia pizza** with thin sliced prosciutto, parmesan, onions and topped with an arugula salad 18.50

**Quattro stagioni** prosciutto, artichokes, infornata black olives, cremini mushrooms, mozzarella, tomato sauce 18.50

**Vegetariana** roasted red peppers, grilled eggplant, zucchini, onions, mozzarella, tomato sauce 17.50

**Pollo** grilled chicken, fresh sage, brie, cremini mushrooms, tomato sauce 18.50

**Salsiccia** spicy Italian sausage, roasted red peppers, Calabrese olives, mozzarella, tomato sauce 18.50

**Fungi** portobello, cremini and oyster mushrooms, roast garlic, truffle oil and mozzarella 17.50

### **Ferrovia custom pizza**

Tomato sauce and mozzarella 13.50

Toppings (2.00 each) cremini mushrooms, grilled eggplant, zucchini, onions, Calabrese or infornata olives, mozzarella cheese, pepperoni, hot peppers, tomatoes, fresh herbs, roast garlic, scallions, anchovies, sun-dried tomatoes

Toppings (3.00 each) grilled chicken, hot Italian sausage, prosciutto, baby arugula, artichoke, parmigiano, bocconcini, brie or goat cheese

## **Pasta**

**Penne rigate** in a fresh basil tomato sauce 14.50

**Seafood linguine** with tiger shrimps, calamari, clams, mussels, capers, fresh basil tomato wine sauce 23.50

**Ricotta cheese ravioli** in a tomato porcini mushroom sauce 19.50

**Rigatoni pasta** with spicy Italian sausage, Calabrese olives, hot peppers in a tomato aglio e olio 19.50

**Pappardelle pasta** with braised beef short ribs, Portobello mushrooms in a tomato jus sauce 22.50

**Tagliatelle pasta** with black tiger shrimps in a spicy lemon aglio e olio 20.50

**Penne gnocchi** with a gorgonzola and parmesan cream sauce 20.50

Substitute gluten free pasta 3.00

Add chicken 4.00

Add tiger shrimp 2.00

## **Lunch mains**

**Provimi veal piccata** with roast garlic mash potatoes, baby arugula salad and a lemon herb sauce 23.50

**Provimi veal Parmigianino** with roasted potatoes and mesclun green salad 18.50

**Roasted New Zealand half rack of lamb** with roasted potatoes, mesclun greens and herb jus 25.50

**Chicken piccata** with roast garlic mash potatoes, baby arugula salad and a lemon caper sauce 22.50

**Roasted Atlantic salmon** with tomato herb crust with roasted potatoes and mesclun green salad 22.50

**Ferrovina Frittata** with roasted red peppers spinach and mozzarella topped with baby arugula 13.50