

XII DODICI XII

ristorante italiano

Antipasti

SALUMI E FORMAGGIO Assorted imported cured meats & cheeses for two \$25

CALAMARI ALLA "JIMMY"
Fried calamari, lemon sauce, hot cherry peppers \$18

VONGOLE AL FORNO
Little Neck Clams, garlic, panko, parsley \$17

PULPO ALLA GRIGLIA
Charred octopus, Tuscan bean salad, olive oil, parsley \$20

ZUCCHINI ROLLATINI
Homemade zucchini rollatini, goat cheese, ricotta cheese, diced Campari tomatoes \$16

Insalate

BURATTA E VERDURE \$18
Creamy mozzarella cheese, grilled vegetables – eggplant, zucchini, peppers, Parma prosciutto, EVOO

INSALATA DODICI \$16
Chopped endive, radicchio, arugula, roasted peppers, Gaeta olive, vinaigrette

ARUGULA \$16
Baby arugula, walnuts, shaved Pecorino, roasted cipollini, white balsamic, walnut oil

CESARE \$16
Baby Romaine lettuce, Cesare dressing, parmesan croutons

BIETOLE ORO \$16
Roasted golden beets, baby spinach, goat cheese, house vinaigrette, almonds

Minestra

FAGIOLI BIANCHI
White bean soup, escarole, red onions, croutons, EVOO \$10

Gluten free option **Pizza cauliflower crust option**

MARGHERITA
\$25
Fresh mozzarella, tomato, basil

YAZZO
\$25
Quattro formaggio, hot cherry peppers, crumbled sausage

MONTE BIANCO
\$25
Arugula, prosciutto di parma, fresh mozzarella

CAVOLFIORRE SPINACHI
\$26
Cauliflower crust, spinach, mozzarella, mushroom

Panini

AMORE \$16
Italian sandwich, toasted ciabatta bread, prosciutto, mozzarella, basil EVOO

TIZIANA \$15
Italian sandwich. toasted ciabatta bread, panko crusted cutlet, tomato, fresh mozzarella

VALTELLINA \$16
Italian sandwich, toasted ciabatta bread, free range chicken breast, broccoli rabe, taleggio & fontina cheese

Gluten free pasta option

Pasta – "Di Gragnano" - Napoli

PACCERI

Giant rigatoni pasta, sausage, broccoli rabe, garlic, roasted cherry tomatoes \$26

GNOCCHI BOLOGNESE

Home made potato gnocchi, bolognese sauce, house made ricotta \$26

GARGANELLI PAPALINA

Wild mushrooms, pancetta, peas, shallots, cream \$26

PAPARDELLE SUGO DI VITELLO

Ribbon shaped pasta, veal ragu, sage, red wine \$27

LINGUINI VONGOLE

Verace clams, Baby spinach, cannellini, garlic, Calabrian chili peppers \$28

CAPELLINI INFERNO

Angel hair pasta, shrimp, tomatoes, cherry peppers, garlic, spicy marinara, basil \$29

Secondi Piatti

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BRANZINO MEDITERRANEO Wood oven roasted whole Mediterranean Sea bass, artichokes, capers, tomato, roasted potatoes, Orvieto wine	\$38
GAMBERI LUGANO Grilled jumbo shrimp, lentils, braised vegetables	\$36
SALMONE "ST. MICHELLE" Atlantic Salmon, zucchini, capers, Gaeta olives, seasoned panko, parsley potatoes	\$36
POLLO FONTINA Airline chicken breast, prosciutto, Fontina cheese, Prosecco, roasted vegetables	\$34
POLLO MATTONE Half Bell & Evans chicken, cooked under a brick in our wood burning oven. Escarole, fingerling potatoes, Calabrian peppers	\$34
NODINO DI VITELLO Bone in veal chop, hot cherry peppers, broccoli rabe	\$49
MELANZANA SICILIANA Grilled eggplant, tomatoes, ricotta salata, mozzarella, parmesan, penne filetto di pomodoro	\$28
BISTECCA FIORENTINA For Two – "Pat LaFredda" Prime Dry Aged Porterhouse Steak, Yukon gold mashed potatoes, Italian style creamed spinach	\$115
Verdura Broccoli Raab - Escarole - Parsley Potatoes - Sauteed Spinach	
\$12	

We proudly use Mutti tomatoes from Italy