

## ANTI-PASTI Appetizers

<b>Arancini</b>	\$12.95	<b>Carpaccio Di Manzo</b>	\$13.95
<i>Deep fried saffron risotto balls, stuffed with mozzarella cheese, prosciutto &amp; basil, over pomodoro sauce</i>		<i>Thinly sliced all natural raw filet mignon over baby arugula, finished with truffle oil, lemon peppercorn vinaigrette, crostini</i>	
<b>Zuppe Vongole</b>	\$12.95	<b>Polpo Alla Griglia</b>	\$13.95
<i>Steamed little neck clams, toasted garlic, white wine, extra virgin olive oil, grilled peasant bread</i>		<i>Grilled baby octopus, sautéed cherry tomatoes, onions, capers, black olives, garlic, extra virgin olive oil</i>	
<b>Cime Di Rapa Con Salsiccia</b>	\$12.95	<b>Involtini Di Melanzane</b>	\$12.95
<i>Grilled mild spicy Italian sausage over sautéed broccoli rabe, garlic, extra virgin olive oil, pinch of red pepper flakes</i>		<i>Stuffed eggplant, parmigiano, ricotta, &amp; fontina cheeses, baby spinach, prosciutto di parma, pomodoro sauce</i>	
<b>Gamberi Pancetta</b>	\$14.95	<b>Calamari Fritti</b>	\$12.95
<i>Sautéed jumbo shrimp wrapped with Italian bacon over spinach</i>		<i>Crispy fried, cherry peppers, pomodoro sauce on side</i>	

### Zuppa Del Giorno

*Soup of the Day*

## INSALATA Salads

<b>Iceberg Wedge</b>	\$8.95	<b>Caesar Classica</b>	\$8.95
<i>Thick cut bacon, tomatoes &amp; fried onions, with gorgonzola &amp; black pepper dressing</i>		<i>Romaine hearts, parmigiano reggiano, garlic croutons &amp; homemade dressing</i>	
<b>Caprese</b>	\$8.95	<b>Chopped</b>	\$9.95
<i>Fresh mozzarella, vine ripened tomatoes, fresh basil &amp; extra virgin olive oil</i>		<i>Baby arugula, endive, radicchio, dried cranberries, apples, beets, almonds &amp; goat cheese with balsamic vinaigrette</i>	

## FARINACEI Pastas

<b>Zuppe Di Pesce</b>	\$29.95	<b>Cavatelli with Rabe &amp; Sausage</b>	\$22.95
<i>Mussels, little neck clams, shrimp, scallops, calamari, salmon, Italian sea bass, light pomodoro sauce over fresh spaghetti</i>		<i>Fresh cavatelli with Italian sausage, broccoli rabe in a garlic &amp; extra virgin olive oil sauce, shaved pecorino romano cheese</i>	
<b>Pappardelle Alla Foresta</b>	\$21.95	<b>Gnocchi Di Ricotta</b>	\$21.95
<i>Fresh pasta ribbons, wild mushrooms, peas, prosciutto di parma, parmigiano reggiano cream sauce</i>		<i>Fresh potato gnocchi with caramelized eggplant, melted fontina cheese &amp; pomodoro sauce</i>	
<b>Linguine Alla Aragosta e Vodka</b>	\$26.95	<b>Tagliatelle Bolognese</b>	\$22.95
<i>Fresh linguine with vodka sauce &amp; fresh picked Maine Lobster meat</i>		<i>Ragu of pork, veal &amp; beef, shaved parmigiano reggiano &amp; ricotta cheese</i>	

## SECONDI Main Courses

<b>North Atlantic Grilled Salmon</b> <i>Lemon caper &amp; butter sauce, grilled vegetables, lobster mashed potatoes</i>	\$25.95	<b>8oz. Aged Angus Filet Mignon</b> <i>Brandy wild mushroom sauce, parmigiano risotto, grilled asparagus</i>	\$35.95
<b>Mediterranean Sea Bass</b> <i>Pan seared, lightly panko &amp; herb encrusted, truffle whipped potatoes, baby spinach</i>	\$29.95	<b>14oz. Aged Angus NY Strip</b> <i>Grilled with rosemary roasted potatoes, baby spinach sautéed in garlic &amp; oil</i>	\$32.95
<b>Tilapia Marechiara</b> <i>Little neck clams, Prince Edward Island mussels, light pomodoro sauce, baby spinach</i>	\$25.95	<b>16oz. Aged Angus Max Ribeye</b> <i>Grilled, Boneless, roasted garlic potato cake &amp; grilled asparagus</i>	\$33.95
<b>Pollo Alla Sebastiano</b> <i>Sautéed organic chicken breast with kalamata olives, sun dried tomatoes, garlic &amp; white wine sauce, roasted garlic potato cake</i>	\$22.95	<b>Ossobuco Di Porco</b> <i>Pork Shank with creamy parmigiano reggiano polenta, Meyer lemon cremolatta escarole</i>	\$29.95
<b>Vitello Aleksander</b> <i>Medallions of veal, wild mushrooms, prosciutto di parma, spring onions, Madeira wine, truffle whipped potatoes, baby spinach</i>	\$25.95	<b>Braised Aged Angus Short Ribs</b> <i>Slow roasted vegetable braised boneless beef short ribs, truffle whipped potatoes, green beans</i>	\$29.95
<b>Vitello Cassamare</b> <i>Medallions of veal, mozzarella cheese, chopped fresh tomatoes, fresh picked Maine lobster meat, garlic brandy sauce, truffle whipped potatoes, baby spinach</i>	\$29.95	<b>Lamb La Foresta</b> <i>A fire grilled full rack of New Zealand lamb, garlic rosemary demi-glace, rosemary roasted potatoes, roasted vegetables</i>	\$37.95

## CONTORNI - Side Orders

Sautéed Broccoli Rabe	\$6.95	Truffle Whipped Potatoes	\$5.95
Sautéed Escarole	\$6.95	Roasted Potatoes	\$5.95
Roasted Garlic Potato Cake	\$5.95	Wild Mushroom Risotto	\$8.95
Lobster Mashed Potatoes	\$9.95	Sautéed Mixed Mushrooms	\$9.95

*Welcome to La Foresta Restaurant e' Wine Bar! As a resident of the town of Killingworth, Francesco Lulaj takes great pride in serving you and your family. The menu boasts traditional and unique dishes from Northern Italy which are prepared fresh daily by our seasoned and passionate chefs. When available, the Chefs will use local Connecticut fresh ingredients and homegrown herbs. La Foresta Restaurant encourages family gatherings, romantic evenings and the celebration of family milestones. With 5 distinct dining areas, we can accommodate private parties from 12 to 100 people. We will gladly accommodate requests for children's entrees. Please ask your server for suggestions or special requests. In addition, please inform your server of any and all allergy concerns.*

***Buon Appetito!***

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.