

ANTI-PASTI Appetizers

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| Calamari Fritti | \$9.95 |
| <i>Crispy fried with cherry peppers, pomodoro sauce</i> | |
| Zuppa Di Vignole | \$10.95 |
| <i>Steamed little neck clams, toasted garlic, white wine & extra virgin olive oil, grilled peasant bread</i> | |
| Cime di rapa con Salsiccia | \$9.95 |
| <i>Grilled Italian sausage over sautéed broccoli rabe, garlic, extra virgin olive oil</i> | |
| Involtini Di Melanzane | \$9.95 |
| <i>Stuffed eggplant, three cheese, baby spinach, prosciutto di parma, pomodoro sauce</i> | |
| Zuppa Del Giorno - Soup of the day | |

INSALATA - Salads

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

FARINACEI - Pastas

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| Linguine Alla Aragosta e Vodka | \$17.95 |
| <i>Fresh linguine with vodka sauce & fresh picked Maine lobster meat</i> | |
| Pappardelle Alla Foresta | \$16.95 |
| <i>Fresh pasta ribbons, wild mushrooms, peas, prosciutto di parma, parmigiano reggiano cream sauce</i> | |
| Tagliatelle Bolognese | \$16.95 |
| <i>Ragu of pork, veal & beef, shaved parmigiano reggiano & ricotta cheese</i> | |
| Gnocchi Di Patate | \$15.95 |
| <i>Fresh potato gnocchi with caramelized eggplant, melted fontina cheese & pomodoro sauce</i> | |
| Cavatelli with Rabe & Sausage | \$16.95 |
| <i>Homemade cavatelli with Italian sausage, broccoli rabe in a garlic & extra virgin olive oil sauce, shaved pecorino romano cheese</i> | |

SECONDI - Main Courses

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| Mediterranean Sea Bass | \$17.95 |
| <i>Pan seared, lightly panko & herb encrusted, truffle whipped potatoes, baby spinach</i> | |
| North Atlantic Grilled Salmon | \$17.95 |
| <i>Lemon caper & butter Sauce, grilled vegetables, lobster mashed potatoes</i> | |
| Tilapia Marechiara | \$16.95 |
| <i>Little neck clams, Prince Edward Island mussels, light pomodoro sauce, baby spinach</i> | |
| Pollo Alla Sebastiano | \$16.95 |
| <i>Sautéed organic chicken breast with kalamata olives, sundried tomatoes, garlic & white wine sauce, roasted garlic potato cake</i> | |
| Vitello Aleksander | \$17.95 |
| <i>Medallions of veal, wild mushrooms, prosciutto di parma, spring onions, Madeira wine with truffle whipped potatoes & baby spinach</i> | |
| Vitello Cassamare | \$19.95 |
| <i>Medallions of veal, melted mozzarella cheese, chopped fresh tomatoes, fresh picked Maine lobster meat, garlic brandy sauce, truffle whipped potatoes & baby spinach</i> | |

CONTORNI - Side Orders

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