

Pizze

let your server know if you'd like a traditional or whole wheat shell

Margherita | 11

roma tomato, fresh mozzarella, basil

Twice Baked | 15

cheddar, mozzarella, scallions, bacon, potato, sour cream drizzle

Wild Mushroom | 14

provoleta, ricotta, shiitake, portobello, cremini, button

- served on whole wheat shell unless specified -

Buffalo Chicken | 14

red onion, gorgonzola, cilantro

Spinach & Goat Cheese | 14

sun-dried tomato, roasted red peppers, herb garlic butter, balsamic glaze

Rabe & Sausage | 14

plum tomato, ricotta, mozzarella, red pepper flakes

Bacon & Caramelized Onion | 15

fontinella, mozzarella, thyme, roasted garlic

In Italy the "aperitivo" is very popular, especially in the north of Italy. Milan prides itself as "capital of the aperitivo". Traditionally offered with a pre-dinner drink, the aperitivo can be as small as a few cheeses and olives or as great as an elaborate meal including hot dishes, pizza and even pasta. In Italy, the aperitivo is becoming an attraction in itself as many more bars and restaurants aggressively compete for what is now being known as the "aperitivo crowd".

aperitivo

BISTRO

aperitivo

[ah-pehr-uh-TĒ-vo]

1. Derived from the Latin verb "aperire" meaning "to open".
2. An alcoholic drink or something small to eat enjoyed before a large meal.
3. Applies to all types of small Italian foods (cakes, fruits, pork butcheries, cheeses, etc.) which are served along with drinks, corresponding to the Spanish concept of tapas and Russian zakouski.
4. Can also refer to a social occasion involving cocktails and a light meal without a meal afterwards.



Proctors Dinner Menu

Please note - an 18% gratuity will automatically be added for parties over 8.

Frutti di Mare

Hazelnut Scallops | 12
sweet potato purée, truffle sage brown
butter, candly spiced squash seeds

Zuppa Mussels | 9
tomato garlic broth, herbed garlic crostini

Verdure

Breaded Artichokes | 8
four cheese stuffed, roasted
red pepper garlic cream sauce

Brussel Sprouts | 6
toasted hazelnuts, sage brown butter



Fritti

Calamari | 11
arugula, sweet chili glaze

Stuffed Shrimp | 11
goat cheese and chorizo stuffed
tempura shrimp, avocado crema,
drunken onions

Formaggio

Warm Fresh Mozzarella | 7
balsamic reduction, oven grilled
mascarpone polenta, pomodoro sauce

Goat Cheese | 8
toasted almond goat cheese
croquettes, fig jam, rosemary honey

Carne

Fennel Dusted Lamb Chops | 14
mascarpone polenta, shaved fennel, demi

Hoisin BBQ Ribs | 10
spicy hoisin glazed pork ribs,
sesame yuzu red cabbage, sticky rice
“hush puppies”, sambal ketchup

Sushi

Tempura Surf & Turf Roll | 9
wasabi aioli, sweet soy glaze

Cantonese Pork &
Shrimp Dumplings | 9
bok choy, mushroom, spicy hoisin glaze

Primi

Zuppe del Giorno | 5

Candied Walnut Chicken Salad | 13
arugula, gorgonzola, red grapes,
fried leeks, truffle vinaigrette

Spinach and Goat Cheese Insalata | 12
almond coated goat cheese ‘croutons’, drunken onions,
raspberry, granny smith apple, white balsamic vinaigrette

Caesar Insalata | 9/5

heart of the romaine served with
garlic rubbed croutons, white anchovies,
caesar dressing and parmigiano reggiano

Arugula & Spring Mix Insalata | 9/5
red onion, tomato, pecorino cheese,
white balsamic vinaigrette

Pasta

Rigatoni & Gorgonzola | 18
apple smoked bacon, roasted tomato,
spinach, olive oil, toasted panko

Mini Rigatoni Pomodoro | 15
pecorino romano, basil

Gnocchi & Sausage | 19
fennel, pomodoro, smoked mozzarella

Gnocchi Alfredo | 19
bacon lardons, peas, sage, parmesan cream sauce

Piatti

Herb Roasted Half Chicken | 20
mashed potatoes, roasted tomato,
rosemary au jus

Bacon Wrapped Pork Tenderloin | 26
sour cream & chive whipped potatoes,
green beans, roasted grapes, grape gastrique

Veal Maria | 26
breaded veal cutlet, cherry tomato,
arugula, red onion, lemon, olive oil

Veal Osso Buco | 29
braised veal shank, sweet pea risotto,
grilled asparagus, drunken onion
chianti braising jus

Seared Scallops | 29
sesame spinach, coconut curry,
plantain crusted scallops

Pan Roasted Halibut | 33
warm tomato and olive panzanella salad,
shaved fennel, basil vinaigrette

Hanger Steak | 27
coffee rubbed hanger steak,
bacon & cheese risotto arancini,
chimichurri

Certified Angus 14 oz New York Strip | 33
garlic mashed potatoes,
grilled asparagus