

APPETIZERS

SAUTÉED CLAMS	17
• with broccoli rabe and crispy prosciutto in tomato white wine sauce	
STRACCIATELLA	17
• shredded fresh mozzarella marinated in cream served with grilled tuscan bread	
BURRATA	15
• served with grilled red grapes and grilled crostini	
CALAMARI	17
• sautéed with onion, cannellini beans, cherry tomato and cherry hot peppers	
GRILLED BRUSSEL SPROUTS	13
• with balsamic vinegar, parmiggiano reggiano, pancetta and pistachio	
POLPETTA DI MELENZANA	13
• our signature eggplant balls, tomato sauce and grated pecorino romano	
POLPETTA DELLA NONNA	15
• our signature meat balls with parmiggiano sauce and tuscan bread	
STUFFED DATES	11
• with manchego wrapped in prosciutto	
STUFFED DATES	11
• with goat cheese wrapped in smoked bacon	

MEAT AND CHEESES

CHEF PLATTER (shareable for 2)	29
• a mixed selection of the most popular italian cured meats and cheeses with house made vegetable preserve, crostini, olives and condiments	

SALADS

KALE SALAD	14
• goat cheese, dried cranberries, toasted cashews, apples with a dijon mustard apple cider vinaigrette	
CAPRINO	14
• mixed greens, tomatoes, warm goat cheese, walnuts and white balsamic vinaigrette	
BEETS SALAD	14
• red and yellow beets, baby arugula, crumbled blue cheese and honey roasted almonds and french dressing	
SPINACH SALAD	12
• pears, pecorino, whole grain croutons with raspberry vinaigrette	

BRUSCHETTE

3 for 15	5 for 25
tomato, mozzarella and roasted peppers	
gorgonzola, arugula and walnuts	
ricotta, prosciutto and rosemary roasted cherry tomato	
goat cheese, cranberry and pistachio	
wild mushrooms, manchego cheese and truffle oil	

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DUE TO THE LIMITED AMOUNT OF TABLES PLEASE BE COURTEOUS OF THE UPCOMING RESERVATION.

THANK YOU

PASTA

SPAGHETTI CACIO E PEPE WITH RED SHRIMP	36
• traditional roman dish served with a rare shrimp from the mediterranean sea	
TORTELLINI AL SALMONE E PORCINI	26
• cheese tortellini with salmon and porcini mushroom in a light creamy sauce	
WHOLE WHEAT SWEET POTATO GNOCCHI	23
• served with sausage, crispy kale, roasted chestnuts in a brown butter sauce	
PAPPARDELLE	21
• egg noodle served with veal ragu' and a scoop of fresh ricotta	
LINGUINE	21
• clams, zucchini and saffron sautéed in garlic and oil	
RIGATONI NAPOLETANA	25
• prosciutto, plum tomato, fresh mozzarella and basil	
CAVATELLI, SEAFOOD ARRABBIATA	39
• homemade pasta served with clams, calamari, shrimp and sea scallops in a spicy cherry tomatoes sauce	
BAKED POTATOES GNOCCHI	23
• with meat sauce and imported fontina cheese	

MEAT AND SEAFOOD

CHICKEN UVA ROSSA	26
• fried chicken cutlet topped with grapes, cranberries, figs and sweet and sour port wine sauce	
18oz. HORMONE FREE RIBEYE	48
• grilled, served with gorgonzola mushrooms sauce, sautéed broccoli rabe and roasted potato	
DUCK BREAST	34
• baked served with grapes, figs , fresh pomegranate seeds and roasted acorn squash	
LOCAL FLUKE	32
• served with lemon risotto in a meunière sauce	
LONG ISLAND BLACK FISH	32
• pan seared served with sicilian caponata, pickled oyster mushrooms and a potato cake	
16oz. ORGANIC SALMON STEAK	36
• garlic maple glazed served with roasted brussels sprouts and pumpkin	
SHRIMP	29
• served with sautéed prosciutto and leeks in a brown lemon sauce	

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