

APPETIZERS

OYSTERS CASINO	19
• baked blue point oysters, stuffed with red and yellow peppers, bacon and roasted tomato	
CARPACCIO DI TONNO	19
• big eye tuna, served with sliced red onion, cappers, evoo, lemon juice	
PARMIGGIANA DI ZUCCA	14
• acorn squash, tomatoes sauce, grated cheese and mozzarella	
ZUPPA DI VONGOLE	17
• sauteed clams with broccoli rabe and prosciutto	
BURRATA FRITTA	15
• fried burrata served with tomato broth and grilled bread	
CALAMARI	17
• Sautéed with cherry hot peppers, cherry tomatoes and cannellini beans	
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	

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	

#####

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

THANK YOU

PASTA

RISOTTO CON TARTUFO BIANCO	55
• creamy risotto with shaved white truffle	
SPAGHETTI CACIO PEPE & RARE RED SHRIMP	38
• spaghetti, pecorino romano, black pepper and deep-sea shrimp from the Mediterranean Sea	
SPEGHETTI ALLA CHITARRA	26
• organic imported spaghetti, tuna, crispy guanciale and sautéed fresh porcini mushroom	
PAGLIA & FIENO CON RAGU' DI MAIALE	24
• homemade fettuccini served with pork spicy ragu"	
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	
RIGATONI NAPOLETANA	25
• prosciutto, plum tomato, fresh mozzarella and basil	
TORTELLINI AL SALMONE SPECK E PISELLI	26
• tortellini with organic salmon, crispy speck (smoked prosciutto) and green peas in a light cream sauce and shaved fresh nutmeg	

MEAT AND SEAFOOD

CHICKEN UVA ROSSA	26
• fried chicken cutlet topped with grapes, cranberries, figs and sweet and sour port wine sauce	
PORK CHOP	29
• stuffed with prosciutto, spinach and fontina cheese served in a mushroom marsala sauce	
LAMB CHOPS	37
• grilled served with sautéed green peas, prosciutto and onion	
GRILLED SKIRT STEAK	32
• served with roasted garlic mashed potatoes, sautéed string beans and balsamic vinegar glaze	
GAMBERI PORRO E PROSCIUTTO	29
• sauteed shrimp with leeks and prosciutto in a brown butter sauce	
BRANZINO FILET	29
• baked, topped with sauteed broccoli rabe, lump crab meat, toasted pine nuts, smoked mozzarella in a sweet cherry tomato broth and burnt cauliflower	
16 oz. ORGANIC SALMON STEAK	36
• garlicky honey glazed, served with roasted brussel sprouts and roasted acorn squash	
SEA SCALLOPS	35
• wrapped in bacon, sautéed in butter and white wine served over venere rice	

#####

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