

APPETIZER

SOFT SHELL CRAB	19
• fried soft shell crab served with spicy tartar sauce, olive & tomato tapenade and toasted tuscan bread	
CLAMS CASINO	17
• baked clams, stuffed with bacon, red peppers, onion and roasted tomatoes served with a white wine lemon sauce	
OSSOBUCO DUMPLING	16
• served with orange marmalade, soy sauce and bbq sauce	
BURRATA BARESE	15
• creamy mozzarella served with grilled hot capicola, roasted peppers and shaved parmigiana with an olive oil drizzle	
CALAMARI FRITTI	18
• fried calamari served with marinara sauce	
POLPETTA DI MELENZANA	14
• our signature eggplant balls, tomato sauce and grated pecorino romano	
CRABMEAT TOWER	19
• lump crabmeat, homemade guacamole, mango salsa and tomato salad	
ROLLATINI DI ASPARAGI	15
• asparagus, tomato and mozzarella wrapped in prosciutto served with arugula pesto and balsamic glaze drizzle	

PIZZE

MARGARITA	15
• tomato sauce, mozzarella, basil and evoo	
RUCOLETTA	18
• mozzarella, prosciutto, arugula, cherry tomatoes, shaved parmigiano and balsamic glaze	

MEAT AND CHEESES

CHEF PLATTER (shareable for 2)	34
• a mixed selection of the most popular italian cured meats and cheeses with house made vegetable preserve, crostini, olives, and condiments	

SALADS

INSALATA DI PALMA	14
• hearts of palm, avocado, cherry tomatoes, fennel and citron vinaigrette	
CAPRINO	14
• mixed greens, tomatoes, warm goat cheese, walnuts with white balsamic vinaigrette	
BIETOLA E RUGOLETTA	14
• red and yellow beets, baby arugula, goat cheese with french dressing	
CAVOLO TOSCANO ALLA CESARE	14
• green kale, shaved parmigiano reggiano, croutons & caesar dressing	

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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PASTA

LINGUINI NERO CON ASTICE & PORCINI	34
• squid ink linguini served with lobster meat, porcini mushrooms in a sweet cherry tomato and lobster sauce	
RIGATONI ALLA NAPOLETANA	24
• fresh pasta, prosciutto, plum tomatoes, and fresh mozzarella	
LINGUINI VONGOLE E ZAFFERANO	24
• imported pasta with clams, saffron and sauteed zucchini	
SPAGHETTI ALLA CARBONARA E PROVOLONE	29
• imported pasta, crispy guanciale, eggs, black pepper served in a provolone boat	
CONCHIGLIE REPIENE	24
• jumbo shells stuffed with beef, imported provolone and peas served in a cheese sauce	
RISOTTO DEL GIORNO	29
• imported rice, served with asparagus, shrimp, clams and roasted tomatoes	
CALAMARATA CON PESCATRICE	29
• imported organic calamari shaped pasta served with monkfish, green olives & capers in a cherry tomato broth	

MEAT AND SEAFOOD

COTOLETTA DI VITELLO ALLA MILANESE	29
• veal cutlet topped with a tomato, arugula, red onion and mozzarella salad	
SUMMER CHICKEN	26
• baked chicken breast with asparagus, tomato and fresh mozzarella in a brown sauce served with a roasted potato	
GRILLED SKIRT STEAK	36
• served over a bed of arugula and tomato salad in a lemon dressing and a roasted potato	
TOMAHAWK PORK CHOP	36
• grilled and served with sautéed shitake mushrooms, hot cherry peppers and caramelized onions	
WILD HALIBUT	39
• wrapped in prosciutto and sage served over a spinach risotto	
SEA SCALLOPS	39
• pan seared served with crispy guanciale over toasted fregula in a brown butter lemon sauce	
ORGANIC SALMON	32
• sesame crusted served with zucchini noodles in a soy and sesame oil sauce	