



## ANTIPASTI

### STUFFED MUSHROOMS \$24

SHRIMP, CRAB MEAT, SERVED WITH LOBSTER BASE TOMATOES SAUCE

### TRUFFLE LOBSTER MAC & CHEESE \$ 35

TALEGGIO AND BRIE CHEESE, LOBSTER MEAT, SHAVED SUMMER TRUFFLE

### LATTUGA GRIGLIATA ALLA CESARE \$ 19

GRILLE BABY GEM LETTUCE, PISTACHIO DRESSING, SOUR DOUGH CROUTONS, SHAVED PARMIGGIANO REGGIANO

### BIETOLA & FUNGHI \$21

ROASTED RED BEETS, MARINATED PORTOBELLO MUSHROOMS, ORGANIC BABY ARUGULA, GOAT CHEESE, WHITE BALSAMIC VINEGAR DRESSING

### FINOCCHIO E ARANCIA \$19

FRESH FENNEL, SICILIAN BLOOD ORANGE, RAISINS, TOASTED PINE NUTS, EVOO-LEMON DRESSING

### POLPETTA DI MELENZANA \$17

EGGPLANT BALLS SERVED WITH TOMATO SAUCE AND GRATED CHEESE

### CARCIOFI BRASATI CON BURRATA \$22

BRAISED BABY ARTICHOKE, WITH PISTACHIO PESTO AND BURRATA

### CLAMS CASINO \$22

BAKED CLAMS, STUFFED WITH BACON, SUNDRY TOMATOES, PEPPERS, SERVED IN A WHITE WINE BUTTER LEMON SAUCE

### FRITTURA MISTA DI MARE \$29

FRIED CALAMARI, SHRIMP, SCALLOPS AND ZUCCHINI WITH CAPER AIOLI SAUCE

### ZUPPA DI COZZE \$25

MEDITERRANEAN MUSSELS, BASIL VEGETABLE BROTH, GRILLED BREAD

**4% DISCOUNT ON CASH PAYMENT**

## MAIN COURSES

### **RISOTTO DELLA MAMMA \$49**

36 MONTHS AGED, IMPORTED RICE, ROASTED BEETS, RED SHRIMP, GRANULATED ROASTED PISTACHIO

### **SPAGHETTI AL LIMONE \$29**

IMPORTED ORGANIC SPAGHETTI, ORGANIC MAYERS LEMON, PARMIGIANO REGGIANO, BASIL

### **PACCHERI WITH RAGU' \$32**

IMPORTED GIANT RIGATONI, SLOW COOKED TOMATO SAUCE WITH BEEF BRACIOLA, BEEF BACK RIBS

### **BISTECCA ALLA GRIGLIA \$69**

GRILLED PRIME RIB-EYE STEAK, SHAVED IMPORTED SHARP PROVOLONE, ROASTED SHITAKE MUSHROOMS

### **POLLO ALLA MILANESE \$37**

FRIED CHICKEN CUTLET, TOPPED WITH ARUGULA, TOMATO AND MOZZARELLA WITH A LEMON VINAIGRETTE

### **BEEF AND PORK ROLLATINO \$39**

SAUSAGE AND FONTINA WRAPPED WITH A FLANK STEAK SERVED WITH A SWEET TOMATO SALAD

### **SALMONE \$39**

ORGANIC SALMON, SERVED WITH ASPARAGUS, BAKED NEW POTATO, ROASTED SHITAKE MUSHROOMS, ASIAN PEARS SALAD, TRUFFLE OIL

### **FLORIDA RED SNAPPER \$45**

PAN SEARED, TOPPED WITH TOMATO, FRESH CORIANDER, GARLIC SALSA, SAUTEED SPRING VEGETABLES

### **SOGLIOLA ALLA MILANESE \$ 39**

BREADED LOCAL FLUKE, TOPPED WITH ARUGULA-CHERRY TOMATOES-RED ONIONS SALAD

**4% DISCOUNT ON CASH PAYMENT**

**KIDS UNDER 12 DINING ON US**

CHOOSE ONE: PASTA WITH MEATBALL - OR - CHICKEN FINGER, INCLUDES: SODA, JUICES AND GELATO

ENJOY A DELIGHTFUL SELECTION OF OUR HOUSE SPECIALTIES, EXQUISITELY PREPARED TO TANTALIZE YOUR TASTE BUDS. OUR MENU OFFERS A VARIETY OF DISHES CRAFTED WITH THE FINEST INGREDIENTS, ENSURING A MEMORABLE DINING EXPERIENCE.

**ENJOY AND HAPPY MOTHER'S DAY**