

Antipasti

Carpaccio di Tonno 26

THINLY SLICED CENTER CUT TUNA, WITH CREAMY MUSTARD SAUCE

Vongole Casino 18

BAKED CLAMS WITH BACON

Scampi Oreganata 26

GRILLED AND BREADED JUMBO SHRIMP

Oyster Cocktail 26

ON HALF SHELL

Seafood Eggplant Rollatine 26

OVER SPINACH

Mozzarella di Bufala 26

SLICED TOMATO, ROASTED RED PEPPERS, SUNDRIED TOMATO, BASIL, CAPERS AND PROSCIUTTO DI PARMA

Jumbo Shrimp Cocktail 28

WITH COCKTAIL SAUCE

Carpaccio 26

THINLY SLICED TUSCAN BEEF

Mussels 20

IN GARLIC WHITE WINE SAUCE OR FRA DIAVOLO

Prosciutto e Melone 26

SLICED AGED PROSCIUTTO DI PARMA WITH MELON

Insalate

Caesar Salad 14

Tomato Salad 17

Insalata di Spinaci 12

Rucola 12

Zuppe

Zuppa Ortolana 9.75

Stracciatella Fiorentina 9.75

Tortellini in Brodo 9.75

Pasta

Spaghettoni alla Carbonara 26.75

GUANCIALE, ONIONS AND PARMESAN CHEESE

Spaghettoni alla Bolognese 26.75

RICH MEAT SAUCE

Fettuccine Alfredo 26.75

CLASSIC ALFREDO SAUCE WITH SWEET PEAS

Spaghettoni alle Vongole 32

CLASSIC CLAM SAUCE

Manicotti 26.75

FRESH RICOTTA AND SPINACH IN A LIGHT TOMATO SAUCE

Tortellini alla Panna 26.75

MEAT FILLED PASTA IN A CREAM SAUCE WITH PEAS

Ravioli ai Porcini 50

CHAMPAGNE TRUFFLE CREAM SAUCE

Capellini all'Arrabbiata 26.75

SPICY MARINARA SAUCE

Gnocchi al Pesto 32

PINENUTS AND PARMESAN BASIL SAUCE

Linguine ai Frutti di Mare 20 / 40

SPICY SEAFOOD SAUCE

Contorni

Asparagi Saltati

Piselli alla Romana

Broccoli Saltati

Spinaci all'Aglis e Olio

Patate alla Salsvia

Broccoli Rabe

Pollo

NATURAL FREE-RANGE CHICKEN

Pollo agli Asparagi 36

LEMON AND PINOT GRIGIO SAUCE; TOPPED WITH ASPARAGUS AND FONTINA CHEESE

Pollo Piccata 31

CHICKEN SAUTÉED IN LEMON AND BUTTER

Pailard di Pollo 38

TOMATO, ARUGULA AND RED ONION

Pollo Parmigiana 38

POUNDED, BREADED WHOLE CHICKEN BREAST WITH MARINARA AND CHEESE

Pollo alla Scarpariello 31

CHICKEN SAUTÉED IN GARLIC, WINE AND MUSHROOMS

Pollo Fra Diavolo 38

SAUTÉED WITH ITALIAN SAUSAGE, BROCCOLI, ZUCCHINI AND GARLIC IN A SPICY TOMATO SAUCE

Vitello

Costoletta alla Parmigiana 45

POUNDED VEAL CHOP WITH TOMATO SAUCE AND MOZZARELLA

Costoletta alla Milanese con Rucola 48

THINLY POUNDED VEAL CHOP SAUTÉED, TOPPED WITH ARUGULA, ONIONS AND TOMATOES

Scaloppine al Marsala 33

VEAL SAUTÉED WITH MUSHROOMS AND MARSALA

Vitello alla Zingara 33

SPICY VEAL SAUTÉED WITH ANCHOVIES, CAPERS AND MUSHROOMS

Costoletta alla Valdostana 55

STUFFED VEAL CHOP WITH FONTINA, PROSCIUTTO AND WILD MUSHROOMS

Piccata di Vitello al Limone 33

VEAL SAUTÉED IN LEMON AND BUTTER

Costoletta alla Salsvia 46

SINGLE CUT VEAL CHOP WITH SHALLOTS AND SAGE

Pesce

Gamberi alla Francese 42

EGG BATTERED JUMBO SHRIMP IN A LEMON BUTTER SAUCE

Gamberi Oreganata 42

GRILLED AND BREADED JUMBO SHRIMP WITH GARLIC

Branzino 65

ITALIAN SEA BASS

Gamberi Fra Diavolo 42

JUMBO SHRIMP SAUTÉED IN A SPICY MARINARA SAUCE

Gamberi alla Romana 42

SAUTÉED JUMBO SHRIMP WITH WHITE WINE AND FONTINA

Salmone alla Griglia 50

PORCINI MUSHROOMS SAUTÉED IN LIGHT GARLIC AND OLIVE OIL OVER BROCCOLI RABE

Langostino 28 / 55

JUMBO PRAWNS WITH RISOTTO OR SAUTÉED SPINACH

Manzo

Filetto di Manzo alla Fiorentina 42

FILET OF BEEF WITH SHALLOTS, SAGE AND WINE

Half Rack of Lamb 45

RACK OF LAMB WITH A DIJON MUSTARD GLAZE, LIGHTLY BREADED IN A BAROLO WINE SAUCE

Filetto di Manzo alla Romana 42

FILET OF BEEF WITH SPICY CAPER TOMATO SAUCE

Dry Aged Porter House 65

20 OZ

Please inform us of any allergies before ordering.

Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a foodborne illness.