

— ANTIPASTI —


ARANCINI 14

ROASTED MUSHROOM & PROSCIUTTO
RISOTTO LIGHTLY FRIED AND SERVED
WITH A LEMON GARLIC AIOLI AND
SANGIOVESE BALSAMIC REDUCTION 

SALUMI 15

IMPORTED ITALIAN MEATS AND CHEESES,
SERVED WITH IMPORTED OLIVES, BREAD,
AND SEASONAL FRUIT 


CALAMARI SALTATI 12

SAUTÉED CALAMARI WITH PEPPERS,
LEMON, AND WHITE WINE 

PROSCIUTTO E MELONE 10

FRESH CUT MELON WRAPPED IN
PROSCIUTTO SERVED WITH BARREL AGED
BALSAMIC VINEGAR 

MELANZANE 14

EGGPLANT PARMIGIANA,
FRESH MOZZARELLA, REGGIANO,
POMODORO, AND FRESH BASIL 


GNOCCHI E VONGOLE 20

GNOCCHI, SPINACH, GARLIC, SHALLOTS,
PARSLEY, WHITE WINE, AND FRESH CLAMS

FIGURA E BURRATA CROSTINI 12

GRILLED FOCACCIA, WITH A GARLIC HERB
GOAT CHEESE, SOPRESSATA, BURRATA, BASIL,
FIGS, AND SEA SALT

CALAMARI FRITTI 12


HAND BREADED AND FRIED CALAMARI
SERVED WITH A LEMON CAPER SAUCE AND
POMODORO SAUCE 

— INSALATE —


CAPRESE 8

HEIRLOOM TOMATO, FRESH MOZZARELLA,
FRESH BASIL, OLIVE OIL, SEA SALT AND
FRESH CRACKED BLACK PEPPER 

GIARDINO 8

MIXED GREENS, HEIRLOOM TOMATOES,
RED ONION, CUCUMBER, STUFFED
PEPPADEW PEPPER; TOPPED WITH SHAVED
PARMESAN REGGIANO 


CESARE 8

ROMAINE, CAESAR DRESSING, HEIRLOOM
TOMATOES, RED ONION, SHAVED
PARMESAN, CRACKED BLACK PEPPER, FRESH
CROUTONS, AND CRISPY PANCETTA 

PANZANELLA 12

LIGHTLY TOASTED BREAD, CUCUMBERS,
HEIRLOOM CHERRY TOMATOES, SHALLOTS,
AND FRESH BASIL, TOSSED TOGETHER
WITH A TOMATO VINAIGRETTE AND
TOPPED WITH CRISPY ONIONS

INSALATA DI MARE 18

MIXED GREENS WITH TIGER SHRIMP,
ORANGE SLICES, SHALLOTS, AND TUNA
BOTTARGA SERVED WITH A
CITRUS VINAIGRETTE 

CONDIMENTI

TOMATO VINAIGRETTE
CUCUMBER VINAIGRETTE
CITRUS VINAIGRETTE
LEMON AND OLIVE OIL

— PIZZE —

MARGHERITA 14/22

HEIRLOOM TOMATO, FRESH BASIL, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL, AND POMODORO SAUCE

QUATTRO STAGIONI 16/24

FOUR SEASONS PIZZA WITH POMODORO: ARTICHOKE (SPRING,) OLIVES (SUMMER,) MUSHROOM (FALL,) AND PROSCIUTTO (WINTER)

DANTE 14/22

FOUR CHEESE BLEND, PEPPERONI, AND POMODORO SAUCE

QUATTRO FORMAGGI 12/20

PARMIGIANO REGGIANO, MOZZARELLA, FONTINA, ROMANO, AND POMODORO SAUCE

GIACOMO 16/24

PEPPADEW PEPPERS, SMOKED SAUSAGE, OREGANO, FOUR CHEESE BLEND, AND POMODORO SAUCE, TOPPED WITH CRISPY PANCETTA AND FRESH BASIL

FIorentINA 16/24

CARAMELIZED ONION, FRESH SPINACH, GARLIC, PANCETTA, FOUR CHEESE BLEND, AND BESCIAMELLA SAUCE

ORTOLANA 14/22


RED AND YELLOW PEPPER, ZUCCHINI, MUSHROOM, RED ONION, HEIRLOOM TOMATO, AND POMODORO, FINISHED WITH FRESH ARUGULA & OLIVE OIL

BERETTA 16/24

SOPRESSATA, SPICY SALAMI, SMOKED SAUSAGE, FOUR CHEESE BLEND, AND POMODORO SAUCE

MARIBELLA 14/22

CARAMELIZED ONION, MUSHROOM, AND POMODORO SAUCE

 GLUTEN-FREE PIZZA DOUGH AND GLUTEN-FREE PASTA IS AVAILABLE UPON REQUEST. ALL MARIBELLA PIZZA DOUGH AND PASTA IS MADE IN-HOUSE DAILY

— PRIMI —

ARRABBIATA 26

SPICY POMODORO WITH SMOKED ITALIAN SAUSAGE, PEPPERS, ONIONS, AND GEMELLI

CARBONARA 24

SPAGHETTI TOSSED WITH CRISPY PANCETTA, SHALLOTS, GARLIC, AND WINE IN A CREAMY EGG SAUCE WITH PECORINO

CACIO E PEPE 24

FETTUCCINE IN A CREAMY PECORINO CHEESE SAUCE FINISHED WITH CRACKED BLACK PEPPER AND FRESH BASIL

BOLOGNESE 26

PAPPARDELLE TOSSED WITH BOLOGNESE SAUCE, TOPPED WITH PECORINO, SHAVED PARMESAN, GARLIC WHIPPED RICOTTA

FIDANZATA 24

SPINACH, HEIRLOOM TOMATOES, ZUCCHINI, EGGPLANT, AND LOCAL MUSHROOMS TOSSED WITH RIGATONI IN A ROASTED RED PEPPER SAUCE, TOPPED WITH FRESH BASIL AND PARMESAN

RISOTTO DI MARE 36

CREAMY LEMON RISOTTO WITH FRESH SCALLOPS, TIGER PRAWN, BRANZINO, AND CLAMS

POMODORO 28

HOUSE MADE POMODORO SAUCE WITH CHOICE OF POLPETTE (SMALL ITALIAN MEATBALLS,) SHRIMP, OR CLAMS

PESTO 24

CAMPANELLE TOSSED WITH FRESH PESTO AND HEIRLOOM CHERRY TOMATOES, TOPPED WITH PECORINO AND SHAVED PARMESAN

NERO 32

SQUID INK FETTUCCINE WITH FRESH SCALLOPS IN A LEMON GARLIC CREAM SAUCE TOPPED WITH GRILLED LEMON AND BLISTERED CHERRY TOMATOES

PUTTANESCA 24

SHALLOTS, GARLIC, OLIVES, ANCHOVIES, AND FRESH HERBS, TOSSED WITH GEMELLI IN A POMODORO SAUCE AND TOPPED WITH FRESH BASIL AND PARMESAN

— SECONDI —

BRANZINO 28

PAN-SEARED AND BUTTER-BASTED
MEDITERRANEAN SEA BASS TOPPED WITH
A SUN-DRIED TOMATO CAPER RELISH, SEA
SALT, AND GRILLED LEMON

OSSO BUCO 35

VEAL SHANK BRAISED WITH RED WINE
AND VEGETABLES

BRACIOLA 35

10 OZ NEW YORK STRIP GRILLED AND
TOPPED WITH GARLIC COMPOUND
BUTTER, SEA SALT, AND CRACKED
BLACK PEPPER

BISTECCA FIORENTINA 55

20 OZ BONE-IN RIBEYE GRILLED AND
TOPPED WITH GARLIC COMPOUND
BUTTER, SEA SALT, AND CRACKED
BLACK PEPPER

VITELLO 26

HAND BREADED AND PAN-FRIED VEAL,
TOPPED WITH A LEMON CAPER
BUTTER SAUCE

— CONTORNI —

PATATE ARROSTO 6

ROASTED RED AND YELLOW
POTATO WEDGES 

GNOCCHI 7

TRADITIONAL POTATO DUMPLINGS
POMODORO OR GORGONZOLA SAUCE

PATATE FRITTE 6

THINLY SLICED POTATOES, FRIED, AND
GARNISHED WITH SEA SALT 

RISOTTO 8

MUSHROOM AND PROSCIUTTO RISOTTO
OR SAFFRON 

VERDURA 6

ROASTED BROCCOLINI, ASPARAGUS,
AND CARROTS 

CIOPPINO 35

TIGER PRAWN, SCALLOPS, BRANZINO, AND
CLAMS IN A TOMATO FENNEL BROTH

MAIALE MILANESE 26

THIN-POUNDED PORK CHOP, BREADED,
AND PAN FRIED, THEN TOPPED
WITH MOSTARDA

AGNELLO 35

MARINATED AND GRILLED LAMB CHOP,
TOPPED WITH GREMOLATA SAUCE

PICCATA 24

LIGHTLY BREADED CHICKEN, PAN-FRIED,
AND SERVED WITH A LEMON CAPER SAUCE

CACCIATORE 24

STEWED BONE-IN CHICKEN THIGHS WITH
TOMATO, BELL PEPPER, MUSHROOM,
GARLIC, ONION, WHITE WINE, AND HERBS

— BAMBINI —

POMODORO 6

FETTUCCINE WITH HOUSE-MADE
TOMATO SAUCE AND MEATBALLS

PASTA FORMAGGIO 5

GEMELLI WITH A CHEESE SAUCE

PIZZETTA FORMAGGIO 8

CHEESE PIZZA

PIZZETTA DANTE 10

PEPPERONI PIZZA

PATATE FRITTE 6

FRENCH FRIES

 GLUTEN-FREE

— MENÙ DEGUSTAZIONE —

A TASTING MENU FEATURING SIX HAND-MADE PASTA DISHES FROM OUR CHEFS.
ENJOY SMALL PORTIONS OF DIFFERENT STYLES OF PASTA AND DISCOVER THE FLAVORS OF ITALY.
BUON APPETITO! 75/PERSON (95/PERSON WITH WINE PAIRINGS)

CACIO E PEPE	PAIRED WITH CHARDONNAY (2 OZ.)
ARRABBIATA	PAIRED WITH PRIMITIVO (2 OZ.)
RISOTTO DI MARE	PAIRED WITH PINOT GRIGIO (2 OZ.)
PUTTANESCA	PAIRED WITH AGLIANICO (2 OZ.)
BOLOGNESE	PAIRED WITH CHIANTI CLASSICO (2 OZ.)
PESTO CAMPANELLE	PAIRED WITH CANNONAU (2 OZ.)

— DOLCI —

BONGO 12

FRESH-MADE PASTRY FILLED WITH SWEET VANILLA CREAM AND
TOPPED WITH DARK CHOCOLATE GANACHE

TIRAMISU 10

LADY FINGERS SOAKED IN COFFEE LIQUEUR LAYERED WITH
WHIPPED MASCARPONE CREAM AND GARNISHED WITH COCOA POWDER

PANNA COTTA 9

COOKED AND THICKENED CREAM TOPPED WITH A SEASONAL FRUIT PURÉE 

AFFOGATO AL CAFFE 10

VANILLA BEAN ICE CREAM “DROWNING” IN A SHOT OF ESPRESSO AND
GARNISHED WITH GHIRADELLI CHOCOLATE AND A WAFER COOKIE

