

Antipasti

Caprese 28.00

FRESH BUFFALO MOZZARELLA, SLICED TOMATO AND BASIL

Prosciutto e Melone 26.00

SLICED PROSCIUTTO WITH MELON AND BERRIES

Carpaccio 29.00

THINLY SLICED TUSCAN STYLE BEEF WITH ARUGULA, OLIVE OIL AND LEMON

Vongole Oreganata 19.50

BAKED CLAMS ON THE HALF SHELL WITH BREAD CRUMBS, LEMON, GARLIC AND WHITE WINE

Grilled Octopus 26.00

WITH FRISÉE, FENNEL AND ORANGE

Calamari Fritti 19.50

LIGHTLY FRIED CALAMARI WITH A SPICY MARINARA SAUCE

Insalate

Spinaci 16.00

CLASSIC SPINACH SALAD WITH BACON AND MUSHROOMS

Rucola 16.00

BABY ARUGULA WITH OLIVE OIL AND FRESH LEMON TOPPED WITH SHAVED AGED PARMESAN CHEESE

Caesar 16.00*

TRADITIONAL CAESAR SALAD

Zuppe

Stracciatella alla Fiorentina 13.00

CHICKEN BROTH, PARMESAN CHEESE, SPINACH AND EGGS

Lentil Soup 13.00

ANGEL HAIR PASTA

Paste

GLUTEN-FREE PASTA AVAILABLE

Spaghettini alla Carbonara 31.00

PANCETTA, ONIONS AND PARMESAN CHEESE

Spaghettini alle Vongole 34.00

CLAMS, OLIVE OIL AND GARLIC IN A SPICY BROTH

Rigatoni alla Bolognese 31.00

BRAISED VEAL AND BEEF IN A RICH TOMATO SAUCE

Capellini all' Arrabbiata 31.00

SPICY TOMATO SAUCE WITH GARLIC AND BASIL

Capellini Il Mulino 31.00

WILD MUSHROOMS, PANCETTA AND SWEET PEAS IN A VODKA CREAM AND BLACK TRUFFLE SAUCE

Bucatini all' Amatriciana 31.00

PANCETTA, ONIONS, RED WINE AND ROMANO CHEESE IN A FULL-BODIED TOMATO SAUCE

Contorni

Sautéed Spinach and Garlic

Sautéed Peas with Onions and Pancetta

Broccoli Rabe

Garlic Bread 10.00

Sautéed Asparagus

Sautéed Mushrooms, Onions, Cherry Peppers

Rosemary Potatoes

Steamed Broccoli

Vitello

Piccata di Vitello al Limone 38.00

VEAL SAUTÉED IN A WHITE WINE LEMON SAUCE

Costoletta alla Parmigiana 48.00

POUNDED, BREADED VEAL CHOP TOPPED WITH MARINARA AND IMPORTED CHEESE

Saltimbocca 38.00

VEAL SAUTÉED WITH SAGE AND PROSCIUTTO

Scaloppine Capriccio 38.00

VEAL SAUTÉED IN WHITE WINE WITH PROSCIUTTO, FONTINA CHEESE AND MUSHROOMS

Scaloppine al Marsala 38.00

VEAL SAUTÉED WITH MUSHROOM AND MARSALA WINE

Pollo

Piccata di Pollo al Limone 36.00

CHICKEN BREAST SAUTÉED IN A WHITE WINE LEMON SAUCE WITH SWEET PEAS AND PANCETTA

Pollo alla Parmigiana 42.00

POUNDED, BREADED EUROPEAN CUT CHICKEN BREAST TOPPED WITH IMPORTED CHEESES AND MARINARA SAUCE

Pollo alla Scarpariello 38.00

MORSELS OF CHICKEN SAUTÉED WITH GARLIC, WHITE WINE AND MUSHROOMS

Pollo in Crosta 39.00

CHICKEN SAUTÉED WITH LEMON AND WHITE WINE IN A PARMIGIANA CRUST

Risotti

Frutti di Mare 44.00

ASSORTED SEAFOOD

Porcini 42.00

ASSORTED WILD MUSHROOMS WITH A TOUCH OF BLACK TRUFFLE

Carni

Bistecca alla Griglia 72.00*

PRIME AGED NEW YORK STRIP

Filetto di Manzo alla Fiorentina 52.00*

12 OZ. FILET OF BEEF WITH SHALLOTS, SAGE AND WINE

Pesci

Scampi alla Francese 46.00

JUMBO SHRIMP EGG-BATTERED IN A LEMON WHITE WINE SAUCE WITH RISOTTO

Scampi Oreganata 46.00

JUMBO SHRIMP WITH BREAD CRUMB CRUST SAUTÉED WITH WHITE WINE, LEMON AND GARLIC

Salmone alla Griglia 52.00

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

Dentice ai Frutti di Mare 50.00

RED SNAPPER AND SEAFOOD IN A SPICY TOMATO SAUCE

Scampi Fra Diavolo 49.00

JUMBO SHRIMP SAUTÉED IN A SPICY TOMATO MARINARA SAUCE GARNISHED WITH CLAMS

Please inform us of any allergies before ordering.

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

