

SALADS AND APPETIZERS

ARUGULA SALAD 10

Arugula, asparagus and peas, topped with goat cheese, tossed with lemon vinaigrette (*vegetarian)

INSALATA MISTA 7

Fresh mixed green salad tossed with Italian dressing (Italian extra virgin olive oil and balsamic vinegar) (*vegetarian)

INSALATA DI CESARE 10

Romaine heart with creamy Cesar dressing, topped with anchovies and crunchy croutons

BRUSCHETTA ALLA VESPUCCI 10

Chopped fresh tomatoes and grilled eggplants marinated in Italian extra virgin olive oil, garlic, black pepper and fresh basil, served on four toasted baguette slices (*vegetarian)

CARPACCIO DI SALMONE 15

Thinly sliced raw fresh salmon, marinated in Italian extra virgin olive oil and lemon, served with fennel and arugula

CARPACCIO DI MANZO 15

Thinly sliced raw premium quality beef filet, marinated in Italian extra virgin olive oil and lemon, topped with fresh black peppers and capers and served with shards of Italian Parmesan cheese and arugula

CAPRESE 13

Fresh Italian imported cow-milk mozzarella cheese and tomatoes, topped with homemade fresh basil sauce, drizzled with Italian extra virgin olive oil and sprinkled with fresh oregano (*vegetarian)

BURRATA CHEESE MOZZARELLA 15

Imported Italian fresh burrata mozzarella cheese, served with a roasted eggplant slice and a fresh tomato slice (*vegetarian)

ROASTED VEGETABLES SOUP 9

Roasted vegetables soup, a tasty puree of roasted bell peppers, tomatoes and eggplants, topped with basil olive oil. Served with a crunchy parmesan crostino (*vegetarian)

GUAZZETTO ALLE VONGOLE 14

Sautéed fresh clams in a delicate white wine sauce with fresh parsley, garlic and chili flakes

CALAMARI FRITTI 16

Fried breaded tender-crisp squid served with our famous homemade fresh marinara sauce