

SALADS AND APPETIZERS

<i>ARUGULA SALAD</i>	<i>10</i>
Arugula, asparagus and peas, topped with goat cheese, tossed with lemon vinaigrette (*vegetarian)	
<i>INSALATA MISTA</i>	<i>7</i>
Fresh mixed green salad tossed with Italian dressing (Italian extra virgin olive oil and balsamic vinegar) (*vegetarian)	
<i>INSALATA DI CESARE</i>	<i>10</i>
Romaine heart with creamy Cesar dressing, topped with anchovies and crunchy croutons	
<i>BRUSCHETTA ALLA VESPUCCI</i>	<i>10</i>
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)	
<i>CARPACCIO DI SALMONE</i>	<i>15</i>
Thinly sliced raw fresh salmon, marinated in Italian extra virgin olive oil and lemon, topped with arugula	
<i>CARPACCIO DI MANZO</i>	<i>15</i>
Thinly sliced raw premium quality beef filet, marinated in Italian extra virgin olive oil and lemon, topped with arugula and capers and served with freshly grated Italian Parmesan cheese	
<i>CAPRESE</i>	<i>13</i>
Fresh Italian imported cow-milk mozzarella cheese and tomatoes, topped with homemade fresh basil sauce, drizzled with Italian extra virgin olive oil, sprinkled with fresh oregano (*vegetarian)	
<i>BURRATA CHEESE MOZZARELLA</i>	<i>15</i>
Imported Italian fresh burrata mozzarella cheese, served with a roasted eggplant slice and a fresh tomato slice and basil sauce (*vegetarian)	
<i>CALAMARI FRITTI</i>	<i>16</i>
Fried breaded tender-crisp squid served with our famous homemade fresh marinara sauce	
<i>MINISTRONE SOUP</i>	<i>8</i>
Homemade minestrone soup with fresh vegetables (*vegetarian)	

PASTA E RISOTTI

FRESH HOMEMADE PASTAS

RAVIOLI RICOTTA E SPINACI 25

Fresh homemade ravioli filled with high quality imported ricotta cheese and spinach in a delicate butter sauce topped with crispy sage, marinara sauce and Italian Parmesan cheese (*vegetarian) 6 pieces per portion

RAVIOLI ALL'ARAGOSTA 27

Fresh homemade ravioli filled with lobster meat and ricotta cheese, served in a sauce made of chopped tomatoes, black olives, capers, anchovies and basil. 5 pieces per portion

GNOCCHI AL GORGONZOLA 25

Homemade traditional Italian potato dumplings in a delicious Gorgonzola cheese sauce. Topped with toasted walnuts (*vegetarian)

BLACK INK SPAGHETTI ALLA VESPUCCI 30

Homemade spaghetti pasta (made with squid ink) in a tasty lobster sauce with fresh salmon, clams, calamari and shrimps, sprinkled with fresh parsley

FETTUCINE ALLA BOSCAIOLA 27

Fresh homemade fettuccine pasta with mushrooms, ground Calabrian mild pork sausage, peas, tomato sauce and a touch of cream

MAFALDE ALLA GENOVESE 27

Homemade mafalde pasta (type of short ribbon shape pasta with a wavy edge on both sides) in a rich meat-based sauce made of onions, Italian imported mild crumbled sausage, beef and pork stew, with Italian Parmesan cheese

SPAGHETTONI ALL'AMATRICIANA **25**

Homemade thicker spaghetti pasta with tomato sauce, onion and imported Italian pancetta (bacon), just a touch of chili flakes, sprinkled with Pecorino cheese.

LASAGNA **26**

Traditional Italian baked lasagna, layers of homemade pasta sheets with fresh imported Italian mozzarella cheese, béchamel, ground beef, parmesan cheese, tomato sauce and basil

IMPORTED ITALIAN DRY PASTA

SPAGHETTI ALLE VONGOLE **24**

Spaghetti pasta in a delicate white wine sauce with fresh clams, parsley and just a touch of chili flakes

SPAGHETTI ALLA CARBONARA **24**

Spaghetti pasta in a tasty sauce made of fresh egg yolks, imported Italian pancetta (bacon), black pepper and Italian Parmesan cheese

SPAGHETTI ALLA BOLOGNESE **24**

Spaghetti pasta in a very rich tomato meat-based sauce made with ground beef, celery, onion and carrot

RISOTTI

All our risotti are prepared with authentic Italian imported Arborio rice, a short-grain rice that when cooked remains firm, creamy, and chewy, due to its higher amylopectin starch content

RISOTTO AI FRUTTI DI MARE **27**

Risotto in a tasty lobster sauce with shrimps, clams, salmon and calamari

RISOTTO AI FUNGHI PORCINI **25**

Risotto with fresh porcini and champignon mushrooms, asparagus and Italian Parmesan cheese (*vegetarian)

MAIN COURSES

PARMIGIANA DI MELENZANE - EGGPLANT PARMESAN 26

Eggplant slices dipped in eggs and flour, fried and layered with our fresh tomato sauce, imported Italian mozzarella cheese and Italian Parmesan cheese. Served with sautéed broccoli (*vegetarian)

ZUPPA DI PESCE – SEAFOOD CIOPPINO STEW 30

Our best selection of local fish, clams, salmon, prawns and calamari gently stewed in our fresh lobster sauce with a touch of marinara. Served with two crostini

PETRALE SOLE PICCATA 29

Whole fillet lightly dusted in seasoned flour, cooked with a delicate sauce made with white wine, capers, butter, lemon and parsley. Served with mascarpone cheese risotto

SALMONE IN GUAZZETTO - SALMON 29

Baked fresh salmon fillet, cooked with black olives, chopped tomatoes, capers, basil and garlic. Served over mashed potatoes.

POLLO ALLA CALABRESE – CALABRIAN CHICKEN 25

Two tender boneless premium quality organic chicken thighs (no hormones, no antibiotics), crusted with fennel seeds, coriander seeds, mixed Italian herbs, and ginger. Served with roasted potatoes

SCALOPPINE DI VITELLO – VEAL SCALOPPINI 29

Veal scaloppini lightly dusted in seasoned flour, cooked with a tasty Marsala wine reduction and mushroom sauce. Served with Parmesan creamed spinach

AGNELLO AL FORNO - GRILLED RACK OF LAMB 32

Juicy New Zealand premium quality organic rack of lamb (no hormones and no antibiotics), topped with a rich Barolo reduction sauce. Served with roasted potatoes and mixed roasted vegetables

SIDE DISHES 6 (each)

Sautéed broccoli (with a touch of garlic and chili flakes), sautéed spinach (with a touch of garlic and chili flakes) roasted potatoes, mixed roasted vegetables, mashed potatoes (*all vegetarian)

Please, limit 3 credit cards per check.

A 20% gratuity may be added to tables larger than 7