



TO START

Daily Soup	7/12.5
Pizza Margherita	7.5
Add Vegetable or Prosciutto	3
House Focaccia	8
Fresh Mozzarella, Prosciutto, Arugula & Balsamic	
Antipasto Misto	14.5
Mortadella, Prosciutto, Salami, Tomato, Mozzarella, Roasted Peppers, Artichokes & Parmigiano	
Eggplant Parmigiana	11
Arancini	8/14
Two Breaded Rice Balls, One Mozzarella, One Meat Filled	
Burrata & Tomato	14
With Arugula & Roasted Peppers	

CHOICE OF PASTA

➤ Cavatelli

Gnocchi ➤

Spaghetti

Tagliatelle

Pomodoro	16.5
Pesto	17.5
Aglione Olio	14.5
Bolognese	17.5

SPECIALTY PASTA

Lasagna Bolognese	17.5
Vegetable Lasagna	17.5
Tagliolini Seafood	24
Crab, Lobster & Shrimp Sweet Cherry Tomato Sauce	
Spaghetti Frutti di Mare	24
Clams, Mussels, Shrimp, Scallops & Calamari	
Linguini & White Clams	21
Fazzoletti	17.5
Filled With Spinach, Ricotta, Butter & Sage	
Seasonal Ravioli	MP
Seasonal Risotto	MP

SIDES

Your choice of pasta:	
Aglio e Olio	11
Butter & Cheese	11
Pomodoro	11
Sautéed Spinach	8
Sautéed Broccoli Rabe	8
Sauteed Mixed Mushrooms	8
Pepper, Onion & Roasted Potato	8
Add Housemade Sausage To Any Side	4

SALADS

Daily Salad	MP
Spinach	9.5
Pancetta, Walnuts, Tomato, Scallions, Shaved Parmigiano, Balsamic Vinaigrette	
Quinoa	10.5
Baby Greens, Avocado, Olives, Roasted Peppers, Celery, Pecorino, Lemon Dressing	
Mesclun	9.5
Walnuts, Apples, Pecorino, Lemon Dressing	
Caesar	9.5
Romaine, Croutons, Parmigiano, Anchovy Dressing	
Salad Add Ons:	
+ Avocado	3
+ Breaded or Grilled Chicken	5.5
+ Italian Tuna	5.5
+ Shrimp	6.5/10.5

FISH

Sea Scallops	28
Over Roasted Peppers, Potatoes & Onions	
Crispy Salmon	25
Over Spinach & Mushrooms, Balsamic Drizzle	
Halibut	27
Over Broccoli Rabe, Fennel & Sundried Tomato evoo	
Zuppa di Pesce	28
Halibut, Salmon, Shrimp, Scallops, Clams & Mussels	

MEAT

Chicken Milanese	17.5
Lightly Breaded, Arugula, Tomato, Pickled Onion Salad	
Chicken Parmigiana	18.5
Served with Spaghetti Pomodoro	
Chicken Paillard	17.5
Served with Broccoli Rabe	
Veal Milanese	25
Lightly Breaded, Arugula, Tomato, Onion Salad	
Leg of Lamb	22
Slow-roasted with Sautéed Spinach. Potatoes & Lamb Jus	

FAMILY MEALS : SERVES FOUR

Lasagna Bolognese 50	Housemade Pastas:
Vegetable Lasagna 50	Pomodoro 46
Chicken Milanese 55	Pesto 48
Chicken Parmigiana 55	Bolognese 50
Eggplant Pamigiana 38	



TO DRINK

San Pellegrino 2.5/5	Espresso 3
Acqua Panna 2.5/5	Cappuccino 4
Italian Soda 3.5	Caffe Latte 4
Lemonade 3	Caffe Macchiato 4
Iced Tea 3	Caffe Americano 3

DESSERTS

House Made Gelato	5.5
Vanilla Bean	Belgian Chocolate
Salted Caramel	Pistachio
Stracciatella	Dirty Stracciatella
Raspberry (Sorbet)	Lemon (Sorbet)
Tiramisu	7
Stacciatella	10
With Zabaglione, Mixed Berries & Candied Walnuts	
Lemon Mascarpone Mousse	7
Panna Cotta	7
Vanilla Bean Flavored Italian Custard	
Semifreddo	7
Frozen Pistachio & Almond Layered Mousse	
Chocolate Mousse	7
Affogato	6
Vanilla Gelato Over Shot of Espresso	



SPECIALS