

DINNER

ANTIPASTI / APPETIZERS

Classic Bruschetta

Tomatoes, basil, garlic and extra virgin olive oil on grilled homemade bread.

\$12.95

Ricotta Bruschetta

Fresh ricotta, honey, wild mushrooms and truffle on grilled homemade bread.

\$12.95

Pizzaiola Bruschetta

Fresh melted mozzarella, tomatoes, basil and extra virgin olive oil on grilled homemade bread.

\$12.95

Di Parma Bruschetta

Prosciutto di parma, burrata, fig jam on grilled homemade bread.

\$18.95

Polenta con Funghi

Grilled polenta with creamy wild mushroom sauce and melted fontina cheese.

\$14.95

Calamari alle Griglia

Grilled calamari marinated in pesto over baby arugula and pickled onions.

\$17.95

Prosciutto e Burrata

Prosciutto di parma and burrata imported from Italy.

\$18.95

Salumi Misti (2PPL)

Assorted Italian sliced meats, cheeses, olives, and fig jam crostini.

\$22.95

Carpaccio Classico

Classic beef carpaccio with arugula, shaved parmigiano and lemon-caper dressing.

\$18.95

SECONDI PIATTI / MAIN COURSE

Pollo Milanese

Pan-fried free range breaded chicken cutlet topped with tomato and arugula.

\$20.95

Salmone alla Griglia

Grilled wild salmon filet with capers in white wine sauce. Served with sauteed spinach and mashed potatoes.

\$27.95

Bistecca alla Griglia

Grilled organic grass-fed black angus hanger steak with chimichurri sauce. Served with rosemary roasted potatoes.

\$27.95

Pollo Parmagiana

Free range chicken parmigiana. Served with side of spaghetti pomodoro.

\$27.95

CONTORNI / SIDES \$8.95

Brussels Sprouts

Roasted Brussels sprouts with pancetta.

Tuscan Kale

Tuscan kale, shaved almonds and extra virgin olive oil.

Broccoli Rabe

Spicy broccoli rabe and extra virgin olive oil.

String Beans

String beans with garlic and extra virgin olive oil.

Meatballs

All beef meatballs in marinara sauce.

DIGESTIVES \$9

Amaro

Amaretto

Fernet Branca

Frangelico

Limoncello

Porto

Sambuca

ENSALATE / SALAD \$11.95

Esotica

Baby arugula, heart of palm, avocado, tomatoes and shaved parmigiano.

Barbabietola

Roasted beets, avocado, and goat cheese with hazelnut vinaigrette.

Cavolo Nero

Tuscan kale, apples, crispy pancetta, walnuts, croutons with Caesar dressing.

PRIMI PIATTI / PASTA

Spaghetti with Meatballs

Spaghetti with all beef meatballs, fresh mozzarella, basil and marinara.

\$20.95

Penne Genovese

Penne with creamy basil walnut pesto and smoked mozzarella..

\$20.95

Rigatoni Firenze

Rigatoni with roasted eggplant, melted mozzarella, fresh basil, and tomato sauce.

\$20.95

Gnocchi alla Sorrentina

Homemade gnocchi with tomato sauce, basil and mozzarella.

\$20.95

Rigatoni Bolognese

Rigatoni with an original Italian recipe made with ground beef, celery, carrots and onion.

\$20.95

Spaghetti Carbonara

Spaghetti with pancetta, shallot, egg and pecorino Romano.

\$20.95

Orecchiette Barese

Mini shell pasta with sweet and hot Italian sausage, broccoli rabe, extra virgin olive oil and garlic.

\$20.95

Lasagna Classica

Homemade beef bechamel lasagna.

\$20.95

Pappardelle con Ragu di Carne

Homemade pappardelle with honey-braised short rib ragu.

\$21.95

Tagliatelle al Funghi e Tartufo

Homemade tagliatelle with wild mushrooms, spinach, roasted garlic and truffle oil.

\$23.95

Lobster Ravioli

Homemade lobster ravioli with zucchini and spicy calabrian lemon butter sauce.

\$23.95

Linguini Nere

Homemade black linguini (squid ink) with shrimp, fresh basil and arrabbiata sauce.

\$23.95

Spaghetti con le Vongole

Spaghetti with manila clams, cherry tomatoes and white wine.

\$23.95

Gluten-free upon request.

DESSERTS / DOLCI \$9

Tiramisu

Grandma's recipe; made with mascarpone cheese and espresso flavor.

Tortino Di Cioccolato

Warm Chocolate lava cake with vanilla gelato.

Creme Brulee

Grandma's recipe; made with mascarpone cheese and espresso flavor.

Panna Cotta

Homemade cold Italian vanilla pudding served with strawberry puree.

