



ANTIPASTI E INSALATE

BURRATA CON PROSCIUTTO

DI PARMA

CREAMY MOZZARELLA, THINLY SLICED
SAN DANIELE PROSCIUTTO \$17.95

FRITTO DI CALAMARI E ZUCCHINI

FLASH-FRIED CALAMARI AND ZUCCHINI
SERVED WITH SPICY MARINARA \$15.95

ANTIPASTO MISTO

CURED MEATS, CHEESES, MARINATED
OLIVES, GRILLED BRUSCHETTA \$16.95

LA BRUSCHETTA

CHERRY TOMATOES, BASIL, GARLIC AND
SHAVED PARMESAN \$11.95

INSALATA DI CESARE

ROMAINE LETTUCE, ASIAGO CROUTONS,
SHAVED PARMESAN \$9.95

INSALATA LUCE

ARUGULA, FRESH MOZZARELLA, HEARTS OF
PALM, AVOCADO, TOMATOES, SHAVED
PARMESAN \$12.95

SPINACI E PERE

BABY SPINACH, SLICED POACHED PEAR,
CAMELIZED WALNUTS, PECORINO CHEESE,
HONEY BALSAMIC DRESSING \$11.95

PEPATA DI COZZE E VONGOLE

STEAMED CLAMS AND MUSSELS IN A LIGHT
SPICE TOMATO SAUCE \$14.95

CARPACCIO*

ARUGULA, BEEF TENDERLOIN, WHITE TRUFFLE
VINAIGRETTE, SHAVED PARMESAN \$15.95

OGGI LA ZUPPA

SOUP OF THE DAY \$7.95

CONTORNI \$7.95

SPAGHETTI

GARLIC AND EVOO
OR POMODORO

CAULIFLOWER

AU GRATIN

BRUSSEL SPROUTS

SAUTÉED WITH CRISPY
PANCETTA

ASPARAGI

GRILLED ASPARAGUS

ARUGULA

WITH SHAVED PARMESAN
AND LEMON VINAIGRETTE

CRISPY POTATOES

\$25 CORKAGE FEE PER BOTTLE. LIMIT 2 BOTTLES PER TABLE

PRIMI PIATTI

TAGLIATELLE BOLOGNESE

TRADITIONAL BEEF RAGOUT IN TOMATO SAUCE AND PARMIGIANO CHEESE \$18.95

LINGUINE CA DEL MARE

SHRIMP, CALAMARI, CLAMS AND MUSSELS OVER PASTA SERVED WITH CHOICE OF WHITE OR RED SAUCE \$24.95

RIGATONI BUTTERA

TUBULAR PASTA, ITALIAN SAUSAGE, SWEET PEAS IN A TOMATO CREAM SAUCE \$19.95

CAVATELLI RUSTICHELLA

SMALL PASTA SHELLS, JUMBO LUMP CRAB MEAT, CITRUS BUTTER, CALABRIAN CHILI, BASIL \$23.95

BUCATINI AMATRICIANA

HOLLOW SPAGHETTI ROMAN STYLE WITH GUANCIALE, TOMATO SAUCE AND PECORINO CHEESE \$17.95

RAVIOLI CAPRESE

HOUSE-MADE CHEESE RAVIOLI, TOMATO SAUCE, GRANA PADANO CHEESE \$18.95

GNOCCHI ALLA SORRENTINA

HOUSE-MADE POTATO DUMPLINGS WITH TOMATO SAUCE, MOZZARELLA, BASIL \$17.95

PENNE ALLA NORMA

EGGPLANT, MOZZARELLA CHEESE, TOMATO SAUCE, BASIL \$17.95

ADD CHICKEN \$8.95 OR SHRIMP \$11.95

IMPORTED ITALIAN GLUTEN-FREE PASTA AVAILABLE

LA CENA

SALMONE MEDITERRA *

GRILLED OR SAUTÉED SALMON, LEMON CAPER BUTTER SAUCE, SPINACH AND ASPARAGUS \$24.95

PAILLARD DI POLLO CON VERDURE

LEMON CHICKEN PAILLARD WITH GRILLED VEGETABLES, MIXED GREENS AND SHAVED PARMESAN \$21.95

FILET MIGNON *

CENTER CUT WITH BLACK TRUFFLE DEMI SAUCE, SERVED WITH ASPARAGUS AND FINGERLING POTATOES, \$35.95

POLLO A PIACERE

PICCATA, MARSALA OR PARMESAN. SERVED WITH SIDE OF PASTA OR SEASONAL VEGETABLES \$22.95

SCALOPPINE DI VITELLO A PIACERE

PICATTA, MARSALA OR PARMESAN. SERVED WITH SEASONAL VEGETABLES AND MASHED POTATOES \$25.95

PESCE DEL GIORNO

FRESH CATCH

RISOTTO DEL GIORNO

PREPARATION CHANGES DAILY