

## ANTIPASTI E INSALATE TO BE SHARED

### FRITTO DI CALAMARI E ZUCCHINI

FLASH-FRIED CALAMARI AND ZUCCHINI  
SERVED WITH SPICY MARINARA \$18.95

### ANTIPASTO MISTO

CURED MEATS, CHEESES, MARINATED  
OLIVES, GRILLED CROSTINI \$18.95/\$24.95

### LA BRUSCHETTA

CHERRY TOMATOES, BASIL, GARLIC AND  
SHAVED PARMESAN \$12.95/\$15.95

### INSALATA DI CESARE

ROMAINE LETTUCE, ASIAGO CROUTONS,  
SHAVED PARMESAN \$11.95

### INSALATA LUCE

MIXED GREENS, TOMATO, CUCUMBER,  
CARROTS, PARMESAN, CROUTONS \$11.95

### BURRATA CON PROSCIUTTO

#### DI PARMA

CREAMY MOZZARELLA, THINLY SLICED  
SAN DANIELE PROSCIUTTO \$18.95

### SPINACI E PERE

BABY SPINACH, SLICED POACHED PEAR,  
CARMELIZED WALNUTS, PECORINO CHEESE,  
HONEY BALSAMIC DRESSING \$13.95

### PEPATA DI COZZE E VONGOLE

STEAMED CLAMS AND MUSSELS IN A LIGHT  
SPICE TOMATO SAUCE \$16.95

### CARPACCIO\*

ARUGULA, BEEF TENDERLOIN, WHITE TRUFFLE  
VINAIGRETTE, SHAVED PARMESAN \$17.95

## CONTORNI \$8.95

### SPAGHETTI

GARLIC AND EVOO  
OR POMODORO

### BRUSSEL SPROUTS

SAUTÉED WITH CRISPY  
PANCETTA

### ARUGULA

WITH SHAVED PARMESAN  
AND LEMON VINAIGRETTE

### CAULIFLOWER

#### AU GRATIN

### ASPARAGI

GRILLED ASPARAGUS

### ROASTED POTATOES

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

\$25 CHARGE FOR CUSTOMER-PROVIDED DESSERTS

\*ITEMS MAY CONTAIN RAW INGREDIENTS AND/OR ARE COOKED TO ORDER. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

# PRIMI PIATTI

ADD CHICKEN \$10.95 OR SHRIMP \$14.95  
IMPORTED ITALIAN GLUTEN-FREE PASTA \$4.95

## **TAGLIATELLE BOLOGNESE**

TRADITIONAL BEEF RAGOUT IN TOMATO SAUCE  
WITH PARMIGIANO CHEESE \$26.95

## **CAPELLINI POMODORO**

ANGEL HAIR PASTA IN CHERRY TOMATO SAUCE  
WITH BASIL AND ROASTED GARLIC \$21.95

## **RIGATONI BUTTERA**

TUBULAR PASTA, ITALIAN SAUSAGE, SWEET PEAS  
IN A TOMATO CREAM SAUCE \$26.95

## **SPAGHETTI ALLA CARBONARA \***

PASTA WITH EGG YOLK, CACIO CHEESE,  
GUANCIALE, SMOKED PANCETTA AND  
BLACK PEPPER \$25.95

## **GNOCCHI ALLA SORRENTINA**

HOUSE-MADE POTATO DUMPLINGS WITH  
TOMATO SAUCE, MOZZARELLA, BASIL \$25.95

## **PENNE ALLA NORMA**

EGGPLANT, MOZZARELLA CHEESE,  
TOMATO SAUCE, BASIL \$24.95

## **LINGUINE CA DEL MARE**

SHRIMP, CALAMARI, CLAMS AND MUSSELS OVER  
PASTA SERVED WITH CHOICE OF WHITE OR RED  
SAUCE \$34.95 ADD LOBSTER +\$14.95

## **RAVIOLI CAPRESE**

HOUSE-MADE CHEESE RAVIOLI, TOMATO SAUCE,  
GRANA PADANO CHEESE \$26.95

## **BUCATINI AMATRICIANA**

HOLLOW SPAGHETTI ROMAN STYLE WITH  
GUANCIALE, TOMATO SAUCE AND  
PECORINO CHEESE \$25.95

## **LASAGNA**

BEEF BOLOGNESE, BÉCHAMEL SAUCE,  
PARMESAN AU GRATIN \$26.95

## **ZITI ALLA VODKA**

HOUSE-MADE ZITI IN A CLASSIC CREAMY VODKA  
SAUCE WITH PROSCIUTTO \$25.95

## **CAVATELLI**

SMALL PASTA SHELLS, HOUSE-MADE MEATBALLS  
IN TOMATO SAUCE \$26.95

# LA CENA

## **SALMONE MEDITERRA \***

GRILLED OR SAUTÉED SALMON,  
LEMON CAPER BUTTER SAUCE,  
SPINACH AND ASPARAGUS \$36.95

## **FILET MIGNON \***

CENTER CUT WITH BLACK TRUFFLE DEMI SAUCE,  
SERVED WITH ASPARAGUS AND  
FINGERLING POTATOES \$44.95

## **OSSO BUCO MILANESE**

SLOW BRAISED VEAL SHANK SERVED  
WITH CHOICE OF SIDE \$39.95

## **POLLO A PIACERE**

PICCATA, MARSALA OR PARMESAN.  
SERVED WITH SIDE OF PASTA OR  
SEASONAL VEGETABLES \$31.95

## **SCALOPPINE DI VITELLO A PIACERE**

PICATTA, MARSALA OR PARMESAN.  
SERVED WITH SEASONAL VEGETABLES  
AND MASHED POTATOES \$35.95

## **PESCE DEL GIORNO**

FRESH CATCH MARKET PRICE