

ANTIPASTI

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

POLPETTINE

HOUSEMADE BEEF MEATBALLS IN TOMATO
SAUCE \$15.95

PARMIGIANA

TUSCAN STYLE EGGPLANT AND
PARMESAN \$16.95

LA BRUSCHETTA

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

ANTIPASTO MISTO

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

FRITTO DI CALAMARI E ZUCCHINI

FLASH-FRIED CALAMARI AND ZUCCHINI SERVED WITH
SPICY MARINARA \$16.95/19.95

BURRATA CON PROSCIUTTO DI PARMA

CREAMY MOZZARELLA, THINLY SLICED
SAN DANIELE PROSCIUTTO \$18.95

INSALATE

ADD 6 OZ GRILLED CHICKEN \$10.95/4 LARGE SHRIMP \$14.95/6 OZ GRILLED SALMON \$14.95

INSALATA DI CESARE

ROMAINE LETTUCE, ASIAGO CROUTONS,
SHAVED PARMESAN \$11.95

INSALATA ARUGULA

ARUGULA, SHAVED PARMESAN,
LEMON VINAIGRETTE \$12.95

INSALATA LUCE

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

SPINACI E PERE

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

CONTORNI \$8.95

CAULIFLOWER AU GRATIN

ASPARAGI

GRILLED ASPARAGUS

BRUSSEL SPROUTS

SAUTÉED WITH CRISPY
PANCETTA

ROASTED POTATOES

SPAGHETTI

GARLIC AND EVOO
OR POMODORO

\$25 CHARGE FOR CUSTOMER-PROVIDED DESSERTS

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

*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