

## 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 \$12.95/4 LARGE SHRIMP \$16.95/6 OZ GRILLED SALMON \$21.95

### 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 \$9.95

### 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 UN COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS

MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

# PRIMI PIATTI

ADD CHICKEN \$12.95 OR SHRIMP \$16.95  
IMPORTED ITALIAN GLUTEN-FREE PASTA \$6.95

## **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 \$23.95

## **RIGATONI BUTTERA**

TUBULAR PASTA, ITALIAN SAUSAGE, SWEET PEAS  
IN A TOMATO CREAM SAUCE \$28.95

## **SPAGHETTI ALLA CARBONARA \***

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

## **SPAGHETTI WITH MEATBALLS**

PASTA WITH HOUSE-MADE MEATBALLS AND  
TOMATO SAUCE \$27.95

## **PASTA ALLA NORMA**

EGGPLANT, MOZZARELLA, TOMATO SAUCE,  
AND BASIL OVER YOUR CHOICE OF PASTA \$25.95

## **GNOCCHI ALLA SORRENTINA**

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

## **RAVIOLI CAPRESE**

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

## **LASAGNA**

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

## **PENNE POSITANO**

PENNE PASTA, SHRIMP, ZUCCHINI AND CHERRY  
TOMATOES IN A GARLIC AND WHITE WINE SAUCE  
WITH PECORINO CHEESE \$34.95

## **ZITI ALLA VODKA**

HOUSE-MADE ZITI IN A CLASSIC CREAMY VODKA  
SAUCE WITH PROSCIUTTO \$26.95

## **LINGUINE CA DEL MARE**

LOBSTER, SHRIMP, CALAMARI, CLAMS AND  
MUSSELS OVER PASTA SERVED WITH CHOICE OF  
WHITE OR RED SAUCE \$43.95

# 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 \$43.95

## **POLLO A PIACERE**

PICCATA, MARSALA OR PARMESAN.  
SERVED WITH SIDE OF PASTA OR  
SEASONAL VEGETABLES \$32.95

## **SCALOPPINE DI VITELLO A PIACERE**

PICATTA, MARSALA OR PARMESAN.  
SERVED WITH SEASONAL VEGETABLES AND  
MASHED POTATOES \$36.95

## **PESCE DEL GIORNO**

FRESH CATCH OF THE DAY  
PREPARATION CHANGES DAILY  
MARKET PRICE