



Imported Italian gluten-free pasta \$6.95

PASTA AND ENTRÉES

Spaghetti alla Carbonara*	23.95
Pasta with egg yolk, cacio cheese, guanciale, smoked pancetta, and black pepper	
Rigatoni Buttera	23.95
Tubular pasta, Italian sausage, sweet peas in a tomato cream sauce	
Agnolotti	24.95
Roasted veal and swiss chard ravioli with a brown butter sage sauce	
Linguine ca Del Mare	32.95
Shrimp, scallops, calamari, clams, and mussels over pasta served with a choice of white or red sauce	
Cavatelli with Polpette	27.95
Shell-shaped pasta with beef meatballs cooked in rich tomato sauce, basil, and Parmigiano cheese	
Paccheri alla Siciliana	22.95
Large tube-shaped pasta with roasted eggplant, marinara sauce, basil, and caccio e caballo	
Bucatini Scarpariello	22.95
Large hollow spaghetti pasta, fresh cherry tomato sauce, tossed with Parmesan, pecorino, and burrata stracciatella	
Rollatini di Pollo	24.95
Chicken breast stuffed with asiago and ricotta cheese, wrapped in prosciutto with white wine butter sauce. Served with vegetable farro	
Salmone Livornese*	27.95
Pan-seared salmon with cherry tomatoes and capers in lemon butter sauce. Served with vegetable farro	

CONTORNI \$9.95

Roasted Fingerling Potatoes
Seasonal Grilled Vegetables
Sautéed Spinach

Add the following to any salad or pasta

Grilled Chicken \$9.95

Shrimp \$16.95

Grilled Salmon \$15.95

Filet Mignon Medallions \$17.95

Crab Cake \$17.95

ANTIPASTI

Parmigiana	16.95
Tuscan style eggplant parmesan	
Arancini Ripeni	14.95
Rice balls filled with meat sauce and mozzarella cheese and served with marinara sauce.	
Bruschetta di Pomodoro	13.95
Cherry tomato confit, basil, garlic and EVOO	
Fritto di Calamari e Zucchini	19.95
Flash-fried calamari and zucchini served with spicy marinara	
Burrata con Prosciutto di Parma	18.95
Creamy mozzarella, thinly sliced San Daniele prosciutto	
Pinza Bianca	16.95
Roman-style pizza with pistachio, fresh mozzarella and mortadella	
Pinza Margherita	16.95
Roman-style pizza with tomato sauce and fresh mozzarella	
Ceviche	13.95
White fish, avocado, lime, ginger, cilantro, and crostini	

INSALATE

Caprese	16.95
Fresh mozzarella, heirloom tomatoes, basil, oregano, E.V.O.O and balsamic drizzle	
Bietola	16.95
Fresh beets, arugula, avocado, cherry tomatoes, and toasted nuts with balsamic vinaigrette	
Luce	
Mixed greens, tomato, cucumber, carrots, parmesan, and croutons with white balsamic vinaigrette	
Mediterra	13.95
Kale, quinoa, carrot, cucumber, red onion, cherry tomatoes, and feta with greek vinaigrette	
Arugula	12.95
Arugula, shaved parmesan, and cherry tomatoes with lemon vinaigrette	
Cesare	12.95
Romaine lettuce, asiago croutons, and shaved parmesan with traditional cesare dressing	

* May be prepared raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.