ANTIPASTI

PEPATA DI COZZE STEAMED MUSSELS IN TOMATO OR WHITE WINE SAUCE \$17.95

CARPACCIO DI MANZO* ARUGULA, BEEF TENDERLOIN, WHITE TRUFFLE VINAIGRETTE, SHAVED PARMESAN \$19.95

POLPETTINE ALLA TOSCANA HOUSEMADE BEEF MEATBALLS IN TOMATO SAUCE \$17.95

POLIPO ALL GRILIA GRILLED OCTOPUS, POTATOES, OLIVES AND ARTICHOKES \$26.95

PARMIGIANA TUSCAN STYLE EGGPLANT PARMESAN \$16.95 LA BRUSCHETTA CHERRY TOMATOES, BASIL, GARLIC AND SHAVED PARMESAN \$13.95

ANTIPASTO MISTO CURED MEATS, CHEESES, MARINATED OLIVES, GRILLED CROSTINI \$18.95

FRITTO DI CALAMARI E ZUCCHINI FLASH-FRIED CALAMARI AND ZUCCHINI SERVED WITH SPICY MARINARA \$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 \$12.95

INSALATA ARUGULA ARUGULA, SHAVED PARMESAN, LEMON VINAIGRETTE \$12.95 INSALATA LUCE MIXED GREENS, TOMATO, CUCUMBER, CARROTS, PARMESAN, CROUTONS \$12.95

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

CONTORNI \$14.95

CAVOLETTI BRUSSEL SPROUTS SAUTEÉD SPINACH

PATATINE AL TARTUFO TRUFFLE FRIES

SPAGHETTI WITH TOMATO SAUCE OR GARLIC & EVOO ASPARGUS AU GRATIN GRILLED ASPARAGUS WITH BROWN BUTTER AND PARMESAN

NO SEPARATE CHECKS ON PARTIES OF 6 OR MORE \$25 CORKAGE FEE PER BOTTLE. LIMIT 2 BOTTLES PER TABLE /\$25 CHARGE FOR CUSTOMER-PROVIDED DESSERTS

PRIMI PIATTI

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

TAGLIATELLE BOLOGNESE

HOUSE-MADE PASTA WITH TRADITIONAL SLOW COOKED BEEF RAGOUT AND 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 (GF OPTION AVAILABLE)** 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 TO-MATOES 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 \$46.95

LA CENA

SALMONE MEDITERRA*

PAN-SEARED SALMON IN LEMON CAPER BUTTER SAUCE SERVED WITH FINGERLING POTATOES AND SAUTÉED SPINACH \$36.95

FILET MIGNON*

CENTER CUT WITH BLACK TRUFFLE DEMI SAUCE, SERVED WITH SEASONAL VEGETABLES AND FINGERLING POTATOES \$54.95

OSSO BUCO MILANESE

SLOW BRAISED VEAL SHANK SERVED WITH CHOICE OF SIDE \$55.95

POLLO PARMESAN (GF)

LIGHTLY BREADED, PAN-FRIED CHICKEN BREAST BAKED WITH POMODORO SAUCE AND MOZZERELLA SERVED WITH PASTA OR SEASONAL VEGETABLE \$34.95

TAGLIATA DI MANZO

GRILLED SKIRT STEAK WITH SALSA VERDE SERVED WITH ARGULA, SHAVED PARMESAN AND GRAPE TOMATOES \$38.95

POLLO FARCITO

CHICKEN BREAST STUFFED WITH SPINACH, ASIAGO AND RICOTTA CHEESE, WRAPPED IN PROSCUITTO WITH WHITE WINE BUTTER SAUCE SERVED WITH VEGETABLE FARRO \$34.95

* 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.