

## 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 \$23.95

### 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

### SALUMI CURED MEAT

SALAMI CALABRESE, SALAMI FINOCCHIONA,  
MORTADELLA, AND PROSCIUTTO DI PARMA,  
SERVED WITH MARINATED EGGPLANT AND CARAMELIZED  
ONION FOCACCIA \$21.95

### FORMAGGI ASSORTED CHEESE

BLACK TRUFFLE PECORINO, RED PEPPER PECORINO, PIAVE,  
AND GRANA PADANO, SERVED WITH QUINCE,  
MARINATED OLIVES AND BREADSTICKS \$21.95

### FRITTO DI CALAMARI E ZUCCHINI

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

### BABAJUAN

PUFF PASTRY FILLED WITH RICE, SPINACH, RICOTTA,  
AND PARMESEAN CHEESE \$16.95

## 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,  
AND SHAVED PARMESAN \$12.95

### INSALATA ARUGULA

ARUGULA, SHAVED PARMESAN,  
LEMON VINAIGRETTE \$12.95

### INSALATA LUCE

MIXED GREENS, TOMATO, CUCUMBER,  
CARROTS, PARMESAN, AND 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

### SPINACI IN PADELLA

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 / 20% AUTO GRATUITY ON PARTIES OF 6 OR MORE

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

## 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

### **AGNOLOTTI**

BEEF SHORT RIB AND SPINACH RAVIOLI WITH A  
BROWN BUTTER SAGE SAUCE \$31.95

### **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 \$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 A PIACERE**

PICCATA, MARSALA OR PARMESAN  
SERVED WITH PASTA OR SEASONAL VEGETABLE \$34.95

### **SCALOPPINE DI VITELLO A PIACERE**

PICCATA, MARSALA OR PARMESAN  
SERVED WITH MASHED POTATOES AND  
SEASONAL VEGETABLES \$38.95

### **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 PROSCIUTTO  
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.