

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

ANTIPASTO MISTO

ASSORTMENT OF PREMIUM CURED MEATS, AGED
CHEESES, MARINATED VEGETABLES, AND
MEDITERRANEAN OLIVES SERVED WITH HOUSE-MADE
CARAMELIZED ONION FOCACCIA \$23.95

FRITTO DI CALAMARI E ZUCCHINI

FLASH-FRIED CALAMARI AND ZUCCHINI SERVED WITH
SPICY MARINARA \$21.95

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, SHRIMP \$16.95 OR GRILLED ITALIAN SAUSAGE \$15.95
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 \$59.95

OSSO BUCO MILANESE

SLOW BRAISED VEAL SHANK SERVED WITH CHOICE OF SIDE \$59.95

SCALOPPINE DI VITELLO A PIACERE

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

POLLO A PIACERE

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