

Assaggi

Focaccia e Olive

*freshly baked focaccia,
assorted marinated olives*

9

Carciofi Fritti

*crispy artichoke hearts,
lime aioli, pistachio basil pesto*

19

Insalata di Panzanella e Burrata

*tomatoes, cucumbers, red onions,
crusty bread, topped with a whole fresh burrata*

21

Polpette Fatte in Casa

*meatballs made in house, veal, pork, beef: plum tomato,
sauce, with whipped ricotta & parmigiano*

16

Calamari alla Griglia

*grilled calamari served with tomato,
black olives, capers, arugula, lemon dressing*

19

Speducci

*grilled lamb spiedini
with a red wine reduction*

20

Polpo alla Griglia

*grilled octopus served on a bed of chickpea puree,
with sauteed potato, sausage & salsa verde*

31

Fritto Misto

*fried calamari, shrimp, fried artichokes,
peppers, served with aioli & lemon pesto*

32

Patatine Fritte di Polenta

*polenta fries tossed in truffle oil,
grated parmigiano, side of pomodoro sauce*

12

Tagliere di Antipasti (serves 2)

*polenta fries, fried artichokes, speducci,
burrata, meatballs, grilled rapini*

48

Insalate

Cesare Classico

*classic Caesar, romain hearts, pancetta, croutons,
parmigiano reggiano cheese, house made dressing*

19

Insalata Mo Si

*fregola, beets, kale, heirloom, cherry tomatoes,
sun dried cherries, pine nuts,
pickled onions, white balsamic dressing*

19

Pecorino

*sweet butter lettuce, candied pumpkin seeds,
goat cheese, dried cranberries, lemon oregano vinaigrette*

19

Insalata di Rucola

*arugula salad, fresh pear, chestnuts,
cherry tomatoes, topped with crispy shallots,
& shaved parmigiano*

19

Pasta

Pappardelle al Ragu' di Agnello

*pappardelle pasta,
in a lamb ragu'*

30

Paccheri

*paccheri pasta with braised short rib,
mixed mushrooms, caramelized onions, braising jus*

30

Strozzapreti ai Funghi

*hand rolled Italian pasta, mixed mushrooms,
marsala cream sauce, shaved truffle*

26

Ravioli Ripieni

*jumbo ravioli filled with ricotta & spinach
in fresh plum tomato sauce*

26

Spaghetti Frutti di Mare

*spaghetti alla chitarra with shrimp, calamari, mussels,
scallops, garlic, white wine tomato broth*

36

Spaghetti Alla Chitarra Carbonara

*fresh spaghetti, pecorino cheese,
pancetta*

24

Gnocchi alla Sorentina

*made in house potato dumplings,
in a plum tomato sauce, stracciatella, fresh basil*

28

Secondi

Paillard di Vitello

*Tender grilled veal, served with arugula salad,
pickled red onions cherry tomatoes, sun dried cherries,
shaved parmigiano reggiano*

36

Pollo al Marsala

*chicken breast in a marsala wine reduction
with mixed mushrooms,
served with potatoes & vegetables*

34

Filetto di Branzino

*branzino filet,
with shrimp, served with
saffron risotto & peas*

38

Tagliata di Manzo

*sliced 10 oz Ribeye steak with arugula,
cippolini onions, cherry tomatoes, arugula pesto,
shaved parmigiano, served with shoestring fries*

52

Osso Bucco

*slow braised veal shank served
with risotto milanese*

45

Pizze

Pepperoni

*tomato sauce, pepperoni, mozzarella,
chili flakes, spicy honey,
grated parmigiano*

25

Prosciutto e Arugula

*white pizza, fior di latte, cherry tomatoes,
topped with arugula prosciutto,
shaved parmigiano reggiano*

28

Mortadella

*white pizza, fior di latte,
stracciatella, mortadella, honey,
pistachio, olive oil*

28

Diavola

*spicy sopressata, red onion,
black olives,
calabrian chilie2*

26

Burrata

*tomato sauce, fior di latte, roasted heirloom,
cherry tomatoes, burrata,
pistachio pesto balsamic glaze*

30

Margherita

*tomato sauce,
fior di latte,
fresh basil*

25