

Assaggi

Focaccia e Olive

*freshly baked focaccia,
assorted marinated olives*
9

Carciofi Fritti

*crispy artichoke hearts,
lime aioli, pistachio basil pesto*
20

Cozze alla Marinara

*steamed mussels, served in either a plum tomato sauce
or white wine butter sauce, garlic, served with crostini*
26

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*
20

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)

*fried artichokes, speducci,
burrata, meatballs, grilled rapini*
45

Insalate

Cesare Classico

*classic Caesar, romain hearts, pancetta, croutons,
parmigiano reggiano cheese, house made dressing*
20

Barbabietola Formagio

*red beets, arugula,
kale, pistachios, goat cheese,
lemon dressing*
22

Pecorino

*sweet butter lettuce, candied pumpkin seeds,
goat cheese, dried cranberries, lemon oregano vinaigrette*
20

Insalata di Rucola

*arugula salad, fresh pear, chestnuts,
cherry tomatoes, topped with crispy shallots,
& shaved parmigiano, lemon oregano vinaigrette*
21

Pasta

Pappardelle al Ragu’ di Agnello

*pappardelle pasta,
in a lamb ragu’*
30

Risotto ai Funghi

*arborio rice, shitake, portobello & cremini mushrooms, garlic,
in a porcini mushroom stock, shaved truffle & truffle oil*
30

Strozzapreti ai Funghi

*hand rolled Italian pasta, mixed mushrooms,
marsala cream sauce, shaved truffle*
28

Spaghetti Frutti di Mare

*spaghetti alla chitarra with shrimp, calamari, mussels,
scallops, garlic, white wine tomato broth*
36

Pici all’Amatriciana

*thick hand rolled pasta, plum tomato sauce, crispy pancetta,
parmigiano, garlic, onion, chilli flakes*
28

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 alla Parmigiana

*breaded chicken cutlet topped with melted mozzarella
& marinara sauce, served with choice of spaghetti
In a plum tomato sauce or green salad*
36

Agnello Brasato

*slow braised lamb shank with salsa verde
served with risotto Milanese*
45

Filetto di Branzino

*branzino filet,
with shrimp, served with
saffron risotto & peas*
38

Tagliata di Manzo

*sliced 10 Oz ribeye steak with mushroom
& marsala demi glaze, pickled vegetables
& truffle fries topped with parmigiano*
52

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 chilie*
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