

FOR THE TABLE

BRUSCHETTA CLASSICA \$9

with fresh tomato, garlic, basil, oregano and olive oil

ZUCCHINI FRITTI \$12

fried green squash, served with marinara sauce

PARMIGIANO REGGIANO \$15

chunks of 24 months aged Parmesan with marinated olives

FELLATA \$18 PP

salami e prosciutto, with vegetable giardiniera

SALADS

CAPRESE \$27

buffalo's milk mozzarella, and roasted bell peppers

ROMAINE LETTUCE \$25

mustard and olive oil dressing, Cetara's anchovies, and croutons

TRECOLORI \$23

rucola, endives, radicchio, with 12 Yr. old balsamic vinegar

WARM SEAFOOD SALAD \$29

clams, mussels, shrimps, scallops, squids in lemon emulsion with celery

CRUDI

YELLOTAIL PETALS \$27

fennel veloute, lemon, dill

TUNA TARTARE \$29

green pepper cream, tomato paste

SCALLOPS CARPACCIO \$28

blood orange's juice, walnuts

BEEF CARPACCIO \$26

mustard, Sicilian capers

APPETIZERS

CALAMARI FRITTI \$28

fork and knife style with basil aioli

MUSSELS AL GRATTE' \$23

stuffed with breadcrumb, garlic, herbs and baked on the half shell

OCTOPUS LEGS \$29

chickpeas puré, sage oil

CALF'S TONGUE \$22

salsa verde and red onions

WAGYU MEATBALLS \$27

tomato sauce, pecorino cheese

STUFFED CABBAGE \$21

carrots, onions, ricotta

HOMEMADE PASTA

TORTELLINI \$28/\$21

in Capon Broth

SCIALATIELLI \$29/\$22

Shrimps Fra Diavolo

RAVIOLO LUNGO \$26/\$19

Roasted Red Pepper Coulis

GNOCCHI SORRENTINA \$27/\$20

Tomato Sauce, Mozzarella and Basil

LASAGNA BOLOGNESE \$30/\$23

Bechamel, Meat Sauce, Parmigiano

PASTA DI GRAGNANO

PASTA E FAGIOLI \$26/\$19

Pasta Mischiata

SPAGHETTI ORO \$27/\$20

Cherry Tomatoes, Garlic

LINGUINE VONGOLE \$30/\$23

Garlic, Oil, White Wine

PETTOLE BOSCAIOLA \$29/\$22

Gorgonzola, Wild Mushrooms

ZITI GENOVESE \$28/\$21

Onion and Beef Ragout

RISOTTO

CARNAROLI RICE \$26/\$19

pesto and provolone

MAIN COURSES

COD IN PASTELLA \$32

Puttanesca Sauce, Cauliflower

SAUTEED GROUPER \$36

Fennel Cream, Fennel Julienne

BAKED SCORPION FISH \$30

Haricot Vert and Potato Purée

SNAPPER ACQUAPAZZA \$38

Cherry Tomatoes, Sautéed Escarole

ROASTED SEA BASS \$34

Zucchini alla Scapece

CHICKEN CACCIATORE \$30

Tomato, Wild Mushrooms, Thyme

SEARED DUCK BREAST \$36

Lentils, Creamed Spinach, Cranberry

ROASTED LAMB CHOPS \$40

Baby Carrots, Mint Jus

GRILLED PORK CHOP \$34

Broccoli Rabe, Cherry Peppers

BRAISED BEEF BRACIOLE \$32

Eggplant Fondant, Ricotta Salata

OSSOBUCO \$38

Polenta Cremosa

EGGPLANT PARMIGIANA \$30

Smoked Mozzarella