

PIZZA

Neapolitan Flour, 48 hr
Leavening, 800 Degrees Oven

Marinara \$19

San Marzano Tomato, Garlic,
Oregano, EVO Oil

Cosacca \$21

San Marzano Tomato, Basil,
Parmigiano

Margherita \$23

San Marzano Tomato, Basil,
Fior di Latte, EVO Oil

Romana \$25

San Marzano Tomato, Fior
di Latte, Cetara's Anchovies

Diavola \$27

San Marzano Tomato, Spicy
Salami, Provolone

Bianca \$29

Mozzarella di Buffalo,
Prosciutto, Parmigiano

FRESH PASTA

Homemade with OO Flour,
Organic Eggs

Raviolo Caprese Lungo \$19

Stuffed with Caciotta
With Tomato Sauce

Scialatielli \$23

Cherry Tomatoes, Garlic,
Shrimps Fra Diavolo

Potato's Gnocchi \$20

Tomato Passata, Basil,
Fior di Latte

Tonnarelli Amatriciana \$21

San Marzano Tomato,
Guanciale, Pecorino

Fettucine Alfredo \$20

Butter, Cream,
Parmigiano

Lasagna \$24

Bechamel, Meat Sauce,
Parmigiano

DRY PASTA

Imported from Gragnano,
100% Italian Semola

Spaghetti Oro \$19

Cherry Tomatoes, Garlic,
Evo Oil, Basil

Linguine Vongole \$23

Imported Clams, Garlic,
EVO Oil, Parsley

Fusilli \$21

Tomato Passata, Basil,
Ricotta

Rigaoni alla Norma \$22

San Marzano Tomato,
Eggplant, Ricotta Salata

Pettole Boscaiola \$24

Gorgonzola Sauce, Morels,
Sage

Ziti Genovese \$20

Braised Onions and
Beef Slow Cooked Sauce

SALAD

Organic Vegetables, with
EVO Oil from Tuscany

Mesclum Greens \$12

Cherry Tomatoes, Onions,
Cucumbers

Tricolor \$14

Arugola, Radicchio,
Endive

Romaine Lettuce \$16

Parmigiano, Croutons,
Cetara Anchovies

Caprese \$18

Mozzarella, Tomatoes,
Basil

Farro \$20

Spelt, Mushrooms,
Rosemary

Warm Seafood Salad \$22

Mussels, Clams, Shrimps,
Scallops, Squids

MAIN COURSE

Wild Caught Fish
and Humanely Raised Meat

Sauté Grouper \$23

Zucchini Scapece with
Garlic and Mint

Grilled Cod \$25

with Stewed Escarole
with Olives and Capers

Fried Calamari \$21

Fork and Kinife Style,
with Basil Aioli

Chicken Paillard \$19

with Roasted Potatoes,
and Rosemary

Wagyu Meatballs \$21

with Slow Cooked Tomato
Sauce and Pecorino

Eggplant Parmigiana \$23

with Tomato Sauce,
and Smoked Mozzarella

DESSERT

Made on Premise,
with Organic Dairy

Tiramisu \$12

Tablesides, with Espresso,
Mascarpone, Cocoa

Ricotta Cheesecake \$12

with Wild Berries Sauce,
and Whipped Cream

Cannoli \$10

Sheep's Milk Ricotta,
and Chocolate Drops

Poached Pear \$11

Aglianico Wine Sauce,
Lemon Sorbet

Ice Creams \$12

Chocolate, Banana,
and Espresso

Sorbets \$12

Lemon, Berries,
Peach