

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 \$26

buffalo's milk mozzarella, tomatoes and basil

ROMAINE LETTUCE \$22

mustard dressing, Parmigiano Cetara's anchovies, and croutons

TRECOLORI \$18

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

WARM SEAFOOD SALAD \$30

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

CRUDI

YELLOWTAIL PETALS \$27

fennel veloute, lemon, dill

TUNA CARPACCIO \$29

green pepper cream, tomato paste

SCALLOPS BUTTONS \$28

blood orange's juice, walnuts

BEEF CARPACCIO \$26

mustard, Sicilian capers

APPETIZERS

CALAMARI FRITTI \$28

fork and knife style with basil aioli

MUSSELS POSILLIPO \$23

steamed with garlic, San Marzano tomatoes and white wine

SOFT SHELL CRABS \$29

breaded and fried

CALF'S TONGUE \$21

salsa verde and red onions

WAGYU MEATBALLS \$27

tomato sauce, pecorino cheese

ASPARAGUS \$25

Gorgonzola, Parmigiano

HOMEMADE PASTA

SCIALATIELLI \$29/\$22

Shrimps Fra Diavolo

ASIAGO & HAM CAPPELLACCI \$28/\$21

Butter and Amonds sauce

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

FUSILLI VESUVIANI \$29/\$22

Ricotta, Tomato Sauce, Basil

ZITI GENOVESE \$28/\$21

Onion and Beef Ragout

RISOTTO

CARNAROLI RICE \$26/\$19

Pesto and Provolone

MAIN COURSES

FRIED COD IN PASTELLA \$32

Puttanesca Sauce, Cauliflower

SAUTEED GROUPER \$36

Fennel Cream, Fennel Julienne

BAKED SCORPION FISH \$30

String Beans, Potato Purée

SNAPPER ACQUAPAZZA \$38

Cherry Tomatoes, Sautéed Asparagus

ROASTED SEA BASS \$34

Zucchini alla Scapece

SAUTÉED CHICKEN \$30

Baby Artichokes, Gaeta's Olives

SEARED DUCK BREAST \$38

Lentils, Creamed Spinach, Cranberry

ROASTED LEG OF LAMB \$32

Spring Peas and Mint Purée

GRILLED PORK CHOP \$34

Broccoli Rabe, Cherry Peppers

VEAL SCALOPPINE \$36

Marsala, Wild Mushrooms

EGGPLANT PARMIGIANA \$30

Smoked Mozzarella

STUFFED BELL PEPPER \$28

Eggplant, Olives, Capers, Provolone