

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

FRIED CALAMARI \$28

fried squids, 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 and Meat Sauce

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 and Morels

ZITI GENOVESE \$28/\$21

Onion and Beef Ragout

RISOTTO

CARNAROLI RICE \$26/\$19

pesto and provolone

MAIN COURSES

COD IN PASTELLA \$36

Puttanesca Sauce, Kale

SAUTEED GROUPER \$30

Zucchini alla Scapece

ROASTED SCORPION FISH \$33

Haricot Vert and Potato Purée

SNAPPER ACQUAPAZZA \$39

Cherry Tomatoes, Sautéed Escarole

FILET OF SOLE MUGNAIA \$42

Crushed Cauliflower, Almonds

CHICKEN CACCIATORE \$30

Tomato, Porcini Mushrooms

SEARED DUCK BREAST \$39

Lentils, Broccoli Purée

ROASTED LAMB CHOPS \$45

Herbed Potatoes, Mint Jus

GRILLED PORK CHOP \$36

Broccoli Rabe, Cherry Peppers

BEEF BRACIOLE \$33

Eggplant Fondant, Ricotta Salata

VEAL CHOP \$48

Mixed Wild Mushrooms, Marsala

EGGPLANT PARMIGIANA \$30

Smoked Mozzarella