

## 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, tomatoes and basil

**ROMAINE LETTUCE \$25**

mustard dressing, Parmigiano 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 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

**ZUCCHINI FLOWERS \$25**

stuffed with ricotta and burrata

## HOMEMADE PASTA

**ASIAGO & HAM CAPPELLACCI \$28/\$21**

Butter and Amonds sauce

**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

**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**

Haricot Vert, Potato Purée

**SNAPPER ACQUAPAZZA \$38**

Cherry Tomatoes, Sautéed Asparagus

**ROASTED SEA BASS \$34**

Zucchini alla Scapece

**SAUTÉED CHICKEN \$32**

Baby Artichokes, Gaeta's Olives

**SEARED DUCK BREAST \$36**

Lentils, Creamed Spinach, Cranberry

**ROASTED LEG OF LAMB \$34**

Spring Peas and Mint Purée

**GRILLED PORK CHOP \$38**

Broccoli Rabe, Cherry Peppers

**PAN ROASTED VEAL CHOP \$52**

Roasted Potatoes

**EGGPLANT PARMIGIANA \$30**

Smoked Mozzarella

**STUFFED BELL PEPPER \$28**

Eggplant, Olives, Capers, Provolone