



Antipasti - Cold Starters

CARPACCIO DI MANZO \$22

THINLY SLICED BEEF CARPACCIO WITH TRUFFLE OIL, ARUGULA, SHAVED PARMESAN AND CHERRY TOMATOES

VITELLO TONNATO \$24

THINLY SLICED BRAISED VEAL SERVED WITH A CREAMY TUNA-CAPER SAUCE

CARPACCIO DI SALMONE \$24

THINLY SLICED SALMON WITH PINK PEPPERCORN AND FRISÉE SALAD

BURRATA \$24

CREAMY BURRATA SERVED WITH PARMA PROSCIUTTO, CHERRY TOMATOES, AND BABY ARUGULA

Antipasti Caldi - Warm Starters

POLPO ALLA GRIGLIA \$26

FRESH GRILLED OCTOPUS WITH CHERRY TOMATOES, TAGGIASCA OLIVES, SERVED OVER THINLY SLICED POTATOES

POLPETTE DELLA CASA \$22

HOMEMADE BEEF AND VEAL MEATBALLS IN A TOMATO SAUCE, FINISHED WITH FRESH RICOTTA

PARMIGIANA DI MELANZANE \$20

LAYERS OF EGGPLANT BAKED WITH FRESH MOZZARELLA, BASIL, AND A TOMATO SAUCE

CALAMARI FRITTI \$22

LIGHTLY FRIED CALAMARI AND ZUCCHINI, SERVED WITH A TOMATO SAUCE

ZUPPETTA DI VONGOLE \$24

SAUTÉED CLAMS WITH A GARLIC WHITE WINE SAUCE

GAMBERETTI ALL' UCCELLETTO \$24

SAUTÉED SHRIMP WITH CANNELLINI BEANS PREPARED IN A TRADITIONAL TUSCAN STYLE

Insalate - Salad

INSALATA DI BARBABETOLA \$16

RED AND YELLOW BEETS WITH ORANGE, CANDIED WALNUTS, GOAT CHEESE, HONEY, AND FRISÉE

INSALATA DI RUCOLA \$16

BABY ARUGULA WITH SHAVED PARMIGIANO, CHERRY TOMATOES, AND LEMON OIL DRESSING

INSALATA DI CESARE \$14

ROMAINE WITH HOMEMADE CROUTONS, SHAVED PARMIGIANO, ANCHOVIES, AND CAESAR DRESSING

INSALATA DI ARMANDO \$16

ROMAINE WITH ARTICHOKE, TOMATOES, RED ONIONS, KALAMATA OLIVES, CANDIED WALNUTS, AND BALSAMIC REDUCTION

Paste Artigianali

HOME MADE PASTA

SPAGHETTI ALLA CHITARRA AI FRUTTI DI MARE \$44

HOMEMADE GUITAR-CUT PASTA WITH CLAMS, CALAMARI, AND SHRIMP IN A WHITE WINE AND GARLIC SAUCE, FINISHED WITH CHERRY TOMATOES

FAGOTTINI ALLA PERA \$30

PEAR RAVIOLINI SERVED IN A PARMIGIANO CREAM SAUCE

RAVIOLI RICOTTA E SPINACI \$30

SPINACH AND RICOTTA RAVIOLI WITH BUTTER, SAGE, AND PARMIGIANO

PAPPARDELLE AI FUNGHI \$34

WIDE RIBBON PASTA WITH WILD MUSHROOMS AND PARMIGIANO FONDUE

FETTUCCINE BOLOGNESE \$30

HOMEMADE FETTUCCINE WITH A VEAL AND BEEF RAGÙ IN A TOMATO SAUCE AND PARMIGIANO

GNOCCHI ALLA SORRENTINA \$28

POTATO GNOCCHI SERVED IN A TOMATO SAUCE WITH FRESH MOZZARELLA

LASAGNA DI CARNE \$30

LAYERED PASTA WITH MEAT RAGÙ, BÉCHAMEL, TOMATO SAUCE, MOZZARELLA, AND PARMIGIANO

Paste Secche

DRY PASTA

LINGUINE ALLE VONGOLE \$36

LINGUINE WITH CLAMS, IN A WHITE WINE AND GARLIC SAUCE

SPAGHETTI AL POMODORO \$24

SPAGHETTI IN A FRESH TOMATO SAUCE WITH BASIL

PENNE ALLA VODKA \$28

PENNE IN A CREAMY TOMATO SAUCE WITH VODKA AND PANCETTA

BUCATINI ALL' AMATRICIANA \$30

BUCATINI IN A TOMATO SAUCE WITH CRISPY GUANCIALE, WHITE WINE, AND AGED PECORINO ROMANO

RIGATONI ALLA NORMA \$28

RIGATONI WITH EGGPLANT, RICOTTA, BASIL AND TOMATO SAUCE

GLUTEN FREE PASTA AVAILABLE UPON REQUEST



Risotti

RISOTTO AI PORCINI \$36

RISOTTO PREPARED WITH IMPORTED ITALIAN PORCINI

RISOTTO AI FRUTTI DI MARE \$44

RISOTTO WITH CALAMARI, CLAMS AND SHRIMPS

Pollo - Chicken

POLLO SCARPALEO \$36

PAN-SEARED CHICKEN WITH ONIONS, RED BELL PEPPERS, CHERRY TOMATOES, AND SAUSAGE

POLLO AI FORNO \$36

OVEN ROASTED CHICKEN SERVED WITH GOLDEN ROSEMARY POTATOES

POLLO MILANESE \$36

CRISPY BREADED CUTLET SERVED WITH ARUGULA, CHERRY TOMATOES, AND PARMIGIANO

POLLO PARMIGIANA \$36

CRISPY BREADED CUTLET WITH MELTED MOZZARELLA, AND TOMATO SAUCE, SERVED WITH PASTA

Carni E Vitello

VITELLO ALLA MILANESE \$54

POUNDED AND BREADED VEAL CHOP SERVED WITH ARUGULA, CHERRY TOMATOES, AND PARMIGIANO

COSTOLETTE DI AGNELLO \$68

GRILLED RACK OF LAMB CHOP SERVED WITH SAUTÉED BROCCOLI RABE AND A RED WINE REDUCTION

VITELLO ALLA PARMIGIANA \$54

POUNDED BREADED VEAL CHOP WITH TOMATO AND MELTED MOZZARELLA SERVED WITH PASTA

SCALOPPINA ALLA PIZZAIOLA \$44

VEAL MEDALLIONS WITH GARLIC, OREGANO, MUSHROOMS, PEPPERS, AND TOMATO SAUCE

TAGLIATA DI MANZO \$62

14 OZ GRILLED PRIME NEW YORK STRIP WITH ARUGULA AND PARMIGIANO

COSTOLETTA DI VITELLO ALLA GRIGLIA \$68

16OZ GRILLED VEAL CHOP WITH WILD MUSHROOMS, SERVED WITH ROASTED POTATOES

Pesce - Fish

SALMONE ALLA GRIGLIA \$44

GRILLED SALMON SERVED WITH SAUTÉED SPINACH

BRANZINO ALL' ACQUA PAZZA \$48

BUTTERFLIED BRANZINO WITH TAGGIASCA OLIVES, CHERRY TOMATOES, GARLIC, AND A LEMON WHITE WINE SAUCE

SOGLIOLE \$68

DOVER SOLE WITH A MEUNIÈRE SAUCE, SERVED WITH ASPARAGUS

GAMBERONI AL VINO BIANCO \$52

SAUTÉED JUMBO PRAWNS IN A GARLIC WHITE WINE SAUCE, SERVED WITH BROCCOLI RABE

Contorni - Sides

PATATE ARROSTO \$10

ROASTED POTATOES WITH ONION AND ROSEMARY

SPINACI SALTATI \$12

SAUTÉED SPINACH WITH GARLIC AND OIL

FUNGHI TRIFOLATI \$14

SAUTÉED WILD MUSHROOMS WITH GARLIC AND OIL

PATATE FRITTE AL TARTUFO \$13

FRENCH FRIES WITH TRUFFLE OIL AND PARMIGIANO

BROCCOLI DI RAPA \$14

BROCCOLI RABE WITH GARLIC AND OIL

PLEASE INFORM US OF ANY ALLERGIES BEFORE ORDERING.

CONSUMER ADVISORY - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORN ILLNESSES.