

147 *Spring/Summer*

Antipasto

MUSSELS MARINARA

18

Fresh mussels in tomato sauce with garlic, black pepper, and parsley, served with grilled bread.

SICILIAN ARANCINI

16

Crispy risotto balls with a savory center of melted cheese, herbs, and meat.

HOUSE MEATBALLS

18

Handmade beef meatballs slow-simmered in our traditional house tomato sauce.

LAMB SPADUCCI

17

Tender grilled lamb skewers paired with classic french fries.

CHARCUTERIE BOARD

MP

Selected premium meats and cheeses served with seasonal accompaniments.

FRESH OYSTERS

MP

Chilled, sustainably sourced oysters served with traditional mignonette and lemon.

CLASSIC BRUSCHETTA

17

Toasted bread topped with fresh tomatoes, basil, garlic, and black olives.

FRITTURA MISTA

30

A crispy, golden-fried selection of premium mixed seafood.

BEEF CARPACCIO

MP

Thinly sliced beef with parmigiano, balsamic glaze, hazelnut, and truffle oil.

Insalata

RADICCHIO & ORANGE SALAD

17

Crisp radicchio and citrus with fennel, almonds, and shaved parmigiano.

CAESAR SALAD

22

Crisp romaine hearts with house-made dressing, parmigiano, and croutons.

GREEN SALAD

19

Romaine and cabbage with boiled eggs, bacon, and french dressing.

CAPRESE SALAD

25

Creamy fior di latte mozzarella with fresh basil, garlic, and crunchy crostini.

MIXED SALAD

17

A bright blend of fresh seasonal greens and house dressing.

Now Open for Lunch

THURSDAYS & FRIDAYS
12PM-3PM

Pasta & Risotto

CASERECCE ALLA BOLOGNESE 29

Fresh egg pasta with traditional bolognese ragù and shaved dry ricotta.

PENNE ALLA VODKA 28

Penne with smoked bacon and leeks in a creamy tomato vodka sauce.

4 CHEESE POTATO GNOCCHI 29

Handmade gnocchi in a four-cheese sauce with prosciutto and balsamic.

ORECCHIETTE BARESE 28

House-made sausage and rapini with garlic oil and white wine.

SPAGHETTO POMODORO E STRACCIATELLA 24

Fresh tomato sauce topped with creamy stracciatella and basil.

LINGUINE PESCATORE 43

Scallops, shrimp, calamari, mussels, and clams in a light tomato sauce.

LOBSTER RAVIOLI 50

Indulgent ravioli with a 6 oz lobster tail, red caviar, and rosé sauce.

TRADITIONAL LASAGNA 28

A rich beef and pork ragù layered with béchamel, fresh fior di latte, and basil.

SEAFOOD RISOTTO 43

Vibrant tomato risotto with scallops, shrimp, mussels, and calamari.

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SEAFOOD TOWER 130

An abundant feast of mussels marinara, 4 oysters, king crab, a 7oz lobster tail, 4 scallops, 4 shrimp, and calamari with butter-herb sauce.

SEAFOOD PLATTER 65

A premium selection of fresh, seasonal seafood prepared to share.

GRILLED LAMB CHOPS 50

Four succulent pieces of grilled lamb served with french fries, tender asparagus, and a fresh side salad.

WHOLE BRANZINO 38

Flaky sea bass with a vegetable brunoise, rice, and tomato sauce with a signature crunch.

CHICKEN PARMIGIANA 44

A classic favorite served with a crisp caesar salad and spaghetti pomodoro.

VEAL CHOP 46

A premium center-cut veal chop, grilled to perfection served with roasted potatoes and seasonal vegetables.

SHORT RIBS 44

Tender, slow-braised short ribs served over creamy mashed potatoes with rapini, sun-dried tomatoes, and a rich demi-glace.

PORK ROLL WITH BACON 39

Savory pork rolled with smoky bacon, served alongside a robust red wine and sausage risotto.

Bread Refills: \$3 | Extra Sauce: \$2.5

A 20% gratuity will be added to groups of 8 or more.

To ensure the integrity of our recipes, we do not permit modifications, with the exception of our gluten-friendly alternatives. Please ask your server for details.