

PANE E VINO

ANTIPASTI | appetizers

BRUSCHETTA ALLA SICILIANA \$10

toasted bread drizzled with eco, fresh chopped tomatoes, basil, black olives and oregano

FUNGHI FRITTI \$17

flash fried shiitake mushrooms with sea salt and truffle pecorino

CARPACCIO AL TARTUFI \$21

thinly sliced raw beef tenderloin with truffles

CALAMARI FRITTI \$18

lightly fried crispy calamari drizzled with lemon juice

COZZE \$27

sauteed PEI mussels in choice of garlic, butter and white wine sauce OR spicy tomato sauce

MELANZANA DI LOU \$13.50

grilled eggplant wood fired in an oregano-tomato sauce with buffalo mozzarella

AFFETTATI MISTI \$25

charcuterie board | chef's selection of imported meats perfect for sharing

ZUPPE ED INSALATE | soups + salads

ZUPPA DI IERI M/P

"yesterday's soup"

ZUPPA DI FAGIOLI \$10.50

tuscan bean soup scented with rosemary

INSALATA CAPRINA \$14

fresh baby arugula, goat cheese, black fig molasses and balsamic vinaigrette

GIULIO CESARE \$13

romaine lettuce, parmigiano, classic house made dressing and croutons

INSALATA CAPRESE \$14

fresh buffalo mozzarella, sliced tomato, extra virgin olive oil and fresh basil

BURRATA COL CRUDO \$18

whole house made creamy buffalo mozzarella with pesto, roasted peppers and parma

A gratuity of 20% may be added to parties of five or more. Gluten-free options available. *Buon Appetito!*

PASTA E PRIMI | first course

LASAGNA ALLA SERGIONE \$23

wood fired ground beef, mozzarella and bechamel, topped with tomato sauce and romano

RAVIOLI AGLI ASPARAGI \$22

housemade mascarpone-asparagus ravioli in a light asparagus, smoked prosciutto "speck" cream sauce

SPAGHETTI ALLA BOLOGNESE \$22

spaghetti with our homemade slow cooked bolognese sauce generously topped with cheese

TAGLIATELLE AL PESTO \$21

tagliatelle with fresh basil, extra virgin olive oil, garlic and pinoli (Cristoforo Colombo's favorite!)

BUCATINI ALL'AMATRICIANA \$25

housemade bucatini in a guanciale, cherry tomato and onion sauce, topped with romano

RISOTTO M/P

chef's daily preparation

GNOCCHI ALLO ZOLA E RUCOLA \$23

homemade potato dumplings in a mild gorgonzola cream sauce folded with fresh arugula

GNOCCHI ALLA SORRENTINA \$23

homemade potato dumplings in our slow cooked bolognese sauce with melted buffalo mozzarella

PAPPARDELLE CON L'ANATRA \$26

slowly roasted duck leg served with homemade pappardelle in a light mushroom cream sauce

PENNE ALLA MAREMMANA \$22

penne tossed with spicy sausage and wild mushrooms in a light cream sauce

LOBSTER RAVIOLI M/P

(availability may vary) truffled lobster ravioli in a creamy basil, spicy tomato sauce

CARNI, PESCI E CONTORNI | second course

PESCE DEL GIORNO M/P

chef's daily fish feature

SALTIMBOCCA ALLA ROMANA \$25

thin chicken breast baked with prosciutto in a sage, garlic and white wine sauce with roasted rosemary potatoes

SOGLIOLA AL LIMONE E CAPPERI \$25

fresh sole floured and baked in a butter, capers, white wine and lemon sauce

OSSO BUCO ALLA MILANSE \$45

(availability may vary) crackling pork shank with risotto alla milanese

BRACIOLA DI MAIALE* \$29

grilled pork chop with vidalia smashed potatoes

COTOLETTA ALLA MILANESE \$25

thinly pounded, breaded and fried pork or chicken cutlet with roasted rosemary potatoes

Frankie's way with arugula + chopped tomatoes (+\$4.50)

FILETTO AL PEPE VERDE \$47

8 oz filet mignon with asparagus and smashed potatoes in a green peppercorn sauce

SIDES \$8

sauteed garlic spinach | asparagus
smashed potatoes | roasted potatoes | extra sauces

Kids Menu available by request. *Please ask your server for selections - \$9*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase illness especially if you have certain medical conditions.*