

PANE E VINO

ANTIPASTI | appetizers

BRUSCHETTA ALLA SICILIANA

\$12

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

CARPACCIO AL TARTUFI

\$23

thinly sliced raw beef tenderloin with truffles

COZZE

\$27

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

AFFETTATI MISTI

\$25

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

FUNGHI FRITTI

\$19

flash fried shiitake mushrooms with sea salt and truffle pecorino

CALAMARI FRITTI

\$21

lightly fried crispy calamari drizzled with lemon juice

MELANZANA DI LOU

\$13.50

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

ZUPPE ED INSALATE | soups + salads

ZUPPA DI IERI

M/P

"yesterday's soup"

ZUPPA DI FAGIOLI

\$13

tuscan bean soup scented with rosemary

INSALATA CAPRINA

\$15

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

GIULIO CESARE

\$14

romaine lettuce, parmesan, classic house made dressing and croutons

INSALATA CAPRESE

\$15

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

BURRATA COL CRUDO

\$19

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 \$24

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

RAVIOLI AGLI ASPARAGI \$23

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

SPAGHETTI ALLA BOLOGNESE \$23

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

TAGLIATELLE AL PESTO \$22

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 \$24

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

GNOCCHI ALLA SORRENTINA \$24

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

PAPPARDELLE CON L'ANATRA \$29

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

PENNE ALLA MAREMMA \$23

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 \$27

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

SOGLIOLA AL LIMONE E CAPPERI \$27

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* \$32

grilled pork chop with vidalia smashed potatoes

COTOLETTA ALLA MILANESE \$27

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 \$9

sautéed 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.