

PANE E VINO

ANTIPASTI | appetizers

BRUSCHETTA ALLA SICILIANA \$8.5

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

FUNGHI FRITTI \$15

flash fried shiitake mushrooms with sea salt and truffle pecorino

CARPACCIO AL TARTUFI \$20

thinly sliced raw beef tenderloin with truffles

CALAMARI FRITTI \$16

lightly fried crispy calamari drizzled with lemon juice

AFFETTATI MISTI \$23

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

MELANZANA DI LOU \$12.5

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 \$8.5

tuscan bean soup scented with rosemary

INSALATA CAPRINA \$13

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

GIULIO CESARE \$12

romaine lettuce, parmigiano, classic house made dressing and croutons

INSALATA CAPRESE \$13

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

BURRATA COL CRUDO \$16

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 \$21

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

RAVIOLI AGLI ASPARAGI \$19.5

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

SPAGHETTI ALLA BOLOGNESE \$20

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

TAGLIATELLE AL PESTO \$19

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

RISOTTO M/P

chef's daily preparation

GNOCCHI ALLO ZOLA E RUCOLA \$21

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

GNOCCHI ALLA SORRENTINA \$21

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

PAPPARDELLE CON L'ANATRA \$24

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

PENNE ALLA MAREMMANA \$20

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

CARNI, PESCI E CONTORNI | second course

PESCE DEL GIORNO M/P

chef's daily fish feature

BRACIOLA DI MAIALE* \$26

all-natural grilled pork chop with vidalia smashed potatoes

SOGLIOLA AL LIMONE E CAPPERI \$23

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

COTOLETTA ALLA MILANESE \$23

thinly pounded, breaded and fried pork or chicken cutlet with roasted rosemary potatoes
Frankie's way with arugula + chopped tomatoes (+\$3.5)

SALTIMBOCCA ALLA ROMANA \$24

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

SIDES \$6

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.*