

ANTIPASTI

Tartare di Salmone e Avocado	23 ⁹⁵
<i>Salmon, avocado, capers, lemon dressing, extra virgin olive oil</i>	
Burrata	19 ⁹⁵
<i>With pesto and roasted cherry tomatoes</i>	
Fritos di Calamari	21 ⁹⁵
<i>Fried calamari served with marinara</i>	
Polpo	25 ⁹⁵
<i>Grilled octopus with creamy potato</i>	
Cocktail di Gamberi	20 ⁰⁰
<i>Shrimp cocktail (4 pieces)</i>	
Formaggi e Salami	34 ⁹⁵
<i>Chef's selection of cheeses and cured meats</i>	
Polpette al Sugo di Pomodoro	16 ⁹⁵
<i>Homemade veal and beef meatballs with tomato sauce and Parmigiano Reggiano</i>	
Carciofi alla Romana	20 ⁹⁵
<i>Creamy parmesan & shredded parmesan on top</i>	
Cozze al Vino Bianco	15 ⁹⁵
<i>Mussels with garlic, pepperoncini, parsley, white wine, toasted bread, (red white sauce)</i>	
Zuppa del Giorno	12 ⁹⁵
<i>Soup of the day</i>	

SIDES

Roasted Potatoes	11 ⁰⁰
Grilled Asparagus	13 ⁰⁰
French Fries	11 ⁰⁰
Sautéed Mushrooms	13 ⁰⁰
Mashed Potatoes	11 ⁰⁰
Sautéed Spinach	14 ⁰⁰
Broccoli Rabe	MP

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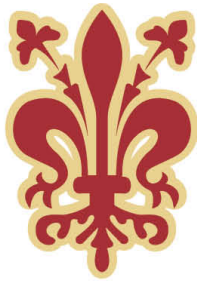
*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SALADS

Insalata Caesar	15 ⁹⁵
<i>Crisp romaine lettuce, Caesar dressing, Parmigiano Reggiano</i>	
Insalata di Rucola	15 ⁹⁵
<i>Arugula, cherry tomato, pear, shaved Parmigiano Reggiano, balsamic dressing</i>	
Insalata Toscana	15 ⁹⁵
<i>Baby spinach, figs, beets, orange, walnuts, Gorgonzola, orange dressing</i>	
Insalata di Frutta	15 ⁹⁵
<i>Arugula, strawberries, grilled peaches, creamy Gorgonzola</i>	
Caprese	19 ⁹⁵
<i>Buffalo mozzarella, tomato, basil, olive oil</i>	

PASTA & RISOTTO

Spaghetti al Pomodoro	20 ⁹⁵
<i>Spaghetti with San Marzano, DOP, tomatoes, basil</i>	
Fettuccine alla Bolognese	25 ⁹⁵
<i>Homemade pasta with slow-cooked beef in tomato sauce</i>	
Spaghetti alla Carbonara	27 ⁰⁰
<i>Spaghetti, guanciale, eggs, Pecorino Romano, black pepper</i>	
Penne alla Vodka	21 ⁹⁵
<i>Homemade penne in pink sauce</i>	
Linguine ale Vongole	27 ⁹⁵
<i>Linguine with little neck clams, peperoncino, garlic, parsley, choice of red or white sauce</i>	
Gnocchi al Pesto di Basilico	22 ⁹⁵
<i>Homemade potato gnocchi with basil pesto sauce</i>	
Pappardelle ai Funghi	25 ⁹⁵
<i>Homemade pappardelle with mushrooms, sweet Italian sausage with truffle oil</i>	
Linguine Frutti di Mare	31 ⁹⁵
<i>Linguine with clams, mussels, shrimp in a light red sauce</i>	
Ravioli della Casa	22 ⁹⁵
<i>Housemade spinach and ricotta ravioli, butter and sage sauce, Parmigiano Reggiano</i>	
Risotto Zucchine e Gamberi	27 ⁹⁵
<i>Risotto with shrimp, zucchini, finished with lemon and herbs</i>	



MAIN COURSES

BUTCHERS CUTS

Dry-Aged Tomahawk (for two) <i>35- day dry-aged, 50 oz served with roasted potatoes & creamed spinach</i>	180⁰⁰
Dry-Aged Porterhouse (for two) <i>35- day dry-aged, (55 oz) served with roasted potatoes & creamed spinach</i>	175⁰⁰
Bone-In Sirloin <i>35- day dry-aged, (35 oz) served with roasted potatoes & creamed spinach</i>	86⁰⁰
Filetto di Manzo <i>Filet mignon (8oz) with green peppercorn sauce, served with sautéed spinach and roasted potatoes</i>	44⁹⁵
Costolette d'Agnello <i>Grilled lamb chops with mashed potatoes and honey truffle sauce</i>	44⁹⁵
Salmone <i>Grilled salmon with sun-dried tomatoes, asparagus, white wine, lemon sauce, served with potatoes</i>	34⁹⁵
Bronzino all'Isolana (Filet) <i>Branzino with zucchini, cherry tomatoes, potatoes, capers, black olives, white wine sauce</i>	35⁹⁵

Vitello alla Milanese <i>Breaded veal cutlet with arugula, onions, tomatoes, mozzarella, lemon dressing</i>	30⁹⁵
Vitello alla Sorrentina <i>Veal with eggplant, prosciutto, mozzarella in brown sauce with carrots & roasted potatoes</i>	30⁹⁵
Scaloppine di Vitello ai Funghi <i>Veal escalope with sautéed mushrooms in light truffle cream sauce with mashed potato & spinach</i>	30⁹⁵
Pollo Scarpiello <i>Boneless chicken with sausage, hot peppers, potatoes, white wine sauce</i>	30⁹⁵
Pollo alla Parmigiana <i>Chicken breast with tomato sauce and mozzarella</i>	27⁹⁵
Pollo alla Toscana <i>Stuffed chicken breast with goat cheese, zucchini, and carrots in brown sauce</i>	27⁹⁵
Live Lobster <i>Lobster any style</i>	MP
Red Snapper Marechiara <i>Red Snapper with, mussels, cherry tomatoes, clams, shrimp in rich red sauce</i>	36⁹⁵

KIDS MENU

PIZZA

Pizza Margherita	11⁹⁵
Pizza Pepperoni	13⁹⁵
Pizza with Choice of Toppings	13⁹⁵

MAINS

Chicken Fingers with French Fries	14⁹⁵
6oz Steak with French Fries	19⁹⁵
8oz Burger with French Fries <i>Ground beef burger with tomato, onion, lettuce</i>	19⁹⁵

PASTA

Spaghetti with Meatballs	14⁹⁵
Penne with Sauce of Choice	11⁹⁵

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