

CALAMARI FRITTI Fried Squid, Giardiniera, Tomato Sauce \$12.95

POLPETTE Beef Meatballs, Tomato Sauce \$12.95

PERA IN CAMICIA Poached Pear, Radicchio, Toasted Walnuts, Goat Cheese, Balsamic Dressing (V,GF) \$14.95

> **BURRATA MOZZARELLA** Prosciutto di Parma \$17.95

ARANCINI Fried Risotto Balls Stuffed with Mozzarella, Served with a Tomato-Cream Sauce (V) \$12.95

PORTOBELLO Creamy Gorgonzola Cheese Sauce (V,GF) \$12.95

Add Salmon +12 / Shrimp +12 / Chicken +12

ARUGULA CON PARMIGIANA Lemon Zest and Olive Oil (V, GF) \$11.95

CAESAR SALAD House-Made Dressing and Croutons \$12.95

IL PIATTO SALAD Smoked Salmon, Shaved Fennel, Arugula, Oranges, Lemon Zest, Olive Oil (GF) \$16.95

Piatto Principale

TIRAMISU FRENCH TOAST Cocoa, Marscarpone (V) \$13.95

FLORENTINE BENEDICT Sautéed Spinach, Hollandaise, English Muffin, Home Fries (V) \$15.95

ITALIAN EGGS BENEDICT

Prosciutto, Poached Eggs, Hollandaise, English Muffin, Home Fries \$16.95

> **SMOKED SALMON BENEDICT** English Muffin, Poached Eggs, Home Fries \$18.95

FRITATTA Spinach, Mushrooms, Zucchini, Cheese, Home Fries (V, GF) \$15.95

ITALIAN SHAKSHUKA Tomatoes, Roasted Peppers, Sunny-Side Up Eggs, Crostinis (V) \$15.95

POLLO PARMIGIANA

Served with Linguine Pomodoro \$23.95

LINGUINE POMODORO San Marzano Tomato Sauce (V, Vegan) \$18.95

> FETTUCINE ALLA BOLOGNESE Beef Ragu \$21.95

RIGATONI ALLA JULIANA Pork Cream Ragu with Truffle Oil \$21.95

GNOCCHI CON GORGONZOLA

Ricotta Dumpling, Gorgonzola Cream Sauce (V) \$20.95

LINGUINE PESCATORE

Clams, Mussels, Shrimps, Calamari, White Wine Sauce \$25.95

MALTAGLIATI AL FUNGHI

Flat Pasta, Truffle-Infused Ricotta, Assorted Mushroom Sauce (V) \$21.95

MELANZANE PARMIGIANA

Eggplant Parmesan, Marzano Tomato Sauce (V) \$21.95

POLLO MILANESE

Breaded Chicken Breast with Arugula Salad \$24.95

V- Vegetarian | GF- Gluten Free | Vegan *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*