

ANTIPASTI - APPETIZERS

Zucchini Fritti - 14

Pair with Prosecco

Crispy Fried Zucchini Coins | Aged Parmigiano Reggiano | Roasted Garlic Aioli

Melanzane Alla Parmigiana - 16

Pair with Chianti Classico

Lightly Fried Eggplant | Pomodoro | Mozzarella

Cozze della Amalfi - 18

Pair with Vermentino

PEI Mussels | White Wine | Garlic | Grilled Ciabatta

Calamari Arrabbiata - 24

Pair with Etna Bianco

Fried Calamari | Italian Cherry Peppers | Pomodoro

Scampi al Forno - 24

Pair with Chardonnay

Jumbo Shrimp | Breadcrumbs | Garlic | Lemon Butter

INSALATA - SALADS

Insalata Amalfi - 14

Pair with Vermentino

Boston Lettuce | Radicchio | Fennel | Hearts of Palm | Candied Pecans | Honey-Mustard Vinaigrette

Insalata Brutus - 14

Pair with Pinot Grigio

Romaine Lettuce | Parmigiano Reggiano | Sesame | Garlic Croutons | "Et tu Brute?" Dressing

PRIMI - PASTA

Pesto - 24

Pair with Vermentino or Chardonnay

Fresh Gemelli | Fresh Basil | Toasted Pistachio | Parmigiano Reggiano | Crema

Spicy Vodka Amalfi - 26

Pair with Pinot Grigio or Sangiovese

Fresh Rigatoni | Calabrian Chiles | Vodka | Passata di Pomodoro | Guanciale Crumbles | Crema

Bosciola - 28

Pair with Barbera di Asti or Chardonnay

Fresh Rigatoni | Italian Sausage | Mushroom | Onion | Baby Spinach | Crema

Bolognese - 30

Pair with Sangiovese

Fresh Tagliatelle Pasta | Eight-Hour Veal, Beef Pork Ragu | Parmigiana Reggiano

Frutti Di Mare - 38

Pair with Vermentino

Fresh Spaghetti | Shrimp | Calamari | Mussels - Bianco, Pomodoro or Fra Diavolo

SECONDI - ENTREES

The "Parm" - 32

Pair with Etna Rosso

Lightly Fried Chicken Cutlets | Mozzarella | Pomodoro Sauce | Rosa Sauce | Pesto | Spaghetti

Pollo Francese - 34

Pair with Pinot Grigio

Egg-Battered Chicken Medallions | Butter | Lemon | White Wine | Rosemary Potatoes | Spinach

Piccata di Vitello - 37

Pair with Chardonnay

Veal Medallions | White Wine | Lemon | Capers | Rosemary Potatoes | Spinach

Vitello Valdastano - 39

Pair with Amarone or Brunello di Montalcino

Veal Medallions | Prosciutto | Fontina Cheese | Mushrooms | Marsala | Rosemary Potatoes | Spinach

Cotoletta alla Milanese - 64

Classic Pairing Barolo

Bone-In Heritage Veal Chop Breaded & Delicately Fried in Sweet Cream Butter | Arugula Salad

Branzino al Puttanesca - 58

Pair with Etna Bianco

Pan-Roasted Mediterranean Sea Bass | Pomodoro | Garlic | Olives | Capers | Broccoli Rabe | Grilled Ciabatta