

PRIMO

BRUSCHETTA 14

Basil, burrata, cherry tomato, olive oil, balsamic reduction

FRIED BURRATA 16

Burrata, marinara, romaine heart with Italian dressing, prosciutto

EGGPLANT NAPOLEON 16

Breaded eggplant, roasted bell pepper mozzarella, aged balsamic and arugula salad

EGGPLANT PARMESAN 14

Breaded layered Eggplant, marinara, topped with arugula

TRUFFLE FLATBREAD 14

Garlic, mushrooms, mozzarella, arugula and truffle oil

MELON PROSCIUTTO 14

Melon, prosciutto, topped with arugula and house dressing

COZZE E VONGOLE AL VINO 19

Mussels and clams, in garlic butter white wine sauce, and parsley

CALAMARI TIRRENIA 19

Sautéed calamari, with tomato, olives, garlic, capers, chili flakes. Served with toasted bread

ANTIPASTO 21

Chefs choice of cured meats and cheese, with olives

SOUP OF THE DAY 10

Ask your server

INSALATA

Add: Chicken \$7/ Shrimp \$9/ Salmon \$15

INSALATE ALLA CESARE* Small 7 | House 12

Hearts of Romain, with house Caesar dressing, parmigiano & croutons

INSALATA MEDITERRANEO Small 8 | House 14

Tomato, cucumbers, onions, kalamata olives, with balsamic dressing. Topped with feta cheese

BEET PARADISE Small 8 | House 14

Roasted Beets, fresh oranges, arugula, pistachios, red onion, balsamic dressing, on a bed of truffle ricotta and mint pesto

PEAR HEAVEN Small 8 | House 14

Spring mix, fresh pear candied walnuts, cranberries, creamy gorgonzola, balsamic vinaigrette

CAPRESE CLASSICO 16

Fresh mozzarella, tomato, basil. Topped with balsamic reduction & olive oil



PIZZA

12" Pizzas on a hand-tossed crust baked in our wood fire oven | GLUTEN FREE CRUST \$3

MARGHERITA 14

Pomodoro, basil, mozzarella, olive oil drizzle

PIZZA PEPPERONI 16

Pomodoro, pepperoni, mozzarella, oregano, olive oil drizzle

BURRATA PIZZA 21

Olive oil with fine herbs, roasted bell pepper, garlic, olives, arugula, fresh burrata

PIZZA EMILIANA 22

Pomodoro, mozzarella, prosciutto crudo, olive oil, arugula

PIZZA MAIALONA 24

MEAT LOVERS

PIZZA BIANCANEVE 22

Mozzarella, Italian sausage, chicken, mushrooms, olives, garlic and oregano

PIZZA FERRARI 22

Spicy soppressata, roasted bell peppers, basil, olive oil, pomodoro, parmesan, mozzarella

PIZZA CAPRICCIOSA 22

Pomodoro, mozzarella, ham, olives, mushrooms, artichoke, olive oil drizzle

VEGGIE PIZZA 20

Chef's choice of seasonal veggies

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK, MAY INCREASE YOUR RISK OF FOOD- BORNE ILLNESS.

PASTA

SPAGHETTI CARBONARA 22

Pancetta, black pepper, eggs, with cream sauce and parmesan

CHIANTI SIGNATURE 19

Spaghetti, truffle, Italian sausage in house pink sauce

RIGATONI BOLOGNESE 24

Traditional meat Ragù

RAVIOLI ALL 'ARAGOSTA 28

Lobster ravioli, sautéed with Lobster & shrimp in Pink Aurora Sauce

GNOCCHI CON CIPOLLA ROSA 21

Gnocchi, red onion, Mascarpone, Italian sausage, walnuts

GNOCCHI ALLA VONGOLE 21

Gnocchi, clams, artichoke, garlic in white wine butter sauce

TAGLIATELLE PESCATORE 28

Scallops, clams, shrimp, and calamari, in a light tomato sauce, with chili flakes, garlic and white wine

TORTELLINI PISTACHIO MORTADELLA 19

Cheese tortellini, mortadella, pesto sauce, topped with pistachio

SPAGHETTI ALLA TARTUFFO 19

Shrimp, lime, truffle, mascarpone, almonds, light cream sauce

RISOTTO ALLA PROSECCO 24

Veggie broth, baby shrimp, smoked cheese, mushrooms, asparagus, onions in Prosecco sauce topped with parsley

BUCATINI ALLA PESTO DI PISTACHIO

GAMBERI 23

Pesto, burrata cheese topped with pistachio and shrimp

GLUTEN FREE OPTIONS AVAILABLE

TAKE OUT SPECIALS

CAESAR SALAD 8 | MARGHERITA PIZZA 10 | PEPPERONI PIZZA 12 | SPAGHETTI AURORA 12

ENTRÉE

Choice of veggies or pasta

POLLO MARSALA 27

Chicken breast, mushrooms, Marsala wine, touch of cream

POLLO PARMESAN 28

Breaded chicken breast, marinara, mozzarella and parmesan

POLLO GORGONZOLA 27

Chicken breast, in creamy gorgonzola sauce with pistachios

POLLO SORRENTINO 27

Chicken breast, breaded eggplant, mozzarella in light house-secret pink sauce

VEAL PICCATA 29

Veal cooked in lemon juice, capers, white wine and butter sauce

COSTOLETTE D'ANGELO

AI FORNO 42

Rack of lamb, marinated in wine, on bed of saffron risotto

RIBEYE STEAK* 44

12 oz. steak, with Portobello mushrooms, Port wine with touch of cream

SALMON AL CHIANTI 29

Spinach, cherry tomato in white wine sauce

CIOPPINO 29

Traditional seafood stew

FISH OF THE DAY

Ask your server!

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