



Antipasti

Bruschetta Classica	\$14
<i>Toasted ciabatta bread topped w/fresh tomatoes, basil & EVOO</i>	
Tavoliere di Formaggi ed Olive	\$21
<i>Selection of imported cheese from Italy, Castelvetrano green olives, calamata & marmalade</i>	
Antipasto Affettato	\$24
<i>Selection of imported cold cuts from Italy. Fior di mozzarella & Castelvetrano olives</i>	
*Carpaccio di Manzo ai Funghi Misti	\$20
<i>Thinly sliced beef carpaccio topped w/arugula, shaved parmigiano cheese & wild mushroom</i>	
Melenzane alla Parmigiana	\$22
<i>Baked layers of eggplant, mozzarella, basil tomato sauce & parmigiano</i>	
Guazzetto di Vongole al Pomodoro	\$22
<i>Sauteed Manila clams in a white wine w/a touch of tomatoes</i>	
Carpaccio di Polpo all'Arancio e Pepe Rosa	\$22
<i>Thinly sliced octopus topped w/arugula, oranges, fennel, olives & pink peppercorn</i>	
Provola Arreganata	\$19
<i>Warm smoked mozzarella w/fresh tomatoes, arugula, oregano & EVOO</i>	

Insalate

Insalata Mediterranea	\$19
<i>Mixed green, tomatoe, roasted red pepper, kalamata olives, palmito & feta cheese</i>	
Insalata Rucola e Caciotta Rustica	\$18
<i>Fresh arugula, fennel, oranges & rustic caciotta cheese w/EVOO & lemon dressing</i>	
Insalata di Gamberi Tropicale	\$22
<i>Mixed green topped w/sauteed shrimps, avocado, mango & heart of palm in an EVOO & lemon dressing</i>	
Insalata di Pomodori e Burratina	\$20
<i>Fresh burratna fior di latte, fresh tomatoes, basil, balsamico & EVOO</i>	
Insalata di Spinaci e Pere al V'no rosso	\$17
<i>Baby spinach salad w/red wine cook pear, walnuts & goat cheese in a honey balsamic dressing</i>	

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness-especially if you have certain medical conditions



Pasta Fresca

Mezzi Paccheri al Sapore di Mare	\$26
<i>Mezzi paccheri w/white fish, shrimp, clams in a roasted cherry tomatoes ragu'</i>	
Fettuccine alla Bolognese	\$24
<i>Fresh fettuccini in a classic homemade ground sirloin beef slow cook ragu'</i>	
Pappardelle ai Funghi Misti alla Piemontese	\$25
<i>Wide fettuccine w/mix wild mushrooms, porcini & roasted cherry tomatoes</i>	
Ravioli in Salsa di Noci	\$23
<i>Fresh ravioli stuffed w/ricotta & spinach in a walnuts cream sauce</i>	
Fiocchetti di Formaggio e Pera	\$25
<i>Fresh pear & cheese stuffed pasta w/sautéed baby shrimp in a creamy ricotta sauce</i>	
Linguine Vongole e Bottarga	\$25
<i>Fresh homemade linguini served w/clams, cherry tomatoes & bottarga</i>	
Ravioli Melanzane e Burratina	\$24
<i>Fresh ravioli stuffed w/roasted eggplant in tomatoe sauce, basil & fresh burratina</i>	

Secondi Piatti

Gamberoni al Forno	\$31
<i>Jumbo shrimp baked w/fresh thyme & cherry tomatoes served on bed of arugula & lemon</i>	
Filetto di Manzo ai Funghi misti e Porcini	\$42
<i>Filet mignon medallion pan seared & served w/porcini e mix wild mushrooms, spinach & mashed potatoes in fresh rosemary demi</i>	
Stinco d'Agnello Brasato ai Carciofi	\$36
<i>Slow braised lamb shank in a white wine sauce & artichoke served w/mashed potatoes</i>	
Involtino di Platessa ai Pistacchi e Zafferano	\$34
<i>Baked flounder filet, stuffed w/pistachio, roasted cherry tomato & saffron served w/mashed potatoes, parsley & EVOO</i>	
Branzino in Guazzetto	\$33
<i>Mediterranean branzino filet sautéed in a light clam bottarga & white wine broth, served w/rosemary potatoes</i>	

SIDES \$8

*Mashed or Roasted potatoes
Sautéed Spinach*

LIVE MUSIC \$2

*Per person, to help support
the talent artist performing*

