

ANTIPASTI

CALAMARI FRITTI	14.00	ANTIPASTO (FOR 2)	16.00
house cocktail sauce, lemon garlic aioli		prosciutto, speck, salami, grana, parmigiano, olives	
BRUSCHETTA	7.00	GNOCCO FRITTO	12.00
roma tomatoes, basil, evoo, crusty bread		the best mortadella from Italy, fried dough, marinated artichoke	
CARPACCIO DI MANZO G	14.00	POLPI G	16.00
arugula salad, shaved parmigiano, truffle oil		spicy grilled octopus, tri-colored salad, balsamic vinaigrette	
PROSCIUTTO E MOZZARELLA G	16.00	CAPRESE G	13.00
parma prosciutto, imported Bufala mozzarella, rocket salad		vine ripe tomato, imported Bufala mozzarella, fresh basil, evoo, balsamic reduction, pesto	
ZUPPA DI COZZE			
ALL'NDUJA	15.00		
mussels, nduja spicy Italian sausage, tomato broth, toasted garlic bread			

PIZZE from our wood burning oven

MARGHERITA	13.00
tomatoes, mozzarella, basil chiffonade, evoo	
SPECK	14.00
fontina, smoked prosciutto, mozzarella	
NAPOLI	14.00
tomato, fresh mozzarella, anchovie, capers, basil	
REGINA	14.00
Tuscan sausage, tomatoes, roasted pepper, mushroom	

VERDURE

SPINACI G	7.00	RAPINI AGLIO E OLIO G	7.00
butter, parmigiano cheese		garlic & oil	
PATATE FRITTE AL		MISTO GRIGLIA G	8.00
TARTUFO G	6.00	squash, eggplant, peppers, red onion	
herb aioli, truffled pomme frites			

ZUPPE E INSALATE

MINISTRONE G	7.00	CESARE	8.50
PASTA E FAGIOLI	7.00	romaine hearts, shaved parmigiano, house crouton	
TOSCANA G	8.00	BARBE ROSSE G	9.00
for 2 or more, price per person		roasted red beets, hazelnuts, citrus segments, goat cheese, frisee, butter lettuce, sherry vinaigrette	
mixed greens, provolone, hearts of palm, chick peas, olives, sun-dried tomatoes, blue cheese vinaigrette		INSALATA DELLA CASA	6.50
CAVOLINO NERO G	10.00	iceberg, cucumber, tomatoes, carrots, house vinaigrette	
baby kale, dried cherries, golden raisins, walnuts, pear, Tuscan pecorino, warm pancetta vinaigrette			

PASTE

all pasta available with tomato sauce or bolognese sauce
G GLUTEN-FREE PASTA IS AVAILABLE (ADD \$2)

AGNOLLOTTI DELLA CASA	17.00	FETTUCCINE ALLA PRIMAVERA	17.50
veal filled round ravioli, four cheese sauce		fresh fettuccine, grilled vegetables, garlic, basil pesto, sun-dried tomatoes, evoo	
RAVIOLINI DI PERA	18.00	PAPPARDELLE AL CINGHIALE	18.50
roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream		fresh pasta ribbons, wild boar ragu, shaved parmigiana	
GNOCCHI CON BURRATA	17.50	LINGUINE CON SCAMPI	24.00
roasted eggplant, fresh tomato sauce, burrata cheese		shrimp, garlic, evoo, hot pepper, marinara, crema alle	
SPAGHETTINI DI MARE	24.00	LINGUINE VONGOLE	18.50
calamari, mussels, clams, shrimp, marinara, toasted garlic and herbs		fresh Manila clams, white or red sauce	
PENNE E CAPESANTE	21.00	SPAGHETTINI CON COZZE ALL'NDUJA	18.00
seared sea scallops, garlic, evoo, herbs, hot pepper, light tomato sauce		Cape Cod mussels, garlic oil, nduja, cherry tomatoes, sauvignon blanc	
MACCARONI CIPRIANI	17.00		
fresh homemade pasta, basil tomato cognac cream sauce			

SECONDI

POLLO MONTECARLO	23.00
pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach	
PETTI D'ANTARA ALLO SCALOGNO E FARRO	26.00
roasted duck breast, farro radicchio, shallots and port wine reduction	
VITELLA ALLA PIZZAIOLA	27.00
veal scaloppine, cherry tomatoes, capers, oregano, fresh mozzarella, herb fettuccine	
COSTOLETTA DI VITELLA G	39.00
grilled veal chop, truffled pomme frites	
AGNELLO IN CROSTA DI ERBE E PARMIGIANA	38.00
rack of lamb, parmigiano crust, thyme and oregano natural broth, mashed potatoes	
MELANZANE ALLA PARMIGIANA	17.00
tender eggplant, tomato sauce, parmigiano, fresh mozzarella, herb fettuccine	
SALSICCIA FUNGHI E POLENTA	18.50
Italian sausage, wild porcini mushroom sauce, organic polenta	
BISTECCA DI MAIALE G	25.00
roasted pork chop, garlic rapini, rosemary, sage, pinot noir demi	
SPIGOLA DEL CILE LIVORNESE	32.00
Chilean seabass, Swiss chard, taggiasche olives, capers, tomato sauce, organic polenta	
FILETTINI CON FUNGHI E PATATE ALL'ERBE	34.00
seared beef tenderloin, crispy potato and wild mushrooms, malbec reduction, toasted sage	

PLEASE ALERT STAFF OF ALLERGIES OR DIETARY RESTRICTIONS.

Plan your next special event in our private dining room.

Inquire about our off-premise catering division.

G = GLUTEN FREE ITEMS BUT PLEASE NOTE THIS IS NOT A GLUTEN FREE ENVIROMENT

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