

ANTIPASTI

CALAMARI FRITTI	15.00	ANTIPASTO (FOR 2)	18.00
house cocktail sauce, lemon garlic aioli		prosciutto, speck, salami, grana, parmigiano, olives	
BRUSCHETTA	8.00	GNOCCO FRITTO	13.00
roma tomatoes, basil, evoo, crusty bread		the best mortadella from Italy, fried dough, marinated artichoke	
CARPACCIO DI MANZO 	15.00	POLPI 	18.00
arugula salad, shaved parmigiano, truffle oil		spicy grilled octopus, tri-colored salad, balsamic vinaigrette	
PROSCIUTTO E MOZZARELLA 	18.00	CAPRESE 	14.00
parma prosciutto, imported Bufala mozzarella, rocket salad		vine ripe tomato, imported Bufala mozzarella, fresh basil, evoo, balsamic reduction, pesto	
ZUPPA DI COZZE			
ALL'NDUJA	17.00		
mussels, nduja spicy Italian sausage, tomato broth, toasted garlic bread			





PIZZE from our wood burning oven

MARGHERITA	14.00
tomatoes, mozzarella, basil chiffonade, evoo	
SPECK	15.00
fontina, smoked prosciutto, mozzarella	
NAPOLI	15.00
tomato, fresh mozzarella, anchovie, capers, basil	
REGINA	15.00
Tuscan sausage, tomatoes, roasted pepper, mushroom	

VERDURE

SPINACI 	8.00	RAPINI AGLIO E OLIO 	8.00
butter, parmigiano cheese		garlic & oil	
PATATE FRITTE AL TARTUFO 	7.00	MISTO GRIGLIA 	9.00
herb aioli, truffled pomme frites		squash, eggplant, peppers, red onion	

ZUPPE E INSALATE

MINISTRONE 	8.00	CESARE	10.00
PASTA E FAGIOLI	8.00	romaine hearts, shaved parmigiano, house crouton	
TOSCANA 	10.00	BARBE ROSSE 	10.00
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	7.00
CAVOLINO NERO 	11.00	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
 GLUTEN-FREE PASTA IS AVAILABLE (ADD \$2)

AGNOLLOTTI DELLA CASA	18.00	FETTUCCINE ALLA PRIMAVERA	19.00
veal filled round ravioli, four cheese sauce		fresh fettuccine, grilled vegetables, garlic, basil pesto, sun-dried tomatoes, evoo	
RAVIOLINI DI PERA	20.00	PAPPARDELLE AL CINGHIALE	20.00
roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream		fresh pasta ribbons, wild boar ragu, shaved parmigiana	
GNOCCHI CON BURRATA	19.00	LINGUINE CON SCAMPI	26.00
roasted eggplant, fresh tomato sauce, burrata cheese		shrimp, garlic, evoo, hot pepper, marinara, crema alle	
SPAGHETTINI DI MARE	26.00	LINGUINE VONGOLE	21.00
calamari, mussels, clams, shrimp, marinara, toasted garlic and herbs		fresh Manila clams, white or red sauce	
PENNE E CAPESANTE	23.00	SPAGHETTINI CON COZZE ALL'NDUJA	20.00
seared sea scallops, garlic, evoo, herbs, hot pepper, light tomato sauce		Cape Cod mussels, garlic oil, nduja, cherry tomatoes, sauvignon blanc	
MACCARONI CIPRIANI	19.00		
fresh homemade pasta, basil tomato cognac cream sauce			

SECONDI

POLLO MONTECARLO	25.00
pan seared chicken breast, prosciutto, fontinella, chardonnay reduction, parmigiano, spinach	
PETTI D'ANTARA ALLO SCALOGNO E FARRO	28.00
roasted duck breast, farro radicchio, shallots and port wine reduction	
VITELLA ALLA PIZZAIOLA	30.00
veal scaloppine, cherry tomatoes, capers, oregano, fresh mozzarella, herb fettuccine	
COSTOLETTA DI VITELLA 	43.00
grilled veal chop, truffled pomme frites	
AGNELLO IN CROSTA DI ERBE E PARMIGIANA	42.00
rack of lamb, parmigiano crust, thyme and oregano natural broth, mashed potatoes	
MELANZANE ALLA PARMIGIANA	19.00
tender eggplant, tomato sauce, parmigiano, fresh mozzarella, herb fettuccine	
SALSICCIA FUNGHI E POLENTA	20.00
Italian sausage, wild porcini mushroom sauce, organic polenta	
BISTECCA DI MAIALE 	28.00
roasted pork chop, garlic rapini, rosemary, sage, pinot noir demi	
SPIGOLA DEL CILE LIVORNESE	35.00
Chilean seabass, Swiss chard, taggiasche olives, capers, tomato sauce, organic polenta	
FILETTINI CON FUNGHI E PATATE ALL'ERBE	38.00
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.

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

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