

ANTIPASTI

BRUSCHETTA 8.00	ANTIPASTO (FOR 2) 18.00
roma tomatoes, basil, evoo, crusty bread	prosciutto, speck, salami, grana, parmigiano, olives
CALAMARI FRITTI 15.00	GNOCCO FRITTO 13.00
house cocktail sauce, lemon garlic aioli	the best mortadella from Italy, fried dough, marinated artichoke
CARPACCIO DI MANZO G 15.00	POLPI G 18.00
arugula salad, shaved parmigiano, truffle oil	spicy grilled octopus, tri-colored salad, balsamic vinaigrette
PROSCIUTTO E MOZZARELLA G . . . 18.00	CAPRESE G 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	

ZUPPE E INSALATE

MINISTRONE G 8.00	CESARE 10.00
fresh vegetable soup	romaine hearts, shaved parmigiano, house croutons
PASTA E FAGIOLI 8.00	BARBE ROSSE G 10.00
bean soup purée	roasted red beets, hazelnuts, citrus segments, goat cheese, frisee, butter lettuce, sherry vinaigrette
TOSCANA G 10.00	INSALATA DELLA CASA 7.00
for 2 or more, price per person	iceberg, cucumber, tomatoes, carrots, house vinaigrette
mixed greens, provolone, hearts of palm, chick peas, olives, sun-dried tomatoes, blue cheese vinaigrette	
CAVOLINO NERO G 11.00	
baby kale, dried cherries, golden raisins, walnuts, pear, Tuscan pecorino, warm pancetta vinaigrette	

VERDURE

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

PASTE all pasta available with tomato sauce or bolognese sauce **G** 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 PERA 20.00	PAPPARDELLE AL CINGHIALE 20.00
roasted pear, parmigiano, toasted nuts, sun-dried tomatoes, mascarpone cream	fresh pasta ribbons, wild boar ragout, shaved parmigiana
GNOCCHI CON BURRATA . . . 19.00	LINGUINE CON SCAMPI . . . 26.00
roasted eggplant, fresh tomato sauce, burrata cheese	shrimp, garlic, 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'ANATRA 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 G 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 G 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.

G = GLUTEN FREE - PLEASE NOTE: THIS IS NOT A GLUTEN FREE ENVIRONMENT