

A N T I P A S T I

[additional table-side roasted garlic, olive oil and cheese: +3.00]

BRUSCHETTA 13

fresh mozzarella, roma tomatoes, basil, evoo,
balsamic drizzle, crusty bread

CALAMARI FRITTI 19

house cocktail sauce, lemon garlic aioli

CARPACCIO *di* MANZO 19

arugula salad, shaved parmigiano, lemon dressing

PROSCIUTTO *e* MOZZARELLA 19

parma prosciutto, imported bufala mozzarella, arugula

STONE OVEN ROASTED MUSSELS 19

red chiles, tomato, white wine, butter

ANTIPASTO (FOR TWO) 20

prosciutto, speck, salami, mortadella, grana parmigiano, olives

WAGYU MEATBALLS 19

tomato garlic leek confit, parmigiano

POLPI 20

spicy grilled octopus, tri-colored salad, balsamic vinaigrette

CAPRESE 16

vine ripe tomato, fresh mozzarella, basil, evoo, balsamic, pesto

P I Z Z E

from our wood-burning oven

MARGHERITA 18

mozzarella, basil chiffonade, evoo

PROSCIUTTO *e* FUNGHI 19

mushrooms, prosciutto cotto, fresh mozzarella

REGINA 19

tuscan sausage, toasted pepper, mushroom, mozzarella

PEPERONI 19

spicy soppressata, mozzarella, tomato sauce

I N S A L A T E E Z U P P E

MINISTRONE 9

hearty vegetable soup

INSALATA *della* CASA 10romaine lettuce, cucumber, tomatoes, carrots, radicchio,
house vinaigrette, homemade croutons

INSALATA PERA 14

arugula, pickled red onions, gorgonzola, candied walnuts,
dates, balsamic vinaigrette

BARBE ROSSE 14

bibb lettuce, roasted beets, hazelnuts, orange segments,
goat cheese, sherry wine vinaigrette

CESARE 13

romaine hearts, shaved parmigiano, house croutons

TOSCANA 14

mixed greens, provolone, hearts of palm, chick peas,
sun-dried tomatoes, olives, blue cheese vinaigrette[add: chicken: +6.00 | salmon: +8.00
sausage: +5.00 | shrimp: +6.00 each]

P A S T E

RAVIOLINI PERA 25

roasted pear, parmigiano, toasted nuts, sun-dried tomatoes,
mascarpone cream

RAVIOLACCI TOSCANI 26

homemade ravioli filled with short ribs, parmigiano, fontina,
mushroom creamSPAGHETTINI *di* MARE 31

calamari, mussels, clams, shrimp, marinara, toasted garlic, herbs

TAGLIATELLE BOLOGNESE 25

bolognese sauce

TAGLIERINI 25

lemon, imported italian sun-dried tomatoes,
mascarpone and parmigiano cheeses, basil

GNOCCHI POMODORO 25

homemade gnocchi, tomato sauce, fresh mozzarella, evoo

TORTELLINI AI FORMAGGI 25

tri-color cheese tortellini, brown butter sage,
roasted pine nuts, shaved parmigianoLINGUINE *con* SCAMPI 32

jumbo shrimp, spicy marinara, touch of cream

RED WINE FETTUCCINE 25

red wine infused fettuccine, wild mushrooms,
garlic, shallots, evoo, sherry wine reduction, parmigianoORECCHIETTI *con* SALSICCIA 25sausage, spinaci, sundried tomatoes sautéed in garlic and olive oil,
pecorino romano cheese

MEZZALUNA CIPRIANI 25

half moon cheese ravioli in a cream & brandy tomato sauce with basil

[add: chicken: +6.00 | salmon: +8.00 | sausage: +5.00 | shrimp: +6.00 each]
gluten-free pasta available upon request

S E C O N D I

POLLO TOSCANO ARROSTITO 30

whole wood-fired rotisserie chicken, roasted potatoes,
garlic herb white wine reduction

POLLO PARMIGIANA 30

tomato sauce, mozzarella, parmigiano

CEDAR PLANK SCOTTISH SALMON 33

lemon, evoo, cherry tomatoes, olives, onions, green beans

SALSICCIA *e* PEPERONI 25

italian sausage, roasted bell peppers, onions, tomato sauce

MELANZANE *alla* PARMIGIANA 25fried battered eggplant, tomato sauce, parmesan cheese,
fresh mozzarella, herb fettuccine

FILETTO VINO ROSSO 43

grilled filet, roasted potatoes, spinach, barolo reduction, (cooked to order)*

POLLO MONTECARLO 30

pan-seared chicken breast, prosciutto, fontinella,
chardonnay reduction, parmigiano, spinach

POLLO SCALOPPINI 30 | VITELLA SCALOPPINI 34

*select preparation below:*PICCATA lemon, white wine, capers, fettuccine with lemon thyme sauce
MARSALA marsala wine sauce, mushrooms, rotini pasta with tomato sauce
VESUVIO olive oil, garlic, white wine, roasted potatoes
MILANESE breaded, arugula, fresh tomato, shaved parmigiano

V E R D U R E

SAUTÉED SPINACI 10
evoo, garlicROASTED POTATOES 9
rosemary, sage, garlic, evooBROCCOLI AGLIO *e* OLIO 10
garlic and oil

WINE

CHAMPAGNE & SPARKLING

mionetto prosecco, veneto ITA split	12
candoni prosecco, friuli, ITA	42
roederer estate brut, anderson valley, CA	70
cristal brut, champagne, FRA	425

ROSÉ

hampton water, languedoc, FRA	14 56
whispering angel, cotes de provence, FRA	16 64

ITALIAN WHITES

mezzacorona chardonnay, trentino	10 40
caposaldo moscato, veneto	11 44
lungarotti torre di giano bianco, umbria	12 48
ruffino aqua di venus pinot grigio, friuli-venezia	12 48
santa margherita pinot grigio, valdadige	14 56
antinori vermentino, toscana	15 60

OTHER WHITES

j. lohr riesling, monterey, CA	11 44
rodney strong sauvignon blanc, sonoma, CA	11 44
kim crawford sauvignon blanc, marlborough, NZL	12 48
ferrari carano fume blanc, sonoma, CA	12 48
castiglione del bosco chardonnay, toscana, ITA	15 60
sonoma cutrer chardonnay, russian river valley, CA	15 60

ITALIAN REDS

da vinci chianti, d.o.c.g., toscana	11 44
candoni pinot noir, friuli	11 44
masi campofiorin "baby amarone", veneto	12 48
lungarotti rubesco rosso, umbria	12 48
colline del ginepro, chianti classico d.o.c.g., toscana	13 52
ruffino riserva ducale "tan label", toscana	16 64

OTHER REDS

louis m. martini cabernet sauvignon, sonoma, CA	14 56
ferrari carano siena sangiovese malbec, sonoma, CA	14 56
rodney strong pinot noir, russian river valley, CA	14 56
novelty hill merlot, columbia valley, WA	14 56
franciscan cabernet sauvignon, monterey, CA	16 64
the prisoner red blend, napa valley, CA	20 80

WINES BY THE BOTTLE/ RESERVE SELECTIONS

ruffino modus super tuscan, toscana, ITA	62
ruffino riserva ducale oro 'gold label', toscana, ITA	93
frog's leap cabernet sauvignon, rutherford, CA	95
duckhorn merlot, 2013, napa, CA	98
mount veeder cabernet sauvignon, napa valley, CA	105
renato ratti marcenasco barolo, piemonte, ITA	105
jordan cabernet sauvignon, alexander valley, CA	120
castiglione del bosco brunello di montalcino, toscana, ITA	125
silverado cabernet sauvignon, napa valley, CA	125
prima pietra toscana rosso, toscana, ITA	130
caymus cabernet sauvignon, napa valley, CA	140
allegri amarone della valpolicella classico, toscana, ITA	195
antinori tignanello red blend, toscana, ITA	225
far niente cabernet sauvignon, 2016, napa, CA	250

SIGNATURE COCKTAILS

MOSCOW MULE 14

ketel one vodka, freshly squeezed lime, simple syrup, angostura orange bitters topped off with gosling ginger beer

POMEGRANATE COSMO 14

absolut vodka, pama pomegranate, cranberry juice

TITO'S COOLER 14

tito's handmade vodka, fresh squeezed lemon juice, simple syrup, mint, served on the rocks

EI BANDIDO BASIL LIME MARGARITA 15

premium margarita with el bandido yankee tequila

APEROL SPRITZ 14

aperol, prosecco, soda water, orange slice

B E E R

DOMESTIC 6.50

miller lite

coors light

bud light

IMPORTED 7.50

guinness

peroni

stella artois

corona

CRAFT

lagunitas IPA 8.00

goose island matilda 8.00

allagash white ale 9.00

D O L C I

TIRAMISU 10

espresso-rum soaked lady fingers layered with mascarpone cream, chocolate sauce

CHOCOLATE MOUSSE CAKE 10

rich chocolate mousse with chocolate crème anglaise

LAVA CAKE 10

served with vanilla gelato, crème anglaise

TORTA *di* FORMAGGIO 10

cheesecake with a graham cracker crust, topped with strawberry sauce

CANNOLI 8

cookie pastry with creamy ricotta, mini chocolate chips, pistachio

GELATO 8

choose from:
pistachio, vanilla, or chocolate

FRUTTA RIPENA 12

coconut, peach or lemon sorbet
in a fruit shell

proudly celebrating

— 34 years —

in Little Italy