

A N T I P A S T I

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

BRUSCHETTA 11

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

CALAMARI FRITTI 17

house cocktail sauce, lemon garlic aioli

CARPACCIO *di* MANZO 18

arugula salad, shaved parmigiano, lemon dressing

PROSCIUTTO *e* MOZZARELLA 18

parma prosciutto, imported bufala mozzarella, arugula

STONE OVEN ROASTED MUSSELS 18

red chiles, tomato, white wine, butter

ANTIPASTO (FOR TWO) 18

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

WAGYU MEATBALLS 19

tomato garlic leek confit, parmigiano

POLPI 19

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 17

mozzarella, basil chiffonade, evoo

PROSCIUTTO *e* FUNGHI 18

mushrooms, prosciutto cotto, fresh mozzarella

REGINA 18

tuscan sausage, toasted pepper, mushroom, mozzarella

PEPERONI 18

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 9romaine 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: +5.00 | salmon: +7.00
sausage: +4.00 | shrimp: +5.00 each]

P A S T E

RAVIOLINI PERA 23

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

RAVIOLACCI TOSCANI 24

homemade ravioli filled with short ribs, parmigiano, fontina,
porcini mushroom creamSPAGHETTINI *di* MARE 30

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

SPAGHETTI BOLOGNESE 23

bolognese sauce

SUMMER TAGLIERINI 23

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

GNOCCHI POMODORO 23

homemade gnocchi, tomato sauce, fresh mozzarella, evoo

TORTELLINI AI FORMAGGI 24

tri-color cheese tortellini, brown butter sage,
roasted pine nuts, shaved parmigianoLINGUINE *con* SCAMPI 30

jumbo shrimp, spicy marinara, touch of cream

RED WINE FETTUCCINE 23

red wine infused fettuccine, wild mushrooms,
garlic, shallots, evoo, sherry wine reduction, parmigianoORECCHIETTI *con* SALSICCIA 22sausage, spinach, sundried tomatoes sautéed in garlic and olive oil,
pecorino romano cheese[add: chicken: +5.00 | salmon: +7.00 | sausage: +4.00 | shrimp: +5.00 each]
gluten-free pasta available upon request

S E C O N D I

POLLO MONTECARLO 30

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

POLLO PARMIGIANA 29

tomato sauce, mozzarella, parmigiano

CEDAR PLANK

SCOTTISH SALMON 32

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

POLLO ARROSTO 30

wood-roasted half chicken, bell peppers, roasted potatoes,
white wine garlic sauceSALSICCIA *e* PEPERONI 23

italian sausage, roasted bell peppers, onions, tomato sauce

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

FILETTO VINO ROSSO 41

grilled filet, roasted potatoes, spinach, barolo reduction

POLLO SCALOPPINI 29 | VITELLA SCALOPPINI 33

*select preparation below:*PICCATO 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

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

PATRON BASIL LIME

MARGARITA 15

premium margarita with patron reposado tequila

APEROL SPRITZ 14

aperol, prosecco, soda water, orange slice

WINE

CHAMPAGNE & SPARKLING

mionetto prosecco, veneto ITA split	12
candoni prosecco, friuli, ITA	42
veuve cliquot, champagne, FRA	120
möet & chandon, impérial, champagne, FRA	125

ROSÉ

chloe, monterey, CA	10 38
hampton water, languedoc, FRA	14 54
whispering angel, cotes de provence, FRA	16 62

ITALIAN WHITES

mezzacorona chardonnay, trentino	10 38
caposaldo moscato, veneto	10 38
santa margherita pinot grigio, valdadige	14 54
antinori vermentino, toscana	15 58

OTHER WHITES

j. lohr riesling, monterey, CA	10 38
rodney strong sauvignon blanc, sonoma, CA	10 38
kim crawford sauvignon blanc, marlborough, NZL	12 46
ferrari carano fume blanc, sonoma, CA	12 46
castiglion del bosco chardonnay, toscana, ITA	15 58
sonoma cutrer chardonnay, russian river valley, CA	15 58

ITALIAN REDS

da vinci chianti, d.o.c.g., toscana	10 38
candoni pinot noir, friuli	10 38
masi campofiorin "baby amarone", veneto	12 46
ruffino riserva ducale "tan label", toscana	16 64

OTHER REDS

louis m. martini cabernet sauvignon, sonoma, CA	14 54
ferrari carano siena sangiovese malbec, sonoma, CA	14 54
rodney strong pinot noir, russian river valley, CA	14 54
novelty hill merlot, columbia valley, WA	14 54
franciscan cabernet sauvignon, monterey, CA	16 62
the prisoner red blend, napa valley, CA	20 80

WINES BY THE BOTTLE/ RESERVE SELECTIONS

ruffino modus super tuscan, toscana, ITA	90
frog's leap cabernet sauvignon, rutherford, CA	95
duckhorn merlot, 2013, napa, CA	98
mount veeder cabernet sauvignon, napa valley, CA	105
jordan cabernet sauvignon, alexander valley, CA	120
castiglion del bosco brunello di montalcino, toscana, ITA	125
silverado cabernet sauvignon, napa valley, CA	125
caymus cabernet sauvignon, napa valley, CA	140
marchesi di barolo 'cannubi', piemonte, ITA	180
antinori tignanello red blend, toscana, ITA	225
far niente cabernet sauvignon, 2016, napa, CA	250
joseph phelps insignia red blend, napa valley, CA	420
cristal brut, champagne, FRA	425

BEER

DOMESTIC 6.50

miller lite

coors light

bud light

IMPORTED 7.50

peroni

stella artois

corona

CRAFT

lagunitas IPA 8.00

goose island matilda 8.00

allagash white ale 9.00

DOLCI

TIRAMISU 9.00

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

CHOCOLATE

MOUSSE CAKE 9.00

rich chocolate mousse with chocolate crème anglaise

LAVA CAKE 9.00

served with vanilla gelato,
crème anglaise

TORTA *di*

FORMAGGIO 9.00

cheesecake with a graham cracker crust,
topped with strawberry sauce

CANNOLI 6.50

cookie pastry with creamy ricotta,
mini chocolate chips, pistachio

GELATO 6.00

choose from:

pistachio, vanilla, or chocolate

FRUTTA RIPENA 9.50

coconut, peach or lemon sorbet
in a fruit shell

proudly celebrating
— 32 years —
in Little Italy