

## A N T I P A S T I

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

## BRUSCHETTA 12

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

## CALAMARI FRITTI 18

house cocktail sauce, lemon garlic aioli

CARPACCIO *di* MANZO 18

arugula salad, shaved parmigiano, lemon dressing

PROSCIUTTO *e* MOZZARELLA 19

parma prosciutto, imported bufala mozzarella, arugula

## STONE OVEN ROASTED MUSSELS 18

red chiles, tomato, white wine, butter

## ANTIPASTO (FOR TWO) 19

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 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 24

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

## RAVIOLACCI TOSCANI 25

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

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

## TAGLIATELLE BOLOGNESE 24

bolognese sauce

## TAGLIERINI 24

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

## GNOCCHI POMODORO 24

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 24

red wine infused fettuccine, wild mushrooms,  
garlic, shallots, evoo, sherry wine reduction, parmigianoORECCHIETTI *con* SALSICCIA 24sausage, spinach, sundried tomatoes sautéed in garlic and olive oil,  
pecorino romano cheese[ 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 32

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

SALSICCIA *e* PEPERONI 24

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 MONTECARLO 30

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

## POLLO SCALOPPINI 30 | VITELLA SCALOPPINI 34

*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, garlic

## ROASTED POTATOES 9

rosemary, sage, garlic, evoo

BROCCOLI 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	11   44
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
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
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	90
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
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

guinness

peroni

stella artois

corona

## CRAFT

lagunitas IPA 8.00

goose island matilda 8.00

allagash white ale 9.00

# DOLCI

## TIRAMISU 9

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

## CHOCOLATE

### MOUSSE CAKE 9

rich chocolate mousse with chocolate crème anglaise

## LAVA CAKE 9

served with vanilla gelato,  
crème anglaise

## TORTA *di*

### FORMAGGIO 9

cheesecake with a graham cracker crust,  
topped with strawberry sauce

## CANNOLI 7

cookie pastry with creamy ricotta,  
mini chocolate chips, pistachio

## GELATO 7

choose from:  
pistachio, vanilla, or chocolate

## FRUTTA RIPENA 10

coconut, peach or lemon sorbet  
in a fruit shell

proudly celebrating  
— 33 years —  
in Little Italy