

Gli Antipasti

PARMIGIANA DI MELANZANE \$16

Classic Eggplant parmigiana

POLPETTINE \$16

Beef Meatballs, Filetto di Pomodoro, Parmigiano

BURRATA \$21

Creamy Apulian Mozzarella, Zuarina Prosciutto di Parma

FRITTURA DI CALAMARI \$17

Fried Calamari. ADD SHRIMP \$7

POLPO ALLA BRACE \$24

Grilled Octopus, Red Onions, Gaeta Olives, Tomato Confit, Basil Olive oil

CARCIOFI FRITTI \$16

Pan-fried Baby Artichokes, Parmigiano Reggiano

TARTARA DI TONNO \$21

Yellowfin Tuna Tartare, Hass Avocado mousse, Toast

Le Insalate

ADD:

CHICKEN 7/ BEEF 9/ SHRIMP 10/ SALMON 12

AMPIA \$29

Rocket Arugola, Hass Avocado, Corn, Grape Tomatoes, Heart of Palm, Maine Lobster, Lemon Vinaigrette

CAESAR \$16

Romaine Hearts, Anchovies, Croutons, Parmigiano

LACINATO \$15

Baby Kale, Red Grape Tomatoes, Trevisano, Asiago

ARUGOLA \$15

Baby Arugola, grape tomatoes, goat cheese, balsamic vinaigrette

**Allergies - If you have food allergies, please inform the server when ordering*

Le Paste

RAVIOLO DI ZUCCA \$24. add truffle M.P.

Butternut Squash stuffed Ravioli in a butter and sage sauce with
toasted Hazelnut

TAGLIATELLE ALLA BOLOGNESE \$24

Homemade Fettuccine, classic Veal and Beef Ragout

SCIALATIELLI AL TONNO \$24

Hand-made linguine with yellowfin tuna, Capers, Black olives, tomato

TAGLIOLINI AL NERO DI SEPPIA \$28

Squid Ink Tagliolini, cherry tomatoes, jumbo shrimp, arugola

RISOTTO AI FUNGHI MISTI \$26

Simmered Carnaroli rice, mix mushrooms, Parmigiano Reggiano

Gli Gnocchi

GNOCCHI CRUDAIOLA \$24

Fresh Tomatoes, Basil, Burrata Cheese

GNOCCHI ALL'ASTICE AMERICANO \$34

Maine Lobster meat, Grape Tomatoes

GNOCCHI AL TARTUFO \$28

Truffle Sauce, Prosciutto chips, Parmigiano Reggiano

TRIS DI GNOCCHI FOR 2 PEOPLE \$36

Quattro Formaggi, Pesto, Sorrentina

GLUTEN FREE GNOCCHI AVAILABLE ADD. \$5

*consuming raw or undercooked eggs, meats, poultry, seafood or shellfish
may increase your risk of foodborne illness*

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D.O.P. is a grade of guarantee

I Secondi

SALMONE \$32

Seared Faroe Island Salmon, Spinach, Dijon mustard- Pink Peppercorn Sauce

BRANZINO \$34

Pan-Roasted Mediterranean Sea Bass Filet, Zucchini Coulis
Jumbo Shrimp, oyster Mushrooms

MANZO \$34

Grilled 16oz. Black Angus Sirloin steak, Truffled Fries

POLLO ALLA SICILIANA \$26

Seared Free-Range Chicken Breast, Tomato Confit,
Gaeta olives, Capers and Basil

COSTOLETTA DI MAIALE ALLA PARMIGIANA \$28

Breaded and pounded Berkshire Pork chop, tomato sauce,
melted mozzarella served with basil mashed potatoes.

Le Pizze

MARGHERITA \$19

San marzano tomato sauce, fior di latte mozzarella

FOCACCIA ROBIOLA & TARTUFO \$24

Robiola cheese and Black truffle Patè

PIZZA DIAVOLETTA \$22

Fior Di Latte Mozzarella, Spicy Salame, Tomato

PIZZA BIANCA \$24

Prosciutto di Parma, Rocket Arugula, Fior di Latte, Shaved Parmigiano

PIZZA TARTUFATA \$26

Burrata, Speck, Truffle Pate, Tomato

PIZZA PUGLIESE \$24

Broccoli Rabe, Crumbled Sausages, Fior di Latte, Grape Tomatoes

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Panini di Pesce

PANINO POLIPO \$25

Grilled Octopus, Pesto, Tomato, Burrata Cheese, Homemade Potato Chips
on brioche roll

PANINO SALMONE \$22

Pan Seared Salmon, Baby Arugula, Truffle Fries, & Goat Cheese
on brioche roll

PANINO GAMBERI \$22

Pan Seared Shrimp, Lettuce, Tomato, Capers Mayo, Fried Zucchini, Basil
on brioche roll

PANINO GRANCHIO \$24

Crab cake, Tartar sauce, Tomato, Lettuce on brioche roll

PANINO ASTICE \$28

Maine Lobster, Avocado, Tomato, Basil Mayo on brioche roll

Contorni

SPINACH GARLIC/OIL \$9

BROCCOLI RABE \$10

BASIL MASHED POTATOES \$10

TRUFFLE FRIES \$8

MIX MUSHROOMS \$ 10

VEGETABLES RATATOUILLE \$10

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