



PER INIZIARE

Caprese 16

buffalo mozzarella, caramelized tomatoes, fresh basil, evoo

Prosciutto con Melone 16

imported prosciutto di parma, melon

Polpo 21

tender grilled octopus, cannelloni beans, artichokes, sun-dried tomatoes, wine, lemon

Calamari Fritti 17

spicy marinara sauce

Vongole Oreganata 15

lightly breaded baked clams

Gamberi e Fagioli 18

shrimp, cannelloni beans, white wine, lemon, cherry tomatoes

Smoked Salmon Plate' 18

baby arugula, capers, red onions, parsley, lemon dressing

Portobello 15

grilled portobello mushroom, truffle oil, thyme rosemary, shaved parmigiana

Melanzane 16

eggplant, farmed eggs, ricotta cheese, spinach, fresh tomato sauce

SALUMI & FORMAGGI

Board

For 1 15 | For 2 20 | For 3 to 4 30

prosciutto di Parma, Sopresata, Mortadella, Pecorino, Parmigiana Reggiano

ZUPPE

Minestrone 12

seasonal vegetables, vegetable broth

Pasta Fagioli 12

cannelloni beans soup, pappardelle

INSALATE

Di Rucola 12

baby arugula, cherry tomatoes, walnuts, goat cheese, lemon dressing

Caesar 12

romaine lettuce, garlic, croutons, shaved parmegiano-reggiano, homemade caesar dressing

PASTA

Rigatoni alla Vodka 20 | For 2 to 3 34

vodka cream sauce, shaved pecorino

Spaghetti alla Carbonara 20

smoked pancetta, egg yolk, onions, pecorino-romano

Pesto Di Basilico 23 | For 2 to 3 39

homemade gnocchi, pine nuts, organic basil, parsley, mint

Linguini Alle Vongole 25

fresh white clam sauce

Pappardelle con Funghi 24

wild mushroom ragù, truffle oil, goat cheese

Fettuccine con Ragù 24

tomato, lamb ragù

Ravioli della Nonna 34 | For 2 to 3 42

veal ravioli, fresh parsley, wild mushrooms, shaved parmigiana

Spaghetti Frutti di Mare 32

shrimp, clams, calamari, seasoned fish, cherry tomatoes, fresh herbs, light tomato sauce

*We carry whole wheat and gluten free pasta upon request

CUCINA ITALIANA



DAILY 4PM - 10PM

SECONDI

Saltimbocca 33

veal scallopine, sherry wine sauce,
sage, prosciutto, sautéed spinach

Agello 45

whole rack of lamb charcoal grill,
Italian herbs port wine
reduction, broccoli

Etna 25

chicken breast Italian sausage, hot
cherry peppers, sweet peppers,
balsamic reduction sauce

Vitello 32

sliced vermont veal, white wine,
capers, lemon

Avere 25

chicken breast, artichokes, mushrooms,
sun-dried tomatoes, white wine sauce

Marsala 25

chicken breast, marsala wine,
mushrooms

Alla Parmigiano 25

breaded chicken breast, fresh mozza-
rella, plum tomato sauce, spaghetti

Manzo 52

USDA cowboy rib-eye steak
Hand cut marinated in rosemary oil, char grilled, serve sliced, roasted potatoes
(for 1 to 2 guest)

BRICK OVEN PIZZA

Small 16 (1 to 2) | **Large** 18 (2 to 3)

add Topping
\$2.00

White Pizza

three cheeses ,truffle oil
Large 22

VERDURE

Spinachi Agli Olio 10

Brussel Sprouts 10

French Fries 9

Broccoli Saltati 10

Sautéed Mushrooms 10

Party Room available upon request

For parties of 5 or more an 20% service charge will be added to your bill

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized may increase your risk of food borne illness