



## DI MARE

Polpo	27
<i>(tender grilled octopus, cannelloni beans, artichokes, sun dried tomatoes, white wine, lemon )</i>	
Calamari Fritti	24
<i>(crispy fried calamari with spicy tomato sauce )</i>	
Vongole Oreganata	18
<i>(clams lightly breaded and baked)</i>	
Gamberi e fagioli	24
<i>(4 pcs u 12 shrimp, cannelloni beans, white wine, lemon cherry tomatoes)</i>	
Smoked Salmon Plate	23
<i>(Smoked Salmon, baby arugula, capers, red onion, parsley, lemon dressing) olive oil, basil</i>	

## PER INIZIARE

Caprese	18
<i>(buffalo mozzarella, tomatoes, fresh basil, extra olive oil)</i>	
Prosciutto con Melone	18
<i>(Parma prosciutto with honey dew melon)</i>	
Portobello	17
<i>(grilled portobello mushroom, truffle oil, thyme and rosemary, shaved parmigiana)</i>	
Parmigiana di Melanzane	20
<i>(baked eggplant rollatini, stuffed with ricotta cheese and spinach, 36-month aged parmigiana Reggiano, basil)</i>	
Burrata	20
<i>burrata cheese, cherry tomatoes, extra virgin olive oil, basil</i>	
Polpettine	
<i>homemade veal meatballs, tomato sauce, 36-month age Parmigiano-Reggiano</i>	

## Zuppe

Minestrone	15	Pasta Fagioli	15
<i>(seasonal vegetables in a vegetable broth)</i>		<i>(cannellini beans, soup and papparadelle)</i>	

## Insalate

Di Rucula	16	Caesar	16
<i>(baby arugula, cherry tomatoes, walnuts, Goat cheese, lemon dressing)</i>		<i>(Romanie lettuce, Caesar dressing, 36 month aged Parmigiana Reggiano)</i>	

## Paste

Rigatoni alla Vodka	25	Pappardelle con Funghi	29
<i>(Vodka cream sauce, pecorino, fresh mozzarella cheese )</i>		<i>(homemade pasta, wild mushrooms ragu, truffle oil, goat cheese , for 2 to 3 guest 45)</i>	
La Carbonara	26	Bolognese	28
<i>(spaghetti, peas, guanciale, farm eggs, pecorino cheese in a light cream sauce)</i>		<i>(homemade fetuccini, Tuscan meat-sauce, for 2 to 3 guest 45)</i>	
Gnocchi	27	Ravioli della Nonna	29
<i>(homemade fresh gnocchi, pine nuts, organic basil, parsley mint, for 2 to 3 guest 45)</i>		<i>(homemade veal ravioli, fresh parsley, wild mushrooms, shaved parmigiana)</i>	
Linguini alla vongole	32	Frutti di Mare	39
<i>(with clams in a fresh white clam sauce)</i>		<i>(Spaghetti, shrimp, clams, calamari, seasoned fish, cherry tomatoes, fresh herbs in a light tomato sauce)</i>	



## SECONDI

Vitello	42
<i>(sliced Vermont veal, white wine, capers, lemon side of broccoli)</i>	
Saltimbocca	43
<i>(Veal scallopine, cherry wine sauce, sage, prosciutto, over sauteed spinach)</i>	
Manzo	58
<i>(18 oz USDA cowboy rib-eye steak, hand cut marinated in rosemary oil, char-grilled, serve sliced, roasted, Potatoes, 1 to 2 guest)</i>	
Agnello	50
<i>(Whole rack of lamb, charcoal grill, Italian herbs, sage, broccoli)</i>	
Avere	29
<i>(chicken breast, artichokes, mushrooms, sun dried tomatoes, white wine sauce)</i>	
Marsala	29
<i>(chicken breast, Marsala wine, mushrooms)</i>	
Alla Parmigiana	32
<i>(Breaded chicken breast, fresh mozzarella, plum tomato sauce and spaghetti)</i>	
Etna	29
<i>(chicken, with Italian sausage, sweet and cherry peppers, in an aged reduced balsamic vinegar sauce)</i>	
L'Hamburger	22
<i>(half pound sirloin burger, cheddar cheese, lettuce, tomato, onion, pickles, French fries or salad)</i>	

## Pesce

Salmone	36
<i>(Fillet of salmon, oven baked, lemon sauce, capers, cherry tomatoes, side of broccoli)</i>	
Branzino	42
<i>(Mediterranean sea bass, whole fish, grilled, EVOO and garlic sauce on the side )</i>	
Shrimp Scampi	35
<i>(Sauted 6 pcs U-12 shrimp with white wine, lightly breaded over linguini or mixed vegies )</i>	
Pesce del Giorno	MP
<i>(catch of the day)</i>	

## Verdure

Brussel sprouts 14	Broccoli 13	Spinachi agli olio 14
French fries 14		Sauteed mushroom 14

*Party Room available open request  
We carry whole wheat and gluten free pasta upon request  
Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized may increase your risk of food borne illness For parties of 5 or more an 20% service charge will be added to your bill*