

STARTERS

Our signature Bruschetta!

Toasted Rosemary bread with fresh Tomatoes, basil and Topped with Burrata Cheese. 15

◇ Trio di Tartare: Tonno all'Avocado, Salmone alla Cipollina e Branzino agli Agrumi

Trio of Tartar: Fresh Ahi Tuna and Avocado - Salmon with Chives - Sea Bass Flavored with Citrus. 19

Prosciutto di Parma Invecchiato 24 Mesi con Burrata

24 Month Aged Prosciutto "Crudo di Parma" with Burrata Cheese. 20

Tortino di Parmigiana di Melanzane Condita al Pesto Leggero

Baked Eggplant Parmigiana with Basil Pesto Drizzle. 19

Fritto misto di Pesce e Cavolfiore

"Fritto Misto" Lightly fried calamari, mixed Seafood and Cauliflower. 23

Bresaola e Burrata con Frutti di Bosco e Carciofi croccanti

Burrata and Bresaola, Italian air-dried beef, Artichoke chips and fresh Berry. 18

Dueling Prosciutto Featuring Parma VS San Daniele

Duels of the best Italian Prosciutto of Parma and San Daniele. 17

Selezioni di Salami Artigianali

Selection of "Real" Artisanal Italian Salami. 18

Selezione De Luxe

De Luxe Selection of Imported Italian Cured Meats, Braised Cipollini Onions with Balsamic Vinegar. 19

Spadellata di Gamberi e Radicchio con salsa di Mandorle

Sautéed Santa Barbara Prawns, Cremini, Kalamata Olives, seared Radicchio & Almond Sauce. 23

SALADS

Insalata di Farro e Cavolo Nero Condita all'Aceto di Riso e Limone, Mango e Caprino

Lacinato Kale and Farro Salad with Cranberry, Mango and Goat Cheese, Lemon and Rice Vinegar Dressing. 13

Insalata di Radici, Quinoa e Mandorle con Ricotta Salata

Radishes, Quinoa and summer lettuce Salad tossed with aged Balsamic Dressing, Almond and Baked Ricotta. 14

Panzanella di Pomodori e Anguria con Tonno crudo

Thin Sliced Ahi Tuna Served with Tomato, Red Onion, Cucumber, Watermelon Salad. 20

La Nostra Caprese con Burrata, Olio Extra Vergine Affiorato e Basilico

Organic Multicolor Cherry Tomatoes and Burrata, Seasoned with Extra Virgin Olive Oil and Basil. 16

Polipo alla Griglia con Insalatina di Finocchi, Rucola e Carciofi Freschi

Grilled Octopus with Baby Fennel, Arugula and Fresh Artichoke Salad. 20

AVAILABLE

Whole Wheat Penne | Gluten Free Bread | Gluten Free Penne

ALWAYS

We support local and organic practices whenever possible. We serve all natural organic grass-fed meat and free-range chicken.

◇ ! Consuming raw or undercooked meat, eggs and or fish may increase your risk of food illness, especially if you have certain medical conditions.

Please notify your Server if you have any Food Allergies. | We do not split plates but are happy to serve family style.

For your convenience a service charge of 20% will be added to parties of 6 or more.

\$25 Corkage fee per 750ml, 2 bfls max per table. | Outside dessert fee \$2.50 per person

ENTREES

Rigatoni alla crema di Peperone Giallo e Mascarpone, Tocco di Zafferano e Salsiccia

Rigatoni served in a delicate Saffron and Yellow Pepper sauce, Touch of Mascarpone and Italian Sausage (served quick smoked). 22

Pappardelle alla Menta con Ragu d'Agnello

Mint infused Pappardelle, Slowly braised Lamb Ragu, Shaved Piave Cheese. 26

Tortelloni di Ricotta e Spinaci con colata di Gorgonzola

Spinach and Ricotta Tortelloni in a delicate Gorgonzola sauce & crunchy Walnut. 26

Tagliolini di Basilico con Pomodoro fresco e Gamberetti, vellutata di Burrata

Basil Tagliolini with mexican Shrimp and fresh Tomato, Creamy Burrata and Lemon Oil. 28

Orzotto all'Aragosta e Burratina

"Risotto style" Barley with Maine Lobster, Fresh Tomato and Burrata Cheese. 24

Spaghetti ai Frutti di Mare al Cartoccio

Seafood Spaghetti oven baked in a Parchment bag. Clam, Mussel, wild Salmon, Shrimp, Sea Bass and Jumbo Lump Crab in a Lobster bisque sauce. 28

Ravioli di Manzo alla Massaia con Salsa di Funghi Profumati al Marsala

Homemade Ravioli Stuffed with Braised Beef, Veal and Spinach in a Mushroom and Marsala Wine Sauce. 25

Ravioli di Coniglio e Cavolo alla Ligure, Fonduta di Porri e Riduzione di Vino Rosso

Braised Rabbit Ravioli with Kale and Mediterranean Olives, Creamy Leek and Thyme sauce. 26

**JAMES
BEARD
FOUNDATION**

Gnocchi di Barbabietola con salsa ai Porcini e Capesante

Beet Potato Gnocchi with a delicate Porcini mushroom and Scallop Sauce. 24

Risotto alla Carbonara

Creamy Carnaroli Risotto with Guanciale and Egg, Crispy Kale and Brussel Sprout. 22

Filetto di Branzino alla Mediterranea Cotto Sul Cedro ed Essenza di Tartufo,

Caponata Tiepida di Verdure

Fresh Mediterranean Sea Bass, Cooked on a Cedar Wood Plank and Finished with Grape Tomatoes and a Fresh Herb Truffle Emulsion. Served with Caponata. 31

◇ **Hallibut in brodetto di Vongole e Granchio, Cipollotti e Zafferano**

Pan Seared Hallibut with Clam, Mussel, wild Salmon, Shrimp, and Jumbo Lump Crab in a Lobster and Saffron Broth. 34

◇ **Capesante con Verdurine Croccanti e Salsa allo Zafferano**

Pan Seared "MANO DE LEON" Sea Scallops with Crispy Vegetables Strings, Saffron Sauce & Squid Ink Dressing. 29

◇ **Costoletta di Vitello da Latte alla Milanese con Rucola e Pomodorini**

Veal Chop Milanese Style-Pounded, then topped with an Arugula and Cherry Tomato Salad in a Balsamic Vinegar Dressing. 36

◇ **Medaglioni Di Agnello**

Lamb Loin Medallions, Nectarines, Fig Sauce and Medley of Summer Vegetables. 33

◇ **Filetto di Manzo con panure di Senape e Verdure**

Beef Tenderloin Medallion with a Mustard Herb Crust & Glazed Vegetables. 35

Casseruolino di Straccetti di Pollo al Marsala con Polenta morbida ai Porri

Thin Chicken "straccetti" in Marsala wine, soft leek Polenta and Kale Lollipop. 28

SIDES

Soft Spinach Gnocchi

with a delicate Pesto Sauce

8

Beef Tortellini in Aged Parmesan Sauce

with Green Peas and Prosciutto

11

Strozzapreti

with Sautee Mixed Mushrooms and Truffle essence

11

Penne in a Spicy Tomato Sauce

8

Simple Salad, like in Italy

fresh market leaves radish & Root, Balsamic

6

Sautéed Vegetable

Brussels Sprouts, Snow Pea & Radicchio

9

Caponata

Sautéed Chopped Eggplant, Bellpeppers, Zucchini, Raisins & Pine nuts

9

Spaghetti squash cassarole "pizzaiola style" **11**