

Marco de Rossi  
Executive Chef



## ANTIPASTI

<b>Cioppino</b> 16 Chef seafood selection in a Saffron Bouillabaisse French Style	<b>Fritto Misto</b> 16 Fried Calamari, Shrimps, Smelt, Cherry Peppers In a Basil Aioli Sauce
<b>Meatballs "Polpette"</b> 12 Meatball mixture with Pomodoro Sauce & Mozzarella Cheese	<b>Crostino Al Salmone</b> 13 Smoked wild salmon atop grilled Country Bread, Avocado Boursin Cheese, Truffle Capers dressing
<b>Selezione Di Charcuterie &amp; Cheese</b> 25 Sotto cenere al tartufo, pecorino pepeto, gorgonzola, goat cheese, raschera, prociutto crudo st. daniele	<b>Octopus Alla Griglia</b> 16 Grilled Spanish Octopus roasted Italiana farro & summer vegetable Salad & Cherry Sauce
<b>Avocado Bruschetta</b> 12 Grilled Sourdough with mixed heirloom tomatoes Topped with chefs mazaro infusion	<b>Seared Tuna</b> 15 Lightly seared tuna served with avocado salad
<b>Sautéed Calamari</b> 16 Sautéed Squid ink Roasted Garlic & Red Chili	

## INSALATA

<b>Caprese e Buffalo</b> 13 Heirloom Cherry Tomato with Mozzarella di Buffala cheese & Fresh Basil with a mango Champagne vinaigrette	<b>Mista</b> 12 Mixed Green Salad, Olives, Cucumbers, Onion, Orange, pear, parmesan & mango Champagne vinaigrette Add: Chicken \$5 - Shrimp \$8 - Salmon \$8
<b>Grilled Caesar</b> 12 Grilled Romaine, Tossed with Parmigiano Reggiano, Anchovies, Caramelized Red Onion & Croûtons Add: Chicken \$5 - Shrimp \$8	<b>Watermelon</b> 14 Summer watermelon, heirloom cherry tomato, basil, candy ginger, goat cheese, balsamic pearl

## PASTA & RISOTTI

<b>Carbonara Alla Romana</b> 20 Mezze Maniche Pasta, Egg yolk, Smoked Pork Belly In a creamy Pecorino Cheese	<b>Zucchine Gamberetti</b> 19 Yellow squash & zucchini cream with sautéed shrimp
<b>Amatriciana</b> 18 Bucatini Pasta-Pancetta in a cherry pomodorini Sauce, Pecorino Cheese	<b>Pasta Allo Scoglio</b> 25 Fettuccine Pasta, Shrimps, Calamari, Mussels, Scallops, Creamy Lobster Sauce
<b>Fiocchi Formaggi &amp; Pere</b> 24 Fiocchi Pasta stuffed with Four Cheese dressed In Rosemary & Pancetta Butter Sauce	<b>Risotto Alla Crema Di Scampi</b> 21 Langoustines Cream Sauce & Parmigiano-Reggiano
<b>Cacio &amp; Pepe</b> 18 Bucatini-Pecorino Cheese & Black Pepper	<b>Risotto Funghi Porcini &amp; Tartufo</b> 19 Porcini Mushrooms & Truffle
<b>Norcina</b> 22 Tagliatelle with porcini Mushrooms pork Sausage, Black Truffle oil & Parmigiano Reggiano	<b>Lobster Ravioli</b> 23 Lobster Ravioli stuffed Served with pink mazaro sauce
<b>Baked Gnocchi Alla Bolognese &amp; Mozzarella</b> 18 Baked potato gnocchi with Traditional Bolognese Sauce	<b>Cheese Ravioli</b> 19 Ricotta & provolone cheese stuffed Ravioli Served with butter sage sauce
<b>Lasagna Napoletana</b> 19 Homemade Layers of Fresh bechamel & bolognese sauce-Mozzarella & Parmigiano	<b>Butternut Squash Ravioli</b> 19 Butternut Squash stuffed Ravioli Served with brussel sprouts, smoked panchetta & brown butter sauce
<b>Fettuccine Al Basilico</b> 17 Homemade Spinach Pasta with Pesto Sauce	

Please inform your server of any food allergies.

Dishes may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

## ENTREES

<b>Filetto Alla Wellington</b>	<b>29</b>	<b>Lamb Chop</b>	<b>25</b>
Wet Aged Beef Tenderloin, Mushroom, Prosciutto, Mushroom, Mashed Potatoes, Asparagus & Beef Demi-Glace Sauce		Roasted Lamb Chops Served with Mashed Potato & Demi-Glace Sauce	
<b>Veal Chop Milanese</b>	<b>32</b>	<b>Grigliata Di Pesce</b>	<b>39</b>
14 Oz Veal Chop, Lightly Fried in Clarified Butter, Served with Arugula Cherry Tomatoes & Lemon Capers Sauce		Grilled wildcaught Salmon, Calamari, Head on Langoustine & U10 Scallops	
<b>Steak of the day</b>	<b>MP</b>	<b>Branzino</b>	<b>26</b>
Please ask your server		Whole Grilled Mediterranean Loup de mere, Roasted Potatoes Atop Arugula	
<b>Smoked Duck</b>	<b>24</b>	<b>Parmigiana di Melanzane</b>	<b>17</b>
Smoked Duck Breast, Parsnip puree, Raddish maitake mushrooms & demi-glace sauce		Fried Fresh Eggplant Layers Napoleon style, Tomato Sauce, Mozzarella & Basil	
<b>Grigliata Di Carne</b>	<b>39</b>	<b>Salmone Alla Griglia</b>	<b>25</b>
Free range Organic Chicken, New Zealand Lamb, thin cut short ribs, Italian pork Sausage With Roasted Potatoes & Rosemary Sauce		6 Oz Grilled Alaskan Salmon filet, carrots & saffron puree, baked fennel & mixed beans dressed in lemon grass sauce	
<b>Pollo Alla Parmigiana</b>	<b>20</b>		
Breaded Chicken Breast-Baked with Tomato Sauce & Mozzarella Cheese Served with side Pasta			

## SIDES

<b>Capellini Al Pomodoro</b>	<b>8</b>	<b>Mashed Potato</b>	<b>6</b>
<b>Capellini Garlic &amp; Oil</b>	<b>9</b>	<b>Roasted Potatoes</b>	<b>7</b>
<b>Homemade Bread</b>	<b>2</b>	<b>Asparagus</b>	<b>7</b>
<b>Spinach</b>	<b>5</b>		

## PIZZA

<b>Pizza Al Basilico</b>	<b>17</b>	<b>Diavola</b>	<b>20</b>
Pesto Sauce, Tomatoes, Mozzarella & Fresh Basil		Tomato Sauce, Mozzarella, Soppressata, Anduja Calabrese, Chili Oil	
<b>San Danile</b>	<b>20</b>	<b>Pizza Pepperoni</b>	<b>20</b>
Tomato Sauce, Mozzarella, Arugula, Prosciutto, Shaved Parmigiano		Tomato Sauce, Mozzarella, Pepperoni	
<b>Margherita</b>	<b>17</b>	<b>Seafood Pizza</b>	<b>25</b>
Tomato Sauce, Mozzarella, Basil		Mozzarella, Scallops, Shrimps, Calamari, (Red Or White Sauce)	
<b>Capricciosa</b>	<b>19</b>	<b>Ceaser Pizza</b>	<b>19</b>
Tomato Sauce, Mushrooms, Mozzarella, Olives, Artichoke, Prosciutto, Eggs		Mozzarella, Romaine Lettuce, Grilled Chicken, Ceasar Dressing, Parmigiano-Reggiano	
<b>Rustica</b>	<b>18</b>		
Tomato Sauce, Mozzarella, Sausage, Roasted Peppers			

*BUON APPETITO!*