

Marco de Rossi
Executive Chef



LUNCH

ANTIPASTI

Meatballs "Polpette" 11 Meatball mixture with Pomodoro Sauce & Mozzarella Cheese	Fritto Misto 16 Fried Calamari, Shrimps, Smelt, Cherry Peppers In a Basil Aioli Sauce
Selezione Di Charcuterie & Cheese 25 Chef's selection	Crostino Al Salmone 13 Smoked wild salmon atop grilled Country Bread, Avocado Boursin Cheese, Truffle Capers dressing
Sauteed Calamari 16 Sautéed Squid ink Roasted Garlic & Red Chili	

INSALATA

Caprese e Buffalo 9 Heirloom Cherry Tomato with Mozzarella di Buffalo cheese & Fresh Basil with a mango Champagne vinaigrette	Mista 9 Mixed Green Salad, Olives, Cucumbers, Capers, Onion, Orange, Walnut & Balsamic Dressing Add: Chicken \$4 - Shrimp \$8
Grilled Cesare 10 Grilled Romaine, Tossed with Parmigiano Reggiano, Anchovies, Caramelized Red Onion & Croûtons Add: Chicken \$4 - Shrimp \$6	Watermelon 12 Summer watermelon, heirloom cherry tomato, basil, candy ginger, goat cheese, balsamic pearl

PASTA & RISOTTI

Carbonara Alla Romana 20 Mezze Maniche Pasta, Egg Yolk, Smoked Pork Belly In a creamy Pecorino Cheese	Risotto Alla Crema Di Scampi 21 Langoustines Cream Sauce & Parmigiano-Reggiano
Cacio & Pepe 18 Bucatini-Pecorino Cheese & Black Pepper	Risotto Funghi Porcini & Tartufo 18 Porcini Mushrooms & Truffle
Amatriciana 18 Bucatini Pasta-Pancetta in a cherry pomodorini Sauce, Pecorino Cheese	Lobster Ravioli 19 Lobster Ravioli stuffed Served with pink mazaro sauce
Boscaiola Al Pesto 17 Fettucine Verdi Pasta, Sausage, Mushrooms, Green Peas & Pesto Cream	Cheese Ravioli 19 Ricotta & provolone cheese stuffed Ravioli Served with butter sage sauce
Fettuccine Al Basilico 16 Homemade Spinach Pasta with Pesto Sauce	Butternut Squash Ravioli 19 Butternut Squash stuffed Ravioli Served with brussel sprouts, smoked panchetta & brown butter sauce

FRESH JUICES

Carrot & Orange 8	Apple & Pear 8
Green Mix 8	Mixed Berry 8
Lemon Mint 8	Mint Melon 8

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

Chicken Marsala	20	Branzino	25
Pan Seared Chicken Breast, With Mixed Mushrooms, Demi-Glace Marsala Wine, Served With Side Pasta		Whole Grilled Mediterranean Loup de mere, Roasted Potatoes Atop Arugula	
Chicken Piccata	19	Pollo Alla Parmigiana	19
Pan seared Chicken Breast, Capers, Lemon Butter Sauce, Served With Side Pasta		Breaded Chicken Breast-Baked with Tomato Sauce & Mozzarella Cheese Served with Capellini Pasta	

PIZZA

Margherita	16	Diavola	20
Tomato Sauce, Mozzarella, Basil		Tomato Sauce, Mozzarella, Soppresata, Anduja Calabrese, Chili Oil	
Capricciosa	18	Pizza Pepperoni	19
Tomato Sauce, Mushrooms, Mozzarella, Olives, Artichoke, Prosciutto, Eggs		Tomato Sauce, Mozzarella, Pepperoni	
San Danile	19	Seafood Pizza	25
Tomato Sauce, Mozzarella, Arugula, Prosciutto, Shaved Parmigiano		Mozzarella, Scallops, Shrimps, Calamari, Lobster (Red Or White Sauce)	
Rustica	18		
Tomato Sauce, Mozzarella, Sausage, Roasted Peppers			

SIDES

Capellini Al Pomodoro	7	Mashed Potato	5
Capellini Garlic & Oil	8	Roasted Potatoes	5
Homemade Bread	2	Asparagus	8
Spinach	5		

DOLCI

Cannoli	10	Lobster Tail	10
Mix Berry Cake	10	Cheese Cake	10
Tiramisu	10	Chocolate Cake	10

BUON APPETITO!