

Marco de Rossi
Executive Chef



ANTIPASTI

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| Cioppino 17 Chef seafood selection in a Saffron Bouillabaisse French Style | Fritto Misto 16 Fried Calamari, Shrimps, Smelt, Cherry Peppers In a Basil Aioli Sauce |
| Meatballs "Polpette" 12 Meatball mixture with Pomodoro Sauce & Mozzarella Cheese | Crostino Al Salmone 13 Smoked wild salmon atop grilled Country Bread, Avocado Boursin Cheese, Truffle Capers dressing |
| Selezione Di Charcuterie & Cheese 28 Sotto cenere al tartufo, pecorino pepeto, gorgonzola, goat cheese, raschera, prociutto crudo st. daniele | Octopus Alla Griglia 17 Grilled Spanish Octopus roasted Italiana farro & summer vegetable Salad & Cherry Sauce |
| Avocado Bruschetta 12 Grilled Sourdough with mixed heirloom tomatoes Topped with chefs mazaro infusion | Seared Tuna 16 Lightly seared tuna served with avocado salad |
| Sautéed Calamari 16 Sautéed Squid ink Roasted Garlic & Red Chili | |

INSALATA

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

PASTA & RISOTTI

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

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| Filetto Alla Wellington | 29 | Lamb Chop | 26 |
| Wet Aged Beef Tenderloin, Mushroom, Prosciutto, Mushroom, Mashed Potatoes, Asparagus & Beef Demi-Glace Sauce | | Roasted Lamb Chops Served with Mashed Potato & Demi-Glace Sauce | |
| Veal Chop Milanese | 35 | Grigliata Di Pesce | 45 |
| 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 | |
| Steak of the day | MP | Branzino | 27 |
| Please ask your server | | Whole Grilled Mediterranean Loup de mere, Roasted Potatoes Atop Arugula | |
| Smoked Duck | 24 | Parmigiana di Melanzane | 17 |
| Smoked Duck Breast, Parsnip puree, Raddish maitake mushrooms & demi-glace sauce | | Fried Fresh Eggplant Layers Napoleon style, Tomato Sauce, Mozzarella & Basil | |
| Grigliata Di Carne | 45 | Salmone Alla Griglia | 23 |
| 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 | |
| Pollo Alla Parmigiana | 20 | | |
| Breaded Chicken Breast-Baked with Tomato Sauce & Mozzarella Cheese Served with side Pasta | | | |

SIDES

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| Capellini Al Pomodoro | 8 | Mashed Potato | 6 |
| Capellini Garlic & Oil | 9 | Roasted Potatoes | 7 |
| Homemade Bread | 2 | Asparagus | 7 |
| Spinach | 5 | | |

PIZZA

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

BUON APPETITO!