



## ANTIPASTI

<b>SUPPLI</b>	12
Roman Style Rice Balls	
<b>BRUSCHETTA AL POMODORO</b>	14
Heirloom Tomatoes, Garlic and Oregano Over Toasted Bread	
<b>ZUCCHINE FRITTE</b>	14
Slightly Breaded Deep Fried Zucchini	
<b>MOZZARELLA IN CARROZZA</b>	14
Breaded Mozzarella with Tomato Sauce	
<b>CROSTINI CON CAPONATA</b>	15
Eggplant, Veggies, Pine Nuts and Stracciatella Cheese Over Toasted Bread	
<b>BRUSCHETTA FICHI E RICOTTA</b>	16
Caramelized Figs, Red Wine Reduction and Ricotta Cheese Over Toasted Bread	
<b>ZUCCHINE ALLA SCAPECE</b>	16
Zucchini Slices with White Wine Vinegar, Mint, Crispy Kale, Red Onions, Chipotle Mayo	
<b>POLPETTE DELLA NONNA</b>	18
Homemade Beef Meatballs with Tomato Sauce	
<b>PINZINO</b>	18
Fried Dough, Prosciutto di Parma, Balsamic Reduction	
<b>CALAMARI FRITTI</b>	18
Calamari with Marinara Sauce	
<b>COZZE</b>	18
Sauteed Mussels in a Light Tomato Sauce	
<b>ROLLATINI DI MELANZANE</b>	18
Eggplant Rolls Stuffed with Feta Cheese	
<b>BURRATA</b>	20
Creamy Mozzarella, Cherry Tomatoes (Add Prosciutto di Parma \$7)	
<b>CAPRESE</b>	20
Fresh Mozzarella, Tomato, Basil	
<b>CARPACCIO DI MANZO</b>	20
Thinly Sliced Raw Filet Mignon, Arugula, Panko, Shaved Parmigiano	
<b>CARPACCIO DI POLPO</b>	20
Thinly Sliced Octopus dressed with Red Onions, Panko in Lemon Citronette	
<b>POLPO ALLA GRIGLIA</b>	23
Grilled Octopus with Roasted Potatoes	

## SALUMI & FORMAGGI

Cured Meat & Cheese, Chef Selection

**Piccolo 22**

**Grande 30**

## INSALATE

**ADD SHRIMP \$8**

**CHICKEN \$6**

**SALMON \$12**

<b>ARUGULA E PERE</b>	16
Arugula, Pear, Gorgonzola, Balsamic Dressing	
<b>INSALATA DI CESARE</b>	16
Classic Romaine, Croutons and Homemade Caesar Dressing	
<b>BABABIETOLE</b>	17
Arugula, Beets, Feta cheese, Shaved Almond, Lemon Dressing	
<b>TRICOLORE</b>	17
Arugula, Endive, Radicchio, Goat Cheese, Walnuts, Balsamic Dressing	
<b>INSALATA DI CAVOLO</b>	17
Kale, Apple, Shaved Parmesan, Shaved Almond, Balsamic Dressing	

## PASTA HOMEMADE

ADD SHRIMP \$8

CHICKEN \$6

SALMON \$12

<b>SPAGHETTI CACIO E PEPE</b>	22
Spaghetti Pasta With Pecorino Cheese, Black Pepper	
<b>GNOCCHI ALLA SORRENTINA</b>	22
Potato Gnocchi with Tomato Sauce, Mozzarella	
<b>RIGATONI AI 4 FORMAGGI</b>	22
Rigatoni Pasta with Taleggio, Gorgonzola, Parmigiano, Pecorino with Truffle Oil	
<b>FETTUCCINE AL PESTO</b>	22
Fettuccine Pasta with Basil and Pine Nuts Pesto Sauce	
<b>RIGATONI ALLA VODKA</b>	22
Rigatoni Pasta in a Creamy Pink Sauce	
<b>SPAGHETTI ALLA CARBONARA</b>	23
Spaghetti Pasta with Guanciale, Eggs, Black Pepper, Pecorino	
<b>OROCCHIETTE SALSICCE E RAPINI</b>	23
Orecchiette Pasta with Parmigiano, Sweet Sausage, Broccoli Rabe	
<b>RIGATONI ALL'AMATRICIANA</b>	23
Rigatoni Pasta, Tomato Sauce, Guanciale e Pecorino	
<b>RAVIOLI ALLA SALVIA</b>	23
Ricotta Cheese-Filled Ravioli in a Butter and Sage Sauce	
<b>FETTUCCINE ALLA BOLOGNESE</b>	24
Fettuccine Pasta in a Traditional Beef and Veal Bolognese Sauce	
<b>SPAGHETTI ALLE VONGOLE</b>	24
Spaghetti Pasta with Clams, Cherry Tomatoes, White Wine Sauce, Parsley	
<b>LASAGNA</b>	26
Lasagna Pasta in a Traditional Beef and Veal Bolognese Sauce, Bechamel	

## PESCE E CARNE

<b>POLLO ALLA GRIGLIA</b>	25
Grilled Organic Chicken Breast with Mixed Greens, Cherry Tomatoes, Pickled Onions	
<b>HAMBURGER DI MANZO</b>	25
8 oz Ground Beef, American Cheese, Lettuce, Tomato, Onions (Add Bacon - Avocado \$3)	
<b>POLLO ALLA MILANESE</b>	28
Breaded Chicken Breast with Arugula, Cherry Tomatoes, Lemon	
<b>SALMONE ARROSTO</b>	32
Atlantic Salmon, Roasted Potatoes, Asparagus	
<b>POLLO ALLA PARMIGIANA</b>	32
Panko Crusted Chicken Breast, Melted Mozzarella with Rigatoni Pomodoro	
<b>BRANZINO</b>	33
Pan Seared Branzino in a Lemon Caper Sauce with Sauteed Spinach	
<b>COSTOLETTE D'AGNELLO</b>	41
Organic New Zealand Lamb Chops, Roasted Potatoes, Sauteed Spinach	
<b>BISTECCA DI MANZO</b>	41
12 oz New York Strip Steak, Arugula, French Fries, Shaved Parmigiano	

## CONTORNI

<b>PATATINE ARROSTO</b>	Roasted Potatoes	9
<b>CROSTINO AGLIO E OLIO</b>	Garlic Bread	9
<b>FOCACCIA</b>	Focaccia Bread	9
<b>FUNGHI</b>	Garlic Mushrooms	9
<b>ASPARAGI</b>	Asparagus	10
<b>CIME DI RAPE</b>	Broccoli Rabe	10
<b>PATATINE AL TARTUFO</b>	Truffle Fries	10
<b>SPINACI</b>	Sauteed Spinach	10

# PIZZA

GLUTEN FREE OR CAULIFLOWER CRUST(GF) \$5

<b>MARGHERITA</b>	20
San Marzano Tomatoes, Fresh Mozzarella, Basil	
<b>BIANCA</b>	20
Fresh Mozzarella, Basil, Pine Nuts, Sea Salt, Roasted Garlic	
<b>NAPOLETANA</b>	20
San Marzano Tomatoes, Fresh Mozzarella, Anchovies, Capers, Parsley, Basil	
<b>FUNGHI E TARTUFO</b>	20
Fresh Mozzarella, Cremini Mushrooms, Truffle Oil	
<b>CAPRICCIOSA</b>	22
San Marzano Tomatoes, Fresh Mozzarella, Mushrooms, Black Olives, Artichokes, Italian Cooked Ham, Hard Boiled Eggs	
<b>CALZONE CLASSICO</b>	22
Stuffed with Ricotta Cheese and Mozzarella Cheese	
<b>PROSCIUTTO &amp; ARUGULA</b>	22
San Marzano Tomatoes, Fresh Mozzarella, Arugula, Parmigiano Reggiano, Prosciutto	
<b>POLPETTA</b>	22
San Marzano Tomatoes, Fresh Mozzarella, Homemade Meatballs	
<b>DIAVOLA</b>	22
San Marzano Tomatoes, Fresh Mozzarella, Spicy Salami, Calabrian Chili	
<b>BROCCOLETTI E SALSICCE</b>	22
Fresh Mozzarella, Ricotta Cheese, Broccoli Rabe, Italian Sausage	



PLEASE ASK FOR OUR DAILY SPECIALS