

## *Antipasti e Zuppe*

CALAMARI FRITTI	Lightly fried calamari and zucchini with lemon and marinara	32
BURRATA	Fresh Burrata, heirloom tomatoes, arugula and basil, finished with aged balsamic vinegar (v)	29
COZZE in PADELLA	Steamed black mussels with fregole, garlic, white wine, lemon zest and red pepper	29
CARPACCIO SALMONE	Thinly sliced house cured Loch Duarte salmon with micro greens and citrus vinaigrette	31
FRUTTI di MARE alla GRIGLIA	Marinated grilled calamari, shrimp, scallop, clams and mussels, tossed in lemon	39
POLPETTE	Veal, pork and beef meatballs in a hearty tomato sauce, served with rustic toasted bread	19
AUTUNNALE	Grilled portobello mushrooms, artichokes and roasted butternut squash, served over arugula with balsamic vinegar, white truffle oil and shaved Parmesan (v)	29
BRESAOLA VALTELLINA	Air dried thinly sliced cured tenderloin, topped with arugula, shaved Parmesan and lemon	30
MELANZANE PARMIGIANA	Baked eggplant layered with pomodoro and fresh mozzarella finished with basil pesto (v)	30
GAZPACHO	Chilled farm style soup with vine ripe tomatoes, cucumber, bell peppers and onion (v)	19
ZUPPA del GIORNO	Soup of the day	19
PANE	Freshly baked homemade bread	4

## *Insalate*

PESCA	Peaches, arugula, blueberries, Marcona almonds, goat cheese and white balsamic (v)	21
TRICOLORE	Arugula, radicchio and Belgian endive, tossed in a balsamic vinaigrette, finished with shaved Grana Padano (v)	20
ROMANA	Hearts of romaine in a spicy anchovy dressing with homemade crumbled croutons and Nueske's smoked pancetta	19
D'ESTATE	Grilled corn, avocado, arugula, heirloom tomatoes, cilantro tossed in an oregano vinaigrette (v)	21

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(v) indicates vegetarian dishes

## *Paste e Risotti*

GIRASOLI CAPRINO	Homemade pasta filled with whipped goat cheese and basil in tomato sauce with a dollop of basil pesto (v)	32
FETTUCCINE PISELLI	Fresh lemon pasta, English, sweet, and snap peas with butter and Parmesan (v)	32
LINGUINE POSITANO	Shrimp sautéed with white wine, garlic, cherry tomatoes, arugula and basil	34
PENNE VODKA	Prosciutto flambéed with vodka in a light pink sauce	31
PAPPARDELLE BOSCAIOLA	Porcini mushrooms and Italian sausage sautéed with red wine and a veal and beef reduction, finished with grated Pecorino Romano	33
SPAGHETTI BOTTARGA	Roasted tomatoes and Sardinian bottarga sautéed with olive oil, garlic and crushed red chilis	36
ZUCCHINE SORELLA	Fresh spiraled zucchini “pasta”, basil pesto, tomatoes, feta and kalamata olives (v)	30
PENNE CAPRESE	Fresh mozzarella, basil and baked eggplant sautéed in a light marinara sauce (v)	30
CAPELLINI CRUDAIOLA	Diced tomatoes, arugula, extra-virgin olive oil, garlic (v)	29
LINGUINE CROSTACEI	Clams, mussels, calamari, shrimp and scallops sautéed in a spicy pomodoro sauce	46
RIGATONI MONTANARA	Slow cooked Italian sausage simmered in a spicy arrabbiata sauce	30
GNOCCHI SPINACI	Homemade spinach dumplings, feta, tomatoes and garlic tossed with olive oil (v)	30
RAVIOLI FUNGHI	Homemade pasta filled with wild mushrooms in a delicate porcini cream sauce (v)	32
PAPPARDELLE BOLOGNESE	Slow cooked beef and veal ragu	30
RISOTTO TRE FUNGHI	Slow cooked Arborio rice sautéed with porcini, shiitake and portobello mushrooms finished with white truffle oil	32

\*Gluten free pasta available upon request

## *Secondi*

TAGLIATA	12 oz Grilled, sliced New York steak served over arugula with aged balsamic and shaved Parmesan	59
LINGUINE DIAVOLA	14oz lobster tail served over linguine and cooked with crushed whole tomatoes, lobster meat, garlic, olive oil and white wine	84
PAILLARD di POLLO	Grilled pounded chicken breast topped with chopped Belgian endive, sun dried tomatoes, lemon, olive oil and fresh herbs	39
AGNELLO ARROSTO con ERBE	Roasted rack of lamb with a fresh herbs blend	69
SALMONE	Grilled Loch Duart salmon with a whipped cucumber, cilantro, jalapeño and lemon emulsion	39

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