

Antipasti e Zuppe

CALAMARI FRITTI	Lightly fried calamari and zucchini with lemon and marinara	29
BURRATA	Fresh burrata and roasted tomato confit with grilled rustique bread (v)	29
COZZE in PADELLA	Steamed black mussels with fregole, garlic, white wine, lemon zest and red pepper	29
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)	28
BRESAOLA VALTELLINA	Air dried thinly sliced cured tenderloin, topped with arugula, shaved Parmesan and lemon	28
MELANZANE PARMIGIANA	Baked eggplant layered with pomodoro and fresh mozzarella finished with basil pesto (v)	29
MINISTRONE GENOVESE	Fresh vegetable soup with a touch of basil pesto (v)	18
ZUPPA del GIORNO	Soup of the day	18

Insalate

TRICOLORE	Arugula, radicchio and Belgian endive, tossed in a balsamic vinaigrette, finished with shaved Grana Padano (v)	19
ROMANA	Hearts of romaine in a spicy anchovy dressing with homemade crumbled croutons and Nueske's smoked pancetta	19

Homemade bread served upon request \$4

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(v) indicates vegetarian dishes

Paste e Risotti

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	30
PAPPARDELLE BOSCAIOLA	Porcini mushrooms and Italian sausage sautéed with red wine and a veal and beef reduction, finished with grated Pecorino Romano	32
SPAGHETTI BOTTARGA	Roasted tomatoes and Sardinian bottarga sautéed with olive oil, garlic and crushed red chilis	34
ZUCCHINE INVERNO	Spiralized zucchini ‘pasta’, basil pesto, wild mushrooms, pinenuts, sheep feta (v)	30
PENNE CAPRESE	Fresh mozzarella, basil and baked eggplant sautéed in a light marinara sauce (v)	29
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	43
RIGATONI MONTANARA	Slow cooked Italian sausage simmered in a spicy arrabbiata sauce	29
GNOCCHI SPINACI	Homemade spinach dumplings, feta, tomatoes and garlic tossed with olive oil (v)	29
RAVIOLI FUNGHI	Homemade pasta filled with wild mushrooms in a delicate porcini cream sauce (v)	30
PAPPARDELLE BOLOGNESE	Slow cooked beef and veal ragu	29
RISOTTO TRE FUNGHI	Slow cooked Arborio rice sautéed with porcini, shiitake and portobello mushrooms finished with white truffle oil	31

*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
PAILLARD di POLLO	Grilled pounded chicken breast topped with chopped Belgian endive, sun dried tomatoes, lemon, olive oil and fresh herbs	39
SALMONE	Grilled Loch Duart salmon with a lemon, butter and caper sauce	39

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