

ANTIPASTI

FEGATINI AL BALSAMICO	19
CHICKEN LIVERS SAUTÉED W/MUSHROOMS, ONIONS IN A BALSAMIC VINEGAR MIXED GREENS	
CALAMARI FRITTI	25
CLASSIC FRIED CALAMARI SERVED WITH HOUSE MADE ORGANIC TOMATO MARINARA SAUCE	
ZUPPA DI COZZE	23
PRINCE EDWARD ISLAND MUSSELS IN A SPICY MARINARA BROTH	
VONGOLE OREGANATE	21
LITTLE NECK CLAMS WITH SEASONED BREAD CRUMBS	
CARCIOFI ALLA MOSCATO	21
CRISPY ARTICHOKE IN A MILD SPICY TOMATO SAUCE	
BURRATA	21
BURRATA MOZZARELLA, SLICED TOMATOES AND BASIL. GF	
POLIPO ALLA GRIGLIA	23
GRILLED OCTOPUS, SERVED WITH KALAMATA OLIVES FINGERLING POTATOES OVEN ROASTED TOMATO AND BRUSHED IN A GARLIC LEMON SALMORIGLIO	
INVOLTINI DI MELANZANE	19
EGGPLANT ROLLED AND FILLED W/RICOTTA, SPINACH & ONIONS IN A PINK SAUCE, WITH MELTED FONTINA CHEESE	
PIZZA MARGHERITA	17
MARINARA SAUCE, FRESH MOZZARELLA AND BASIL	

INSALATE

INSALATA DELLA CASA	18
MIXED GREENS WITH DICED TOMATOES, WALNUTS, BAKED GOAT CHEESE, SERVED WITH OLIVE OIL AND RED VINEGAR	
INSALATA DI ARANCIA	18
RADICCHIO, ENDIVE, BLOOD ORANGES, POMEGRANATE, CRUMBLER GOAT CHEESE IN A GINGER-HONEY VINAIGRETTE. GF	
INSALATA DI BARBABIETOLE	18
DICED GOLDEN YELLOW AND RED BEETS, FRENCH BEANS, LEEKS, SESAME SEEDS FETA CHEESE IN A SHERRY WINE DRESSING	
INSALATA DI CARCIOFI	17
FRESH SLICED ARTICHOKE, BABY ARUGULA, WHITE MUSHROOMS AND SHAVED PARMIGIANO IN A LEMON DRESSING	
INSALATA DI POMODORI	19
ORGANIC BEEF STEAK TOMATOES, RED ONIONS, CANNELLINI BEANS OREGANO AND SICILIAN OLIVE OIL	
INSALATA DI CESARE	19
CLASSIC VERSION OF CAESAR SALAD SERVED WITH CRISPY PARMIGIANO ANCHOVIES AND CROUTONS	

MINESTRE

TORTELLINI IN BRODO	24
THIS THE ICONIC HOMEMADE TORTELLINI STUFFED PASTA WITH GRATED DOP PARMIGIANO REGGIANO CHEESE AND CAPON BROTH	
PASTA E FAGIOLI	23
CHICKEN BROTH, MIXED VEGETABLES, HOMEMADE PASTA, PARMIGIANO REGGIANO CHEESE, GROUND BEEF, SEASONING	
BUTTERNUT SQUASH	22
YELLOW ONION, GARLIC, FRESH HERBS, GINGER, EXTRA VIRGIN OLIVE OIL AND VEGETABLES BROTH	

PASTA

ORECCHIETTE BARESI	28
ORECCHIETTE PASTA SWEET ITALIAN SAUSAGES, GARLIC, BROCCOLI RABE OLIVE OIL, GRATED PECORINO ROMANO	
TONNARELLI CACIO E PEPE	27
TONNARELLI PASTA, PECORINO ROMANO CHEESE, CRUSHED BLACK PEPPER	
PAPPARDELLE BOLOGNESE	29
HOMEMADE PAPPARDELLE IN A MEAT RAGÙ	
TORTELLI ALLA PARMIGIANA	29
HOMEMADE TORTELLI FILLED WITH RICOTTA CHEESE, SPINACH, PARMIGIANO REGGIANO CHEESE	
TAGLIATELLE AL PESTO	27
BASIL, PARMIGIANO REGGIANO CHEESE, GARLIC, PECORINO ROMANO PINE NUTS EXTRA VIRGIN OLIVE OIL	
PENNE ALL'ARRABBIATA	24
PENNE PASTA, SPICY TOMATO SAUCE WITH CRUSHED PEPPERONCINO CALABRESE, PARMIGIANO REGGIANO CHEESE	
RISOTTO AL BAROLO	30
RISOTTO CANAROLI, PARMIGIANO REGGIANO CHEESE BAROLO WINE REDUCTION	
SPAGHETTI CON POLPETTE	26
SPAGHETTI W/HOMEMADE MEATBALLS IN A TOMATO SAUCE	
LINGUINE ALLE VONGOLE	31
LINGUINE WITH NEW ZEALAND COCKLES IN A WHITE CLAM SAUCE	
TAGLIOLINI NERI AI FRUTTI DI MARE	32
HOMEMADE SQUID INK TAGLIOLINI, MIXED SEAFOOD, SPICY MARINARA SAUCE	
SPAGHETTI ALLA PUTTANESCA	29
TOMATOES, OLIVES, CAPERS, GARLIC, TUNA	
BUCATINI ALL'AMATRICIANA	28
HOLLOW SPAGHETTI, GUANCIALE, TOMATO, TROPEA ONIONS, PECORINO, BLACK PEPPER	

"WHOLE WHEAT AND GLUTEN FREE PASTA ARE AVAILABLE UPON REQUEST"
"IF YOU HAVE ANY FOOD ALLERGIES, PLEASE SPEAK TO THE MANAGER OR YOUR SERVER"

SECONDI

POLLO ALLA CACCIATORA	29
YELLOW ONIONS, CARROTS, CELERY, GARLIC, RED WINE, ROSEMARY TOMATO SAUCE, PINE NUTS, BELL PEPPERS STEW	
POLLO SCARPARIELLO	30
CHUNKS OF CHICKEN ON THE BONE SAUTÉED WITH WHITE WINE GARLIC AND SAUSAGE, SERVED WITH BROCCOLI	
VITELLO MARTINI	31
VEAL SCALOPPINE WITH CRISPY PARMIGIANO CRUST, WHITE WINE AND LEMON SAUCE OVER FRENCH BEANS	
SCALOPPINE AI FUNGHI	32
VEAL SCALOPPINI WITH MUSHROOMS, BLACK PEPPER, GARLIC, EXTRA VIRGIN OLIVE OIL, THYME AND CHOPPED ROSEMARY	
SALTIMBOCCA ALLA ROMANA	28
CHICKEN SCALOPPINI SLICED, PROSCIUTTO DI PARMA, SAGE LEAVES WHITE WINE SAUCE, TOASTED BLACK PEPPER	
SALMONE AI FRUTTI DI CREMONA	36
BROILED SALMON WITH ITALIAN MUSTARD FRUIT OVER SAUTÉED SPINACH	
ZUPPA DI PESCE	40
TRADITIONAL ITALIAN SEAFOOD STEW W/CLAMS, MUSSELS, SHRIMP CALAMARI AND BRANZINO IN A SHRIMP BISQUE	
BRANZINO ALLE MANDORLE	36
MEDITERRANEAN SEABASS ENCRUSTED WITH ALMONDS IN A LEMON SAUCE, SERVED WITH SAUTEED FRENCH BEANS	
TAGLIATA DI FILETTO AL BALSAMICO	39
GRILLED AND SLICED BEEF FILLET, BALSAMIC VINEGAR REDUCTION, FRESH ARUGULA, ORGANIC CHERRY TOMATOES AND PARMIGIANO REGGIANO CHEESE	
VITELLO ALLA MILANESE	35
MILANESE STYLE VEAL, CHERRY TOMATO, ARUGULA FRESH MOZZARELLA CHEESE	

CONTORNI

CAVOLETTI DI BRUXELLES	17
BAKED BRUSSELS SPROUTS WITH CRISPY BACON	
PATATE FRITTE AL TARTUFO	15
FRIED POTATO CHIPS SERVED WITH TRUFFLE OIL AND GRATED PARMIGIANO REGGIANO CHEESE	
PATATE ARROSTO	15
HAND CUT TUSCAN FRIES, FRESH HERBS, OLIVE OIL	
SPINACI AGLIO E OLIO	15
SAUTÉED SPINACH IN A GARLIC AND OIL SAUCE	
SHISHITO PEPPERS	14
FLASH FRIED SHISHITO PEPPERS	