

ANTIPASTI

TORTINO DI MELANZANE ALLA PARMIGIANA

BAKED EGGPLANT ALLA PARMIGIANA WITH TOMATO SAUCE, PARMESAN CHEESE
FRESH MINT AND BASIL

19.00

FRITTO MISTO DI CARCIOFI E ZUCCHINE

CRISPY FRIED BABY ARTICHOKE AND ZUCCHINI WITH AVOCADO MOUSSE AND ARUGULA

19.50

CALAMARI ALLA GRIGLIA

MARINATED GRILLED FRESH CALAMARI OVER ROASTED EGGPLANT PUREE
AND BABY ARUGULA SALAD

19.50

CALAMARI DORATI

GOLDEN FRIED CALAMARI SERVED WITH LIGHTLY SPICED TOMATO SAUCE

19.50

BURRATA AL PROSCIUTTO

WARM BURRATA CHEESE WRAPPED WITH AGED PROSCIUTTO, DRIZZLED WITH TRUFFLE OIL

21.50

GAMBERI E CANELLINI

GRILLED SHRIMP AND WHITE TUSCAN BEANS, FRESH ROSEMARY AND EXTRA VIRGIN OLIVE OIL

19.50

GUAZZETO DI COZZE

SAUTEED P.E.I. MUSSELS IN A LIGHT TOMATO BROTH OR WHITE WINE, GARLIC AND LEMON
FRESH TOASTED BREAD

19.00

POLIPO ALLA GRIGLIA

MARINATED GRILLED PORTUGUESE OCTOPUS, FENNEL AND ORANGE MEDLEY,
AGED BALSAMIC VINEGAR REDUCTION, PESTO TOPPING

22.50

INSALATE

MISTA DELLA CASA

RADICCHIO, ENDIVE, BABY ARUGULA AND CHERRY TOMATOES WITH EXTRA VIRGIN OLIVE OIL
AND BALSAMIC VINEGAR DRESSING

16.00

CAVOLO E MELA

ORGANIC BABY KALE, AVOCADO, GRANNYSMITH APPLE AND FRESH BUFFALO RICOTTA CHEESE

16.50

RUGHETTA E PERE AL CAPRINO

BABY ARUGULA, DIJON PEAR, FENNEL AND GOAT CHEESE IN A CHAMPAGNE VINAIGRETTE

16.50

BIETOLE E SPINACI

SLICED RED BEETS, VIDALIA ONIONS, SPINACH LEAVES AND DRY AGED RICOTTA CHEESE

16.50

MESCOLINA E NOCI

MIXED FIELD GREENS, GORGONZOLA CHEESE, ROASTED WALNUTS AND DRIED CRANBERRIES

16.00

CESARE

CAESAR SALAD WITH CREAMY PARMESAN DRESSING AND HOMEMADE GARLIC CROUTONS

16.00

FARINACEI

TROFIE AL PESTO GENOVESE

TROFIE PASTA WITH TRADITIONAL LIGURIAN PESTO SAUCE
AND FRESH BUFFALO RICOTTA CHEESE

25.50

SPAGHETTI ALLA CARBONARA

OUR AUTHENTIC RECIPE MADE WITH GUANCIALE, EGGS, PECORINO ROMANO
AND BLACK PEPPER

26.50

TAGLIOLINI ALLO SCOGLIO

HOMEMADE TAGLIOLINI PASTA WITH CLAMS, MUSSELS, CALAMARI AND SHRIMP
IN A LIGHT TOMATO SAUCE, FRESH PARSLY

29.50

LINGUINE ALLE VONGOLE

LINGUINE PASTA WITH MANILA CLAMS, CHERRY TOMATOES, FRESH PARSLY, GARLIC
AND EXTRA VIRGIN OLIVE OIL

26.50

GNOCCHI DI BIETOLE ALL TARTUFO NERO

HOMEMADE RED BEETS GNOCCHI IN A LIGHT BLACK TRUFFLE CREAMY SAUCE
AND JULIENNE OF SPINACH

27.50

RAVIOLI DI SPINACI E RICOTTA

HOMEMADE RAVIOLI FILLED WITH SPINACH AND BUFFALO RICOTTA CHEESE
IN A LIGHT BROWN BUTTER AND CRISPY SAGE SAUCE

25.00

RISOTTO AI FRUTTI DI MARE

RISOTTO WITH MUSSELS, CLAMS, CALAMARI, SHRIMP AND BABY SCALLOPS,
IN A LIGHT LOBSTER BISQUE SAUCE

36.50

MACCHERONI ALLA CHITARRA CON RAGU D'AGNELLO

HOMEMADE SPAGHETTI PASTA WITH LAMB RAGU SAUCE
TOPPED WITH PECORINO ROMANO CHEESE, ABRUZZESE STYLE

27.00

ORECCHIETTE CON CIME DI RAPA E SALSICCIA

ORECCHIETTE PASTA WITH SWEET ITALIAN SAUSAGE AND BROCCOLI RABE
IN A GARLIC AND OLIVE OIL SAUCE

26.00

PACCHERI CON MELANZANE E RICOTTA SALATA

TRADITIONAL NAPOLITAN PASTA WITH EGGPLANT AND FRESH TOMATO SAUCE
TOPPED WITH DRY AGED RICOTTA CHEESE

25.50

FETTUCCINE CON FUNGHI PORCINI E SPINACI

HOMEMADE FETTUCCINE PASTA WITH PORCINI MUSHROOMS AND SPINACH LEAVES
IN A GARLIC AND EXTRA VIRGIN OLIVE OIL SAUCE

26.50

***GLUTEN-FREE AND WHOLE WHEAT PASTA AVAILABLE**

PESCE

SALMONE ALLA GRIGLIA

ORGANIC GRILLED SALMON FILET WITH ROASTED RED PEPPER PUREE
AND ORZO RISOTTO

33.50

FILETTO DI DENTICE

PAN SEARED FILET OF WILD STRIPED BASS, LIGHT PESTO CRUST, WHITE WINE, LEMON
AND CAPERS SAUCE OVER GRILLED ASPARAGUS AND HOMEMADE MASHED POTATOES

34.50

BRANZINO

PAN SEARED BRANZINO FILLET WITH EXTRA VIRGIN OLIVE OIL, LEMON AND OREGANO
SERVED WITH SAUTEED BABY SPINACH AND HOMEMADE MASHED POTATOES

38.50

CARNE

POLLO ALLA PARMIGIANA

CHICKEN PARMIGIANA STYLE TRADITIONALLY PREPARED AND SERVED WITH
HOMEMADE SPAGHETTI

32.50

AGNELLO SCOTTADITO ALLA ROMANA

GRILLED BABY LAMB CHOPS MARINATED WITH FRESH HERBS AND EXTRA VIRGIN OLIVE OIL
SERVED WITH ARTICHOKE MOUSSE AND HOMEMADE MASHED POTATOES

44.50

COSTOLLETA DI VITELLO ALLA MILANESE

PAN SEARED BREADED VEAL CHOP MILANESE STYLE SERVED WITH ARUGULA
AND TOMATO SALAD WITH A SIDE OF POMODORO SAUCE

54.50

FILETTO DI MANZO AL TARTUFO

PAN ROASTED FILET MIGNON WITH CARAMELIZED ONIONS AND PORTOBELLO MUSHROOM
TOPPED WITH CREAMY BLACK TRUFFLE SAUCE, SERVED WITH HOMEMADE MASHED POTATOES

46.50

SIDES

BROCCOLI RABE 12.00

ASPARAGUS 12.00

ROSEMARY FRIES 11.00

SPINACH 11.00

****NO SUBSTITUTIONS PLEASE***

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS,
ESPECIALLY IF, YOU HAVE CERTAIN MEDICAL CONDITIONS.*

**PLEASE NOTIFY YOUR SERVER BEFORE ORDERING
IF YOU HAVE FOOD SENSITIVITIES OR ALLERGIES.*