



Antipasti

Bruschetta classica	\$13
<i>Toasted ciabatta bread topped w/fresh tomatoes & basil</i>	
Tavoliere di formaggi ed olive	\$20
<i>Selection of imported cheese from Italy, Castelvetrano olives & marmalade</i>	
Antipasto affettato	\$22
<i>Selection of imported cold cuts from Italy, fior di mozzarella & Castelvetrano olives</i>	
*Carpaccio di manzo ai carciofi	\$19
<i>Thinly sliced Beef carpaccio topped w/arugula, shaved parmigiano cheese & artichokes</i>	
Melenzane alla parmigiana	\$20
<i>Baked layer of eggplant, mozzarella, tomato, & parmigiano</i>	
Guazzetto di vongole al pomodoro	\$21
<i>Sauteed Manila clams in a white wine w/touch of tomatoes</i>	
*Carpaccio di polpo all'arancio e pepe rosa	\$21
<i>Thinly sliced octopus topped w/arugula, oranges, fennel, olives, & pink peppercorn</i>	
Provola arreganata	\$19
<i>Warm fresh smoked mozzarella w/fresh tomatoes, arugula, oregano, & E.V.O.O.</i>	

Insalate

Insalata di spinaci e pere	\$16
<i>Baby spinach salad w/fresh pear, walnuts, & goat cheese in a honey balsamic dressing</i>	
Insalata rucola e pecorino	\$17
<i>Fresh arugula, fennel, oranges, & pecorino cheese w/E.V. O.O. & lemon dressing</i>	
Insalata di gamberi tropicale	\$20
<i>Mix green salad topped w/sauté shrimp, avocado, mango, & heart of palm in a lemon dressing</i>	
Insalata di Pomodori e Burratina	\$19
<i>Fresh burratina fior di latte, fresh tomatoes, basil, balsamico. & E.V.O.O</i>	
Insalata mediterranea	\$18
<i>Mix green salad, fresh tomato, roasted sweet pepper, kalamata olives, palmito, & feta cheese</i>	

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness-especially if you have certain medical conditions.



Pasta Fresca

- Mezzi paccheri al sapore di mare** \$23
Fresh mezzi paccheri in catch of the day & roasted cherry tomatoes ragu'
- Fettuccine alla Bolognese** \$21
Fresh fettuccini in a classic homemade ground Sirloin beef ragu'
- Pappardelle ai Funghi misti alla Piemontese** \$23
Wide fettuccine w/mix wild mushroom, porcini & roasted cherry tomatoes
- Ravioli in salsa di noci** \$21
Fresh ravioli stuffed w/ricotta and spinach in a walnut sauce
- Fazzoletti di formaggio e pera** \$23
Fresh pear & cheese stuffed pasta w/sautéed baby Shrimp in a creamy ricotta sauce
- Homemade linguini vongole e bottarga** \$23
Fresh homemade linguini served w/clams, celery, cherry tomato, & bottarga

Secondi Piatti

- Gamberoni al forno** \$28
Jumbo shrimp baked w/fresh thyme & cherry tomatoes served on bed of arugola & lemon dressing
- Filetto ai Funghi misti e porcini** \$42
Fillet mignon medallion pan seared & served w/mix wild mushroom, porcini spinach & mashed potatoes in a fresh rosemary demi
- Stinco d'Agnello brasato ai carciofi** \$32
Braised lamb shank in a white wine sauce & artichoke served w/mashed potato
- Involentino di Platessa ai pistacchi e zafferano** \$30
Baked fillet of fresh flounder, stuffed w/pistachio roasted cherry tomato & saffron served w/smashed potato, parsley & EVOO
- Branzino in guazzetto** \$29
Mediterranean branzino filet sautéed in a light clam bottarga & white wine broth served w/roasted potatoes

SIDES \$8.00

*Mashed potatoes
Sautéed spinach
Roasted potatoes*

Live Music \$2

*Per person
To help keep these
talented Artists
performing*