

Per Iniziare

Zuppa del Giorno 6

All soups are non-cream based made fresh in-house daily

Minestrone 6

Traditional Italian mixed vegetables soup

Insalata Mista 9

Baby greens, fresh shaved fennel red onions, Roma tomatoes, cucumber balsamic vinaigrette

Insalata di Cesare 9

Crisp Romaine lettuce, aged Grana Padano, focaccia croutons Chef's Caesar dressing

Insalata di Mare 15

Steamed shrimp, scallops grape tomatoes, bell peppers red onions, celery, baby arugula with lemon vinaigrette

Burrata Pugliese 18

Burrata mozzarella, marinated Cerignola olives, ripe tomatoes basil, extra virgin olive oil

Melanzane alla Parmigiana 14

Wood oven baked eggplant, Mozzarella, Parmigiano-Reggiano tomato sauce

Tartara di Tonno 17

Diced Ahi Tuna, cucumber, avocado, scallions, mixed greens lemon soy sauce

Calamari Fritti 14

Fried calamari, zucchini, rock shrimps, lightly spiced marinara sauce

Prosciutto e Melone 17

Prosciutto di Parma, Tuscan melon

Pasta e Risotto

Fresh Made In-House

Half Portions Available Upon Request

Cappellini Pomodoro Basilico 16

Angel hair pasta, tomato sauce fresh basil

Ravioli ai Formaggi 19

Ravioli filled with ricotta, mascarpone Parmigiano-Reggiano, tomato coulis

Fettuccini Integrali 18

Whole wheat fettuccini pasta, mushrooms, spinach sundried tomato pesto

Gnocchi alla Sorrentina 19

Potato gnocchi, light tomato coulis, fresh mozzarella cheese

Linguine alle Vongole 23

Linguine pasta, baby clams, sautéed garlic, choice of white or red sauce

Tonnarelli alla Carbonara 18

Square spaghetti, cured guanciale, egg yolk, Parmigiano-Reggiano

Pappardelle Bolognese 20

Pappardelle pasta, beef ragout, tomato sauce, aged Grana Padano

Il Risotto 22

Carnaroli rice
Choice of porcini mushrooms or rock shrimp & baby asparagus

Tramezzini

Served with Patate Fritte

Panino con Prosciutto 14

Focaccia bread, prosciutto di Parma, Robiola cheese tomato, mixed greens

Panino con Pollo 12

Focaccia bread, roasted boneless chicken breast, eggplant tapenade smoked mozzarella, sun dried tomato baby arugula

Le Specialità dello Chef

Gamberi alle Erbe 29

Sautéed saltwater jumbo shrimp
Italian fresh herbs, lemon & white
wine sauce

Ombrina e Capperi 26

Seared saltwater Chilean Sea Bass,
leeks, wild mushrooms, white wine
caper sauce

Cernia in Guazzetto 24

Black grouper, clams, mussels,
sautéed garlic, capers,
black olives in a light tomato broth

Petto di Pollo 17

Grilled Bell & Evans organic
chicken breast, Roma tomatoes,
red onions, baby arugula salad

Pollo alla Parmigiana 19

Parmesan-cruste Bell & Evans
organic chicken breast
mozzarella cheese, tomato sauce

Pollo ai Funghi 18

Pan fried Bell & Evans organic
dark meat chicken, wild mushrooms
Marsala wine sauce

Vitello Milanese 24

Breaded veal scaloppini, baby arugula,
red onion, grape tomato, lemon dressing

Contorni

*Locally Grown Farm Fresh
Vegetables*

Organic Sautéed Baby Spinach 5

Grilled Seasonal Vegetables 5

Asparagus & Parmigiano-Reggiano 6

Organic Broccolini, Garlic & Olive Oil 6

Rosemary & Garlic Roasted Potatoes 6

Mashed Potatoes 6

Northern Italian Polenta 6

Sautéed String Beans 6

Alla Griglia

*Saltwater Fish, Grass-Fed Beef
Organic Pasture-Raised Chicken*

Colossal Shrimp 25

Wild Alaskan Salmon Filet 21

8 oz. Bell & Evans Breast of Chicken 16

16 oz. Bone-in Rib Eye Steak 28

12 oz. New York Strip Steak 25

8 oz. Center-cut filet of Beef 28

*Sauces: Herb & Lemon, Lemon Butter
Green Peppercorn*

Miami Spice 22

First Course Selections

Insalata di Polpo

Octopus, Roma Tomatoes, Red Onions,
Green Bell Pepper, Cilantro &
Baby Greens, Lime Vinaigrette

Barbabietole e Gorgonzola

Marinated Roasted Beets
Served with Dolcellate Gorgonzola &
Organic Spinach

Second Course Selections

Gallinella con Risotto al Limone

Wood-Oven Roasted Half Baby Hen
Over Preserved Lemon Risotto & Au Jus

Branzino ala Vongole

Pan Seared Branzino Filet with Clams
Sautéed Garlic, White Wine & Fresh Thyme

Dessert Selections

Pannacotta al Caffè

Coffee Pannacotta with Chocolate Sauce

Assorted Sorbet & Gelato

With House Made Biscotti & Berries

**Available for parties six or less*

*Consuming raw or undercooked meats, poultry
seafood, shellfish or eggs may increase your risk of food borne illness