



SALUMI

Cured sliced meats served with traditional accompaniments

16

FORMAGGI

Artisanal Cheeses served with traditional accompaniments

PIATTI PICCOLI

"For the Table"

Bruschetta del Giorno 9

Olive Miste Marinate 6

Saffron risotto - meat ragu, smoked mozzarella "Arancini" 9

Polpette al Forno - veal, beef, pork, tomato, pecorino 9

ZUPPA

Zuppa - Vegetable & spelt soup 9

ANTIPASTI

Calamari & Zucchini fritti - fried Squid, Zucchini, spicy tomato sauce 14

Salsiccia - Grilled mild Italian sausage, yellow soft polenta, sautéed rapini 14

Gamberoni - baked shrimps, roasted tomato, peperoncino, white wine 12

Burrata - Parma prosciutto & roasted bell peppers 15

Cozze - Blue Bay Mussels, fennel, roasted tomato & house made lightly spicy sausage, white wine 14

Polipo - Grilled Octopus, chick peas, roasted fennel & peppers, arugula pesto & peperoncino oil 16

INSALATE

Mista - Mixed Field Green salad, balsamic vinaigrette 8

Classic Cesare - Heart of romaine, parmesan cheese, croutons 9

Rughetta - Baby arugula salad, shaved parmesan cheese, lemon dressing 11

Cappuccia - Butter Lettuce, pickled red onions, gorgonzola cheese, dates, mustard seed 12

Tricolore - Radicchio, Belgium Endive, Arugula, Black Truffles Pecorino 12

Bietola - Red beet pesto, roasted gold beet, goat cheese & balsamic vinaigrette 14



PASTE & RISOTTO

Pasta tasting - \$22 - choose three -

Traditional home made pastas

Spaghetti alla chitarra - with pommarola, fresh cherry tomato, basil 14

Linguine alla vongole veraci - clams, garlic, peperoncino, white wine sauce 18

Pappardelle alla Bolognese - Veal- Beef & Pork "ragu", tomato, parmigiano reggiano 18

Tagliatelle alla carbonara - guanciale, egg, black pepper, pecorino romano 16

Trofie - "pesto alla Genovese" basil, olive oil, garlic, pine nuts, parmigiano reggiano 14

Agnolotti - Braised Beef Short ribs, Wild mushrooms, brown butter, thyme 19

Tortellacci - Butternut squash, pumpkin seed & butter sage sauce 18

Gnocchetti - Shrimps, garlic, peperoncino, arugula, white wine sauce 19

Lasagnetta - Meat ragù, tomato sauce, fresh mozzarella, parmigiano reggiano 18

Strozzapreti - with mild Italian sausage, leeks, mascarpone cream sauce 19

Risotto - Wild mushrooms, thyme, parmigiano 19

SECONDI

Salmone - Pan seared Salmon filet, eggplant caponata, saffron sauce 24

Branzino - grilled Mediterranean seabass filet with sauté spinach, golden raisins & garlic sauce 27

Polletto - Roasted free range airline chicken breast, fingerling potato, marsala mushroom sauce 20

Cioppino - Fish & Shellfish stew, red peppers, spicy tomato sauce, grilled ciabatta bread 22

Hamburger di manzo - Wagyu beef, gorgonzola, caramelized onions, French fries 18

Vittello alla parmigiana - Classic veal "parmigiana style", sautéed green beans 27

Filetto di Manzo - Grilled Filet mignon, grilled eggplant, sautéed Swiss chard, black truffle sauce 28

FROM THE OVEN

PIZZA or FLAT BREAD

Margherita - San marzano tomato, fresh mozzarella, basil

Prosciutto - Fresh mozzarella, arugula, cherry tomatoes, parmigiano reggiano

Salumi - Salami piccante, garlic, tomato, fresh mozzarella 14

Verdi - Ricotta cheese, fresh mozzarella, spinach, black olives, capers 12

Regina - San marzano tomato, imported buffalo mozzarella, basil 16

Contadina - Smoked mozzarella, eggplant, roasted red bell pepper, onions 14

Sofia - Buffalo mozzarella, fontina, parmigiano reggiano, gorgonzola dolce

Executive chef: Giovanni Carlo

Chef de cuisine: Nicola Sanna