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**SOMETHING TO SHARE**

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<b>FUNGHI FRITTI</b> <i>Fried shitaki mushroom, sprinkled with Parmesan cheese and truffle oil</i>	<b>14.95</b>	<b>POLPETTINE E PISELLI</b> <i>Home made turkey meatballs served in a tomato sauce with grilled Ciabatta bread</i>	<b>16.95</b>
<b>TAGLIERE DI AFFETTATI E FORMAGGI</b> <i>A mixed selection of cold cuts and cheeses served on a wooden board with gnocco fritto, for two or four</i>	<b>29.00   55.00</b>	<b>FRITTO MISTO DI PESCE</b> <i>Golden fried calamari, rock shrimp and zucchini</i>	<b>16.95</b>

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**A N T I P A S T I**

<b>ARANCINI DI RISO CON SALSA DI POMODORO</b> <i>Traditional Sicilian lightly breaded saffaron rice balls filled with melted mozzarella</i>	<b>17.95</b>	<b>CARPACCIO DI MANZO CON CARCIOFI &amp; PARMIGGIANO</b> <i>Beef carpaccio topped with shaved Parmesan and sliced baby Artichoke drizzled with extra virgin olive oil</i>	<b>17.95</b>
<b>PROSCIUTTO CON CROSTONI ALLA SCAMORZA</b> <i>Parma Prosciutto, served with rustic toasted ciabatta topped with melted scamorza cheese</i>	<b>16.95</b>	<b>MELANZANE ALLA PARMIGGIANA</b> <i>Traditional eggplant parmiggiana</i>	<b>14.95</b>

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**I N S A L A T E**

<b>INSALATA DI KALE</b> <i>Chopped kale salad with chopped carrots and bell peppers in a sherry vinaigrette topped with shaved Parmesan cheese</i>	<b>17.95</b>	<b>TRICOLORE AL PARMIGIANO</b> <i>Radicchio, arugula and Belgian endive salad with shaved Parmesan</i>	<b>13.50</b>
<b>INSALATA DI BARBABIETOLE CON MELE E FORMAGGIOANA</b> <i>Beet salad with diced apples, walnuts and crumbled blue cheese in a balsamic dressing</i>	<b>14.95</b>	<b>INSALATA DI FREGOLA PASTA</b> <i>Fregola pasta salad with diced cherry halloom tomato, cucumber and onions</i>	<b>14.95</b>
<b>CARCIOFI E CUORI DI PALMA AL PARMIGIANO</b> <i>Fresh baby artichokes &amp; hearts of palm salad with shaved Parmesan and walnuts in a lemon vinaigrette</i>	<b>16.95</b>	<b>INSALATA DI FRUTTI DI MARE CALDA AL LIMONE</b> <i>Mixed seafood salad served warm with fresh bell peppers, kalamata olives, in a lemon dressing</i>	<b>17.95</b>
<b>INSALATA DI CAMPO MISTA</b> <i>Organic greens with sliced heirloom cherry tomatoes, carrots and balsamic vinaigrette</i>	<b>12.95</b>	<b>INSALATA DI CESARE CON CROSTINI ALLA AGLIO</b> <i>Classic caesar salad with garlic flavored croutons</i>	<b>13.95</b>

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**Z U P P E**

<b>ZUPPA DI POMODORO E BASILICO</b> <i>Fresh tomato soup with basil tips</i>	<b>9.95</b>	<b>ZUPPA DI VERDURA</b> <i>Seasonal mixed vegetable soup</i>	<b>9.95</b>
<b>ZUPPA DI LENTICCHIE E SPINACI</b> <i>Organic lentils soup with fresh julienne spinach</i>	<b>9.95</b>	<b>ZUPPA DI BROCCOLI E SPINACI</b> <i>Fresh broccoli and spinach soup</i>	<b>9.95</b>

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**P I Z Z E**

<b>PIZZA MARGHERITA</b> <i>Pizza with tomato sauce, Mozzarella and fresh basil</i>	<b>16.95</b>	<b>PIZZA MURGIANA ALLA SALCICCIA, FUNGHI CON ARUGOLA E PARMIGGIANO</b> <i>Pizza with sausages, mushroom, arugola and shaved parmesan cheese with lite spicy tomato sauce</i>	<b>18.95</b>
<b>PIZZA AL PROSCIUTTO E BUFALA MOZZARELLA</b> <i>Margherita with Buffalo Mozzarella and sliced Parma prosciutto</i>	<b>19.50</b>	<b>PIZZA CRUDAIOLA</b> <i>Fresh mozzarella, sliced heirloom tomato, oregano topped with fresh arugola</i>	<b>17.50</b>

**\*ALL PIZZAS ARE AVAILABLE  
GLUTEN FREE ADD \$3.00**

# LA PASTA FRESCA E IL RISOTTO

Fresh Hand Made Pasta Prepared Daily.

GEMELLI AL POLLO E BROCCOLINI <i>Gemelli with grilled Jidori Chicken breast and broccoli in a light spicy creamy tomato sauce</i>	18.95	RISOTTO AI FUNGHI <i>Risotto with wild &amp; porcini mushrooms</i>	21.95
SPAGHETTI CACIO E PEPE <i>Spaghetti with cacio and cracked black pepper.</i>	19.50	GEMELLI ALL'ARRABBIATA CLASSICA <i>Gemelli in a spicy tomato sauce</i>	17.95
SPAGHETTI CHITARRA WITH BOTTARGA <i>Spaghetti in a light olive oil and garlic sauce with Sardinian Bottarga</i>	19.95	RAVIOLI DI RICOTTA E SPINACI <i>Homemade ravioli filled with Ricotta &amp; spinach in a light tomato sauce</i>	18.95
SPAGHETTI ALL'ARAGOSTA E ARUGOLA <i>Spaghetti with Maine lobster and fresh wild arugula in a light spicy creamy tomato sauce</i>	28.95	FUSILLI ALLA BOSCAIOLA <i>Corkscrew pasta with peas, mushroom and Italian sausage in a light white sauce</i>	18.95
LASAGNE ALLA PIEMONTESE DI TACCHINELLA <i>Homemade lasagna with turkey ragout</i>	21.95	RIGATONI ALLA NORMA <i>Rigatoni in a light tomato sauce, sautéed eggplant topped with dry Ricotta cheese</i>	18.95
SPAGHETTI ALLE VONGOLE VERACI <i>Spaghetti with sautéed Manila clams in a light olive oil and white wine sauce</i>	21.95	GNOCCHI A PIACERE <i>Homemade potato dumpling with your choice of sauce</i>	18.95
		PAPPARDELLE ALLA BOLOGNESE <i>Pappardelle pasta with a slowly cooked beef ragout</i>	22.95

## GLUTEN FREE PASTA

PENNE-SPAGHETTI SERVED WITH YOUR CHOICE OF SAUCE — ADD \$3.00

GLUTEN FREE RAVIOLI FILLED WITH KALE & MOZZARELLA IN A LIGHT PINK SAUCE — 19.95

ZUCCHINI LINGUINI WITH SAUTÉED HEIRLOOM CHERRY TOMATO — 17.00

# CARNI E POLLAME

GRILLED MILK FED VEAL CHOP <i>Served with a lite rosemary sage infused olive oil sauce</i>	39.95	SCALOPPINA DI VITELLO <i>Veal scallopine with a tomato, kalamata olives and capers sauce</i>	24.95
PETTO DI POLLO GRIGLIATO <i>Grilled Jidori Chicken breast paillard with lemon and caper sauce</i>	25.95	BRASATO DI MANZO <i>Five hours braised beef boneless short ribs in Barolo wine reduction served on a bed of parmesan risotto</i>	34.95
FILETTO DI BUE AI FUNGHI PORCINI <i>Grilled beef tenderloin with a sautéed porcini mushroom sauce</i>	29.95	TAGLIATA DI BUE <i>Sliced tenderloin filet on a bed of wild arugula topped with shaved Parmigiano Reggiano</i>	29.95
PARMIGIANA CLASSICA DI POLLO <i>Lightly breaded, pounded Jidori chicken breast Parmigiana with fresh Mozzarella and tomato sauce</i>	25.95	POLLETTO ALLA GRIGLIA <i>Grilled Jidori Chicken with wild herbs and garlic</i>	24.95

# PESCI E CROSTACEI

SCAMPONI MARINATI ALLA GRIGLIA <i>Grilled Hawaiian Prawns marinated with garlic and herbs</i>	27.95	BRODETTO DI PESCE <i>Adriatic fish soup with fresh mixed seafood, tomato and garlic crouton</i>	26.95
TRANCIO DI SALMONE CON QUINOA <i>Grilled wild salmon on a bed of red &amp; white quinoa</i>	29.95	BRANZINO ALLA GRIGLIA <i>Whole grilled fresh imported Mediterranean sea bass lightly breaded with Mediterranean herbs</i>	39.95