
SOMETHING TO SHARE

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

A N T I P A S T I

CARPACCIO DI POLIPO <i>Octopus carpaccio topped with fennel and a lite Samoriglio infuse extra virgin olive oil</i>	19.75	CARPACCIO DI MANZO CON CARCIOFI & PARMIGGIANO <i>Beef carpaccio topped with shaved Parmesan and sliced baby Artichoke drizzled with extra virgin olive oil</i>	17.95
PROSCIUTTO CON CROSTONI ALLA SCAMORZA <i>Parma Prosciutto, served with rustic toasted ciabatta topped with melted scamorza cheese</i>	16.95	MELANZANE ALLA PARMIGGIANA <i>Traditional eggplant parmiggiana</i>	14.95

I N S A L A T E

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

Z U P P E

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

P I Z Z E

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

*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 <u>Jidori Chicken</u> breast and broccoli in a light spicy creamy tomato sauce</i>	18.50	RISOTTO AI FUNGHI <i>Risotto with wild & porcini mushrooms</i>	21.95
SPAGHETTI CHITARRA CON ANDUJA CALABRESE <i>Spaghetti in a fiery garlic oil and spreadable Calabrian salame topped with crunchy breadcrumbs</i>	21.95	GEMELLI ALL'ARRABBIATA CLASSICA <i>Gemelli in a spicy tomato sauce</i>	14.95
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 & spinach in a light tomato sauce</i>	17.95
SPAGHETTI ALL'ARAGOSTA E ARUGOLA <i>Spaghetti with Maine lobster and fresh wild arugula in a light spicy creamy tomato sauce</i>	27.95	FUSILLI ALLA BOSCAIOLA <i>Corkscrew pasta with peas, mushroom and Italian sausage in a light white sauce</i>	18.50
LASAGNE ALLA PIEMONTESE DI TACCHINELLA <i>Homemade lasagna with turkey ragout</i>	18.95	RIGATONI ALLA NORMA <i>Rigatoni in a light tomato sauce, sautéed eggplant topped with dry Ricotta cheese</i>	16.95
SPAGHETTI ALLE VONGOLE VERACI <i>Spaghetti with sautéed Manila clams in a light olive oil and white wine sauce</i>	19.95	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>	18.95

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

GRILED MILK FED VEAL CHOP <i>Served with a lite rosemary sage infuse 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 <u>Jidori Chicken</u> 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>	28.95	TAGLIATA DI BUE <i>Sliced tenderloin filet on a bed of wild arugula topped with shaved Parmigiano Reggiano</i>	25.95
PARMIGIANA CLASSICA DI POLLO <i>Lightly breaded, pounded <u>Jidori chicken</u> breast Parmigiana with fresh Mozzarella and tomato sauce</i>	25.95	POLLETTO ALLA GRIGLIA <i>Grilled <u>Jidori Chicken</u> 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 & white quinoa</i>	28.95	BRANZINO ALLA GRIGLIA <i>Whole grilled fresh imported Mediterranean sea bass lightly breaded with Mediterranean herbs</i>	39.95