

Antipasti

Burrata Caprese 29.00

BURRATA, TOMATO, BASIL

Prosciutto e Melone 28.00

PROSCIUTTO, MELON, BERRIES

Carpaccio 29.00*

BEEF CARPACCIO, ARUGULA, OLIVE OIL, FRESH LEMON, SHAVED PARMIGIANO

Torre di Melanzana 21.00

EGGPLANT, TOMATO, MOZZARELLA, PARMIGIANO, BASIL

Melanzana con Ricotta 18.00

EGGPLANT, RICOTTA CHEESE, MASCARPONE, MARINARA

Vongole Oreganata 21.00

BAKED CLAMS, BREAD CRUMBS, LEMON, GARLIC

Calamari Fritti 22.00

FRIED CALAMARI, SPICY MARINARA

Polipo alla Griglia 28.00

GRILLED OCTOPUS, CAMPARI TOMATOES, BLACK OLIVES, POTATOES

Polpette 20.00

MEATBALLS, RICOTTA, TOMATO, BASIL

Pepata di Cozze 24.00

MUSSELS, GARLIC, BLACK PEPPER, PARSLEY, CHERRY TOMATOES

Insalate e Zuppe

Caesar 17.00*

TRADITIONAL

Spinaci 17.00

SPINACH, BACON, MUSHROOMS

Insalata di Pomodori Bio 17.00

ORGANIC TOMATOES, CUCUMBERS, GAETA BLACK OLIVES, PARMIGIANO REGGIANO

Endive 17.00

EV OLIVE OIL, LEMON

Stracciatella alla Fiorentina 15.00

CHICKEN BROTH, PARMIGIANO, SPINACH, EGGS

Cappellini in Brodo 15.00

CHICKEN BROTH, ANGEL HAIR PASTA, PARMIGIANO REGGIANO

Paste

GLUTEN-FREE PASTA AVAILABLE

Caratelli 32.00

SAUSAGE, BROCCOLI RABE

Pappardelle alla Bolognese 33.00

BRAISED VEAL, BEEF, RICH TOMATO SAUCE

Ravioli ai Porcini 50.00

CHAMPAGNE TRUFFLE CREAM SAUCE

Linguine ai Frutti di Mare 45.00

SPICY SEAFOOD SAUCE

Spaghetti al Pomodoro 33.00

TOMATO SAUCE, BASIL

Spaghettini alle Vongole 36.00

CLAMS, OLIVE OIL, GARLIC, SPICY BROTH

Capellini Aglio e Olio 30.00

EV OLIVE OIL, GARLIC, PEPPERONCINO

Risotto ai Porcini 42.00

WILD MUSHROOMS, BLACK TRUFFLE

Bucatini all' Amatriciana 33.00

GUANCIALE, ONIONS, RED WINE, ROMANO CHEESE

Carne

Piccata di Vitello al Limone 40.00

VEAL, LEMON WHITE WINE SAUCE

Costoletta alla Parmigiana 55.00

POUNDED, BREADED VEAL CHOP, MARINARA, IMPORTED CHEESE

Filetto di Manzo 58.00

12 OZ. FILET MIGNON, SHALLOTS, SAGE, WINE, ROASTED POTATOES

Paillard di Pollo 43.00

POUNDED CHICKEN, TOMATO, ARUGULA, ONION

Pollo allo Scarpariello 39.00

CHICKEN MORSELS, GARLIC, WHITE WINE, MUSHROOMS

Ribeye Tagliata 72.00

20 OZ. BONE-IN PRIME, ROSEMARY POTATOES

Costoletta di Vitello 58.00

SINGLE GRILLED VEAL CHOP, GARLIC, ROASTED WEDGE POTATOES

Pollo alla Parmigiana 45.00

POUNDED, BREADED CHICKEN, MARINARA, IMPORTED CHEESE

Pollo in Crosta 44.00

CHICKEN, LEMON, WHITE WINE, PARMIGIANO CRUST

Rack of Lamb (Half) MP

DIJON MUSTARD GLAZE, BAROLO SAUCE, ROASTED POTATOES

Pesce

Scampi alla Francese 49.00

EGG-BATTERED JUMBO SHRIMP, LEMON WHITE WINE SAUCE, RISOTTO

Langostino 60.00

JUMBO PRAWNS, RISOTTO OR SAUTÉED SPINACH

Branzino 65.00

ITALIAN SEABASS

Scampi Oreganata 49.00

JUMBO SHRIMP, BREAD CRUMBS, WHITE WINE, LEMON, GARLIC

Dentice alla Livornese 52.00

RED SNAPPER, GAETA BLACK OLIVES, TOMATOES, CAPERS

English Dover Sole 80.00

FRESH ENGLISH DOVER SOLE

Salmone alla Griglia 54.00*

PORCINI MUSHROOMS, LIGHT GARLIC, OLIVE OIL, BROCCOLI RABE

Contorni

17.00

Sautéed Spinach

Broccoli Rabe

Mashed Potatoes Bolognese

Piselli alla Romana

Asparagus

Sautéed Wild Mushrooms

Cherry Peppers

Please inform us of any allergies before ordering.

* Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.

