

Zuppa / Insalata

SOUP OF THE DAY

ask your server for the soup of the day

9

***CAESAR**

romaine hearts, croutons, creamy Caesar dressing, parmigiana, white anchovy filets

10

***HEARTS OF PALM**

avocado, sweet onions, mixed greens, baby heirloom tomato, mozzarella di bufala, capers, Italian vinaigrette

13

***HOUSE SALAD**

mixed greens, carrots, tomato, red onions, Italian vinaigrette

9

BURRATA SALAD

burrata cheese, prosciutto wrapped melon, heirloom tomato, mixed greens with citrus vinaigrette, truffle balsamic glaze and garlic crostini

15

Antipasti

ANTIPASTO PLATTER

parmigiano, mozzarella di bufala, pecorino romano, ubriaco, hot capicola, prosciutto Finocchiona salumi, pickled vegetables, roasted peppers, olives and Parmesan Crostini

18

CALAMARI FRITTI

crispy calamari, pepperoncini, marinara

13

CAPRESE

mozzarella di bufala, heirloom tomato, fresh basil

14

BRUSCHETTA

citrus ricotta, crispy pancetta, baby heirloom tomato, fresh basil, basil oil

11

MARGHERITA FLATBREAD "PIZZA"

fresh mozzarella, marinara, heirloom tomato, fresh basil, EVOO

15

CARNE FLATBREAD "PIZZA"

fresh mozzarella, marinara, spicy capicola, prosciutto di parma, red grapes, arugula

17

VERDURE FLATBREAD "PIZZA"

roasted vegetables, zucchini, squash, artichoke, roasted rainbow cauliflower, eggplant caviar spread (cheese or marinara sauce optional)

17

SHRIMP COCKTAIL

black tiger prawns, fresh basil, lemon scented cocktail sauce

17

STUFFED MUSHROOMS

portobellini mushrooms, Italian sausage, mozzarella, ricotta, spinach, caramelized onions, herb beurre blanc

12

MEATBALLS

veal, pork and beef blend, marinara, mozzarella

11

Pasta

LOBSTER RAVIOLI

lobster, brandy cream sauce

32

TRUFFLE RAVIOLI

black truffle cream, roasted mushrooms, Italian cheese blend

30

BUTTERNUT SQUASH RAVIOLI

brown butter sage sauce

21

EGGPLANT "LASAGNA"

layers of eggplant, ricotta, mozzarella, Parmigiano

19

LASAGNA BOLOGNESE

baked fresh to order

21

PASTA TOSCANA

rigatoni, Italian mild link sausage, baby kale, fresh pomodoro sauce with fresh basil and ricotta salata cheese

23

SHRIMP TOSCANA

spaghetti, shrimp, lemon garlic white wine, mushrooms, baby kale, cherry tomato, chili flake, fresh oregano and basil

30

SEAFOOD LINGUINI

clams, shrimp, mussels, pork guanciale, lemon, white wine

29

CARBONARA LEMON TAGLIOLINI

smoked pancetta, fresh peas, mushrooms, cream sauce

29

FETTUCINE ALFREDO

alfredo cream, *with chicken 24, with shrimp 28*

19

"SPAGHETTI" BOLOGNESE

spaghetti pasta, tomato, basil, meat sauce

18

"SPAGHETTI" & MEATBALLS

spaghetti pasta, tomato, basil, meatballs (veal, pork, & beef blend)

21

Entrées

*PAN- SEARED BRANZINO	34
smoked Italian pancetta, spinach, fresh corn, cherry tomatoes, roasted pee wee potatoes with piquillo pepper sauce	
*PAN-SEARED SALMONE	30
organic Scottish salmon, arugula salad, quinoa, roasted artichoke, Fresno peppers, sweetie drop peppers with romesco sauce, seasonal vegetables	
SUNDAY GRAVY	40
beef, pork, Italian sausage, polpette, San Marzano tomato sauce, lemon ricotta	
BRAISED LAMB SHANK	34
Cabernet Sauvignon, lamb, tomato sauce, baby carrots, potato puree	
*SEA BASS	41
pan-seared sea bass, grilled asparagus, Diablo sauce	
SHRIMP SCAMPI SPAGHETTI	32
tiger prawns, fresh basil, cherry tomatoes, lemon beurre blanc sauce	
*CIOPPINO SEAFOOD	40
shrimp, clams, mussels, fish, calamari, crab claws, fennel tomato broth, crostini	
ALASKAN KING CRAB LEGS	Market Price (24oz)
24oz of split crab legs, drawn butter, choice of potato, pasta, or broccolini	Market Price (16oz)

VEAL OSSO BUCO	45
Braised bone in veal shank, fettuccine – Our Signature Specialty	

CHICKEN CACCIATORE	32
fresh peppers, Roma tomatoes, broccolini, pomodoro sauce, potatoes au gratin	
PICCATA	24 Chicken/28 Veal
chicken or veal, lemon, capers, white wine, broccolini	
MARSALA	25 Chicken/28 Veal
chicken or veal, sautéed mushrooms, crispy potatoes, Parmigiano	
PARMIGIANO	24 Chicken/28 Veal
chicken or veal, mozzarella, spaghetti pasta, marinara, Parmigiano	

Alla Griglia

FROM THE GRILL	
Served with Grilled Asparagus	
* FILET OF BEEF 8oz/5oz	41 8oz/30 5oz
* RIB-EYE 16oz	41
* NEW YORK STEAK	44
* LAMB CHOPS	46
grilled lamb chops, oven- roasted golden potatoes, Italian herbs, assorted baby carrots with mint demi glaze	
ON TOP	4
brandy peppercorn sauce, Hollandaise sauce, or Béarnaise sauce	

- SURF & TURF OPTION -

Add prawns or lobster tail for a classic Surf and Turf Dinner.

Black tiger prawns (3) add \$13, Lobster tail Market Price (5oz)/(12oz), King crab legs Market Price (12oz)

Contorni

SIDE DISHES	
GRILLED ASPARAGUS	11
BROCCOLINI	6
MASHED POTATOES Add Black Truffle + \$5	5
CRISPY POTATOES	6
BAKED POTATO	5
TRUFFLE FRIES	11
GARLIC CHEESE BREAD	7

*Consumer Advisory - The consumption of raw or undercooked foods such as eggs, milk, beef, pork, fish, poultry, shell stock, etc. may increase your risk of food borne illness, especially in case of certain medical conditions.

Gluten Free Options Available. Please note that our restaurant is not set up as a strictly gluten free environment.

A split plate charge of \$3.95 will be added for shared entrees.
20% gratuity will be added automatically to all parties of 6 or more.
Large parties can be split up to a maximum of four checks